

## Starters

**Pumpkin soup (v)** € 7,--  
Made from lightly smoked pumpkin and cranberry chutney

**Home smoked wild salmon (MSC Alaska)** € 13,--  
Served with Caesar salad and poached egg  
*Wine suggestion: Rueda Verdejo, Spain*

**Carpaccio of Blonde d'Aquitaine** € 12,--  
Served with lime mayonnaise and parmesan cheese  
*Wine suggestion: Chianti Classico, Italy*

**Tartelette of red union (v)** € 10,--  
Served with warm goat cheese and herb lettuce  
*Wine suggestion: Chenin Blanc, South Africa*

**Vitello tonnato** € 12,--  
Sliced veal with tuna mayonnaise and capers  
*Wine suggestion: Zinfandel, California*

**Dutch shrimp cocktail** € 13,--  
Served with a quail egg and a crème of cocktail sauce  
*Wine suggestion: Chablis Premier Cru, France*



## Extra's

**Children's menu (up to 12 years)** € 15,--  
Hamburger or croquette with fries and coleslaw & chocolate fondue with marshmallows, fruit and biscuits

**Side dishes**

- Green salad € 4,--
- Portion of fries € 3,--
- Extra bread € 1,-- pp



## Main courses

**Tournedos of beef tenderloin** € 26,--  
Wrapped in pancetta and pan-fried, served with fries, a tortilla of celeriac, baked endive and veal gravy  
*Wine suggestion: Morgenster, South Africa*

**Fillet of wild salmon (MSC Alaska)** € 21,--  
Baked, served with potato mousseline, turnip tops, smoked beetroot and beurre blanc  
*Wine suggestion: Chablis Premier Cru, France*

**Poulet noir filet suprême (label rouge)** € 22,--  
Slow-cooked, served with roasted sweet potato, haricot verts and veal gravy  
*Wine suggestion: Chenin Blanc, South Africa*

**Veal sausage and black pudding** € 22,--  
'Waterlands weelde', served with mashed potatoes and apple and veal gravy  
*Wine suggestion: Syrah & Grenache Vieilles Vignes France*

**Herb risotto (v)** € 18,--  
With turnip tops, ratatouille, mozzarella and crisps of celeriac  
*Wine suggestion: Zinfandel, California*

**Fish of the Chef** Daily price  
Please ask your waiter for today's catch

From an MSC certified sustainable fishery. [www.msc.org](http://www.msc.org)

MSC Registration number: SGS-NL-MS-C-0717

## Desserts

**Warm appelschnitt (Patisserie Kuyt)** € 9,--  
Dutch apple treat, served with rose-hip ice cream

**Chocolate mousse of fair trade Valrhona chocolate (Patisserie Kuyt)** € 9,--  
With blue berries  
Delicious with a glass of Dulce Monastrell € 6,50

**Sabayon of oranges** € 9,--  
With dark chocolate ice cream and raspberries

**Dutch cheese platter** € 12,--  
Blue cheese, Heuveland country red cheese, aged 'Friesland' cheese with cloves and cream cheese with walnuts served with fig bread and apple syrup.  
Delicious with a tasting of Taylor's port: ruby, LBV, 10 years old € 8,50

**Coffee with Valrhona chocolate with hazelnuts** € 4,75  
Fair trade chocolate from patisserie Kuyt

**Coffee with liquor** € 7,25  
Cointreau, Baileys, Grand Marnier, Amaretto, Tia Maria, Sambuca Molinari, Kahlua, Drambuie, Liqueur 43

Dear Guest,

Now winter has nearly passed, we can start to look forward to the spring. We do this by using local products, like the 'Waterlands Weelde' beef (veal sausage) and seasonal vegetables like turnip tops, celeriac and pumpkin.

Our cuisine has a mediterranean base, with the occasional touches of Dutch influence. This results in classic dishes with rich flavors, recognizable but still surprising!

Environmentally friendly and socially responsible

**In de Waag** is now one step further with its sustainability policy. As of September 2010, we offer a selection of MSC-certified fish in addition to the many organic and artisanal products found on the menu. MSC-certified fish meets the standards of the Marine Stewardship Council (MSC), an independent, international organization which guarantees products from environmentally responsible fisheries worldwide. Step by step commit ourselves to a the sustainable path out of our respect for animals, the environment and life. As a result, we serve our guests responsible, honest food prepared with passion and dedication.

**In de Waag** wishes you fine culinary experience!

Dorian van Zomeren - chef de cuisine  
Timpe Tuyt - manager

**Did you know...**In 1488 the Waag was officially build as one of the gates to the city? Up until 1617 the St Antonius gate was one of the three city gates to Amsterdam!

Between 1617 and 1820 many Guilds were housed in the Waag. Ths included the masonry, surgeon's, blacksmith's, pastry cooks and cobblers guild.

The surgeon's guild organized anatomical lessons in the Theatrum Anatomicum wich the people of Amsterdam could visit for a small fee.

Rembrandt van Rijn painted his famous 'Anatomical lesson by Mr. Nicolaes Tulp' in this Theatrum Anatomicum on the 16th of January 1632?

White wines		Glass	Bottle
<i>Light</i>	<b>Grüner Veltliner Kies 2010 – Kurt Angerer, Kamptal Austria</b> Fresh, juicy wine with lots of herbs and exotic tones such as pineapple, passion fruit and Granny Smith. The gravely Austrian soil is reflected by the minerality.		€ 28,--
<i>Light</i>	<b>Rueda Verdejo Ermita Veracruz 2010 – Bodegas Veracruz, Spain</b> Exceptionally elegant wine made exclusively from Verdejo grapes, distinctive aromas of tropical fruit. Full ripe gooseberries, Granny Smith, a light spiciness and a frivolous bitterness.	€ 5,50	€ 28,50
<i>Light</i>	<b>Pinot Grigio 2010 – Elena Walch, Alto Adige, Italy</b> Beautiful fresh and soft wine with a juicy, supple and lively character. Delicious aromas of flower and pear.		€30,--
<i>Medium</i>	<b>Painter Bridge Chardonnay 2010 – California, United States</b> Lovely recognizable American Chardonnay with lots of fruity flavors and aromas of blossoms. A rich and full bodied wine with a buttery tone, ripe pear and honey.		€ 27,50
<i>Medium</i>	<b>Sauvignon Blanc 2007 – Steenberg, South Africa</b> A true Sauvignon Blanc from the new world, crisp with lively notes of wild herbs, grass and flowers. The aromas of exotic fruits like passion fruit and figs ensure the wine is well balanced with great length.	€ 6,00	€ 31,--
<i>Medium</i>	<b>Chablis Premier Cru Montmains 2009 – William Fèvre, France</b> Pure Chablis with a mineral, fresh strong character. Beautiful balance of refined citrus fruits and exotic hues. A small elegant Chardonnay buttery tone with a touch of wood. Full flavor and aftertaste!	€ 7,75	€ 40,--
<i>Full</i>	<b>Chenin Blanc 2009 – Simonsig Estate, Stellenbosch, South Africa</b> Sun-ripened style with aromas of pear and apricots. Beautiful crisp dry wine with classical mineral tones and hints of honey in the aftertaste. A special South African wine with beautiful wood maturation.	€ 6,75	€ 35,--
<i>Full</i>	<b>Châteauneuf-du-Pape 2009 – Domaine des Sénéchaux, Rhône, France</b> A white Châteauneuf-du-Pape! Rich aromas of almonds, apricots and fresh flowers. The wine is harmoniously balanced and has an impressive minerality and spiciness.		€ 47,--

Red wines		Glass	Bottle
<i>Light</i>	<b>Painter Bridge Zinfandel 2009 - California, United States</b> Purple wine, full of marmelade and spices in the nose. The first tasting impression gives young, red fruits like raspberry, rose-hip and blue berry. Impressive fruity finish!	€ 5,25	€ 27,50
<i>Medium</i>	<b>Rioja Reserva 2006 – Baron de Ley, Spain</b> Modern style Rioja with tempting new oak influences, satiny soft texture with notes of plums, cedar and coffee.		€ 30,--
<i>Medium</i>	<b>Saint-Emilion Réserve 2010 – Thomas Barton, Bordeaux, France</b> Refined dark cherry scented Réserve: full, fruity and ripe taste. Typical Bordeaux style with great finesse, soft tannins and long lasting finish.		€ 32,--
<i>Medium</i>	<b>Chianti Classico Tenuta di Sant'Alfonso 2009 – Rocca delle Macie, Tuscany, Italy</b> Classic Chianti made from sweet-ripe Sangiovese grapes offering a nose of cherries and spices. Creamy and delicate taste with well-balanced tannins.	€ 6,75	€ 35,--
<i>Medium</i>	<b>Nuits-Saint-Georges 2006 – Louis Jadot, Bourgogne, France</b> Deep colored bold wine with beautiful wood tones in the nose. Ripe fruit flavors and a seductive, elegant Burgundy style. With aging potential, but also delicious for drinking now!		€ 49,--
<i>Full</i>	<b>Syrah &amp; Grenache Vieilles Vignes 2009 – Domaine de Grangeneuve, Rhône, France</b> Grapes of Vieilles Vignes (old grapevines elder than 35 years old) in fifty-fifty Syrah & Grenache gives a good balance of tempting red fruits, liquorice root, soft tannins and nice spiciness.	€ 5,75	€ 30,--
<i>Full</i>	<b>Châteauneuf-du-Pape 2009 – Domaine des Sénéchaux, Rhône, France</b> A powerful Châteauneuf matured in oak. Ripe fruit aromas of cherries and plums. Harmonious flavor, creamy, round, rich spices and full tannins.		€ 45,--
<i>Full</i>	<b>Morgenster 2006 – Morgenster Estate, Stellenbosch, South Africa</b> Rich concentrated nice South African wine, a la classic Bordeaux style. Aromas of black currants, vanilla, prunes, pepper and herbs. Delicious balance between rich yet soft tannins and ripe fruit.	€ 8,75	€ 46,--

Housewines		Glass	Bottle
<b>Red : Quinta da Espiga Tinto - Estremadura, Portugal</b>		€ 4,--	€ 21,--
<b>White : Quinta da Espiga Branco - Estremadura, Portugal</b>		€ 4,--	€ 21,--
<b>Rosé : Rosada Cabernet Sauvignon - Ramón Roqueta, Catalunya Spain</b>		€ 4,--	€ 21,--

Sparkling wines		Glass	Bottle
<b>Laurent-Perrier Brut – Champagne</b> The style of Laurent-Perrier Brut is elegant, sophisticated with super colourful fruit. A high percentage of Chardonnay grapes gives elegance, sophistication and refinement.		€ 9,50	€ 50,--
<b>Prosecco – La Tordera, Veneto</b> The 100 % Prosecco grape makes this an ultimate terrace drink and delicious aperitif! Pleasantly vibrant, delicious floral and fruity fragrance. Nice bubbles and fresh with a somewhat sweet flavor.		€ 5,00	€ 28,50
<b>Gales Rosé Brut – Caves Gales &amp; Cie, Luxembourg</b> Delightful pink bubble with soft creamy mousse. The Pinot Noir grapes provide a fresh taste of red fruits. Something else for the cocktail hour, a very festive and delightful aperitif!		€ 6,50	€ 33,--

Good wine should be affordable. That's why we charge a corkage fee of around € 20 on top of the purchase price - The wine year cited on the menu is subject to availability.