



PLUCK BREAD

aioli - pesto - butter 9 


STARTERS

**Beetroot tartare** 14   
goat cheese - dill cream - smoked garlic  
hazelnut - brioche  
**Salmon roll** 14  
smoked halibut - lobster croquette yoghurt  
curd dressing - citrus gel  
**Scallops** 16  
wakame - wasabi - ponzu - limoen  
**Steak tartare** 16  
smoked eel - mustard seeds - pickled onion  
herb cream - brioche


SOUPS

**Tomato soup** 8   
Italian tomato soup - chicken and spring onion -  
herb oil 10  
**Bouillabaisse**  
fish soup - garlic toast - rouille




SALADS

**Goat cheese** BIG / SMALL 18 / 16   
beetroot – apple – nuts – cranberry dressing  
**Caesar** 18 / 16  
roasted chicken thigh - croutons - quail egg,  
bacon - garlic - parmesan  
**Gamba** 19.5 / 17.5  
cucumber - pickled onion radish - wasabi  
mayonnaise

BURGERS SERVED WITH FRESH FRIES AND MAYONNAISE



**NoBeefBurger** 19.5   
tomato - pickle - onion - cheddar-vegan BBQ sauce  
**100% beef** 19.5  
tomato - pickle - onion - bacon-cheddar-BBQ sauce

SIDE DISHES

**Versefrietten metmayonaise Rabarber** 5   
**cranberry compote** 5   
Whaler classic  
**Mixed vegetables** 5.5   
varying warm vegetables of the season

SEE THE CHALKBOARD FOR OUR SPECIALS.

MAIN COURSES

**Tajine** 26   
vegetables - chickpeas - lentils - falafel Greek yogurt -  
naan bread  
**Risotto** 26   
seasonal vegetables - mushrooms - Parmesan  
**Bouillabaisse** 20  
fish soup - garlic toast - rouille  
**Sea bass fillet** 27  
tomato risotto - mixed vegetables - Sud'n'Sol sauce  
**Cod** 28  
prawn - mixed vegetables - potato white wine curd  
sauce  
**Duck in wine** 27  
duck breast - duck leg - mushrooms - silver onions,  
bacon - red wine sauce  
**Two preparations of beef** 33  
tenderloin - brisket - seasonal vegetables - truffle jus

DESSERTS

**Cheese platter** 13.5  
Dutch cheeses - fig bread - pickled walnuts - smoked almonds  
**Bordalou**  
Citroen creamy - Citroen merengue - caramel cream 12  
**Mandarin panna cotta**  
sorbet - mandarin gel 12  
**Stracciatella parfait**  
chocolate fudge - lime gel - Oreo - mint 12  
**Special Coffee**  
coffee - liqueur of your choice - whipped cream - 3 chocolates 12.5  
of your choice

CHILDREN'S MENU 3-COURSE (can also be ordered separately) 17.5

- Tomato soup • Choice of:
  - \* croquette, chicken or fried fish fillet, served with fresh fries, mayonnaise and apple sauce
  - \* Bolognese pasta
  - \* puff pastries
- Children's ice cream

 vegetarian  vegetarian possible  
 vegan  vegan possible

Do you have a food allergy? Let us know!

The Passage

.. Come into calmer waters  
after a long, adventurous  
journey. New experiences,  
beautiful memories and  
wise life lessons richer  
While floating, we sail to  
our new destination, a quiet  
harbor. And make us out  
there for a new trip

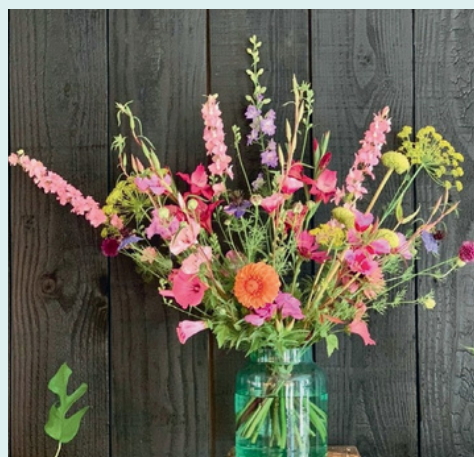
- Aurelia





Sustainability is very important to us. Since 2014, we have held the Green Key Gold seal, the highest award of this global quality label for the tourism and leisure industry.

We adhere to all Green Key guidelines, such as the use of environmentally friendly cleaning products, the reduction of water consumption, the minimization of waste, the elimination of minibars in hotel rooms, the use of organic and fair trade products, local sourcing, and the use of sustainable printing processes, toilet paper, printing materials, and bed linen.



The Hotel de Walvisvaarder features, among other things:

100% green energy via Terschelling Energy.

- Our gas consumption is fully compensated.
- A sustainable building with a heat pump, solar boilers and solar panels.
- Charging stations for electric cars and bicycles, all powered by our own solar energy.
- At the rear of our property is a biodynamic flower and herb garden, from which we obtain our flowers and honey.



Since the beginning of 2026, we have taken the following steps:  
All our kitchen appliances are electrically operated.  
A second row of rooms is equipped with a solar boiler for hot water preparation.  
40 new solar panels were installed along with a battery storage system.  
Furthermore, we aim to reduce our consumption of fossil fuels annually, with the goal of being climate neutral by 2035.



Read more on our website:  
[walvisvaarder.nl/duurzaamheid](http://walvisvaarder.nl/duurzaamheid)



# DINNER

FROM 5:30 PM

## DE WALVISVAARDER