

BREAKFAST & LUNCH

FRESH BAKED CROISSANT <i>add nutella, cheese or jam +0,5</i> <i>preparing time 20 minutes</i>	2,5
AMERICAN PANCAKES <i>with red fruit and maple syrup</i>	6,5
HOMEMADE GRANOLA <i>with yoghurt and fresh fruit</i>	5,5
SMOOTHIE <i>with fresh fruit</i>	4,5
CLUB SANDWICH <i>with chicken thigh confit, cheese, tomato, pancetta, little gem and smoked paprika mayonnaise</i>	9,5
SANDWICH SMOKED DUCK BREAST <i>with sweet and sour pumpkin, chicory, vanilla and shallot vinaigrette</i>	8,5
SANDWICH BURRATA <i>with roasted cherry tomato, asparagus and balsamic vinegar</i>	8,5
SANDWICH SALMON CONFIT <i>with horseradish cream, white icicle radish and pistachio</i>	9
CROQUETTES ON BREAD <i>2 pieces, veal or vegan</i>	7,5
TUNA MELT <i>with jalapeños and cheddar</i>	8
TOAST AVOCADO <i>with fennel marmalade, pomegranate and walnuts</i>	9

COLD DISHES

	small	large
TUNA TATAKI <i>with wakame, mango-red pepper compote and soy cream</i>	9	16,5
SEA BASS TARTARE <i>with cucumber, yuzu-sorbet, parmesan cookie and Gin infused strained yoghurt</i>	9	16,5
FLANK STEAK TARTARE <i>with smoked olive oil, sweet and sour vegetables, egg yolk cream and fresh black truffle</i>	8,5	15,5

SALADS

	small	large
SALAD ROASTED VEGETABLES <i>with avocado, french dressing and croutons</i> <i>add gambas +4</i>	7,5	14,5
CAESAR SALAD <i>with chicken thigh confit, pancetta, Parmesan cheese, croutons, egg and caesar dressing</i>	7,5	14,5

BURGERS

BEYOND MEAT VEGGIE BURGER <i>with onion compote, cheddar, jalapeños, and smokey barbecue sauce - add fries +3,5</i>	13
DRIPPING CHEESEBURGER <i>with onion compote, cheddar, pancetta, jalapeños, and smokey barbecue sauce - add fries +3,5</i>	13

WARM DISHES

	small	large
DUCK BREAST <i>with pommes dauphine, celeriac and madeira jus</i> <i>add pan-fried duck liver +4,5</i>	9	17,5
TAGLIATELLE TRUFFLE <i>with fresh black truffle, cream, Parmesan cheese and mushrooms - add pan-fried sweetbreads +4,5</i>	8	16
TAGLIATELLE GAMBA <i>with spring onion, cherry tomato and mascarpone</i>	9,5	18
SEA BASS <i>with leek confit, sweet potato creme and lobster sauce</i>	9	17,5
FLANK STEAK <i>with pommes dauphine, celeriac and madeira jus</i>	9,5	18,5
FRIES	4,5	
SWEET POTATO FRIES	4,5	
ROASTED VEGETABLES	4,5	

SWEETS

WARM CHOCOLATE CAKE <i>with salted caramel and sorbet of fig and port</i> <i>preparing time 15 minutes</i>	8
HOMEMADE ICE CREAM <i>per scoop</i>	2,5

BARBITES

	small	large
BREAD & dips		5
MARINATED OLIVES		4
CHEESE PLATTER <i>with fruit compote and nut bread, portion of 3 or 6</i>	8	15
CHARCUTERIE PLATTER <i>with cornichons and bread, portion of 3 or 6</i>	8	15
MIX PLATTER WEENA <i>cheeses, charcuterie, bread, olives, fruit compote and bitterballen</i>	22,5	
MIX PLATTER DELUXE <i>cheeses, charcuterie, bread, olives, fruit compote, tuna tataki, tomato-mozzarella croquettes and chorizo croquettes</i>	35	

SNACKS

	till 30 min before closing
FRIES	4,5
SWEET POTATO FRIES	4,5
BITTERBALLEN 6 pieces	6,5
VEGAN BITTERBALLEN 6 pieces	7
(VEGGIE) VLAMMETJES 6 pieces	6
MINI FRIKANDELLEN 6 pieces	6
CHORIZO CROQUETTES 6 pieces	7
GAMBA CROQUETTES 6 pieces	7
MINI SPRING ROLLS 6 pieces	6,5
MINI CHEESE SOUFFLES 6 pieces	6,5
CHEESE STICKS 6 pieces	6,5
TOMATO-MOZZARELLA CROQUETTES 6 pieces	7
BITTERGARNITUUR 12 pieces <i>bitterballen, mini frikandellen, mini cheese snacks and vlammetjes</i>	12,5
VEGGIE BITTERGARNITUUR 12 pieces <i>mushroom bitterballen, mini spring rolls, mini cheese snacks and veggie vlammetjes</i>	12,5

WEENA

WEENA 5 YEARS

WE LIKE TO CELEBRATE BIG!

FRIDAY OCTOBER 1st WE PARTY

SO CHECK YOUR CALENDAR AND

KEEP AN EYE ON OUR SOCIALS



WEENAROTTERDAM



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