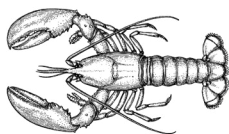


HET WAPEN
- 1955 -

LUNCH



WILLEMSTAD



Ontdek
HELL'S
KITCHEN

A location
for every moment

📍 HETWAPEN
🌐 WAPENVANWILLEMSTAD.NL


◀ SANDWICHES ▶

UITSMIJTER
on farmhouse bread with aged cheese
and ham 14.5


CAESAR WRAP
chicken fillet, little gem, Parmesan
cheese, crispy chicken skin, and
Caesar dressing 15




BOUILLABAISSÉ CROQUETTE
on farmhouse bread with
rouille foam 15.5

12 O'CLOCK
on farmhouse bread with pulled
salmon, bouillabaisse croquette, and a
Dutch shrimp bisque 18.75


 PULLED SALMON
pita, cucumber, and tzatziki foam 16.5

BEEF TENDERLOIN
CARPACCIO
on farmhouse bread with edamame, black
olive, and barbecue mayonnaise 18.5

 GOAT CHEESE
pita, basil, beetroot, Granny Smith
apple, smoked almond with black garlic
cream 15


 TO SHARE  VEGETARIAN  FAVOURITE
Our dishes may contain allergens.
Please ask our staff for more information.


◀ POWER LUNCH ▶

 2-COURSE MENU 36.5
quickly served, full of energy for
the rest of your day!

◀ LUNCH SALAD ▶


PATA NEGRA
fennel, peach, black olive, smoked
almond and peach dressing 26.5

 PRAWNS
watermelon, avocado, feta, tomato and
harissa mayonnaise 24.5

 GOAT CHEESE
beetroot, Granny Smith apple, basil
and black garlic mayonnaise 19.5

◀ SOUP ▶

DUTCH SHRIMP BISQUE
with rouille foam and bread 14.5

 TONKOTSU RAMEN
rib fingers, katokichi nama, egg,
wakame, bosui 21.5

◀ STARTERS ▶


OYSTERS *day price*
per piece or per 6 pieces
lemon, shallot, red wine vinegar vinaigrette

PULLED SALMON
tortilla, cucumber and dill-yogurt foam 16

BEEF TENDERLOIN
CARPACCIO
pappadam, edamame, black olive and
barbecue mayonnaise 18.5

 GOAT CHEESE
basil, beetroot, Granny Smith apple,
smoked almond and black garlic cream 13.5

PATA NEGRA
fennel, peach, black olive, smoked
almond and peach vinaigrette 16.5

 CRAYFISH
watermelon, avocado, lime and harissa
mayonnaise 17


◀ MAIN COURSES ▶


BLACK ANGUS BURGER*
brioche bun, tomato, onion, bacon,
cheddar, and barbecue sauce with fries 21.5

FLAT IRON STEAK*
seasonal vegetables with
Madeira-truffle jus 36.5

**Upgrade your steak or burger*
+ 2 prawns +10.5
+ lobster *day price*

BEEF NOODLE
chili, ginger, bosui, sesame
with soy sauce 28.5

 PASTA FRUTTI DI MARE
green herbs with seafood sauce 27.5

 PASTA AGLIO E OLIO
chili, garlic, parsley
with herbed olive oil 21.5
+ 3 prawns +15

 CATCH OF THE DAY
day price

LOBSTER FROM OUR
HOMARIUM *day price*