

Williams C A N T E E N

for people who love
good food and drinks

please note that we are a PIN ONLY canteen

lunch menu

till 17:00

sandwich mortadella 8,25

mortadella - green olive - bell pepper - jalapeño - provolone

sandwich egg 7,50

hard boiled egg - lemon mayonnaise - salsa verde - lettuce

sandwich courgette 7,50

roasted bell pepper spread - grilled zucchini - sumac - mint -
roasted seeds & nuts - pickled red onion

sandwich beetroot 8,00

dehydrated beetroot - whipped ricotta - blackberries - burrata -
elderflower

sandwich ossenworst 8,00

ossenworst - martino sauce - onion

fried chicken sandwich 9,50

brioche bun - fried chicken - kimchi - cheddar - cabbage - hot
sauce

french toast 9,50

strawberries - date honey - cinnamon mascarpone - almonds

yoghurt 7,50

greek yoghurt - granola - fresh fruit

soup 5,00

ask your waiter for today's special

baked sweets **from;**

polenta orange cake 3,50/ cheesecake 5,50 / date banana bread 3,00

visit us every sunday for our bottomless brunch!

***120 minutes of bottomless cava,
mimosas, sangria or bloody
marys for 19,50 pp***

diner menu

veggie

ajo blanco - white almond gazpacho - grape - smoked oil	6,50
celeriac - Jerusalem artichoke - spinach - comté	11,00
eggplant - fermented tomato - basil - burrata - pistachio	9,50
pointed cabbage - parsnip puree - herb oil - pistachio	7,50
mackerel - chives - salsa - tomato - broccoli	9,50

fish

cauliflower "sajoer lodeh" - ginger - sambal	8,00
rode mul - cendal ice cream - banana kokos - hazelnut	8,00
sardines a la plancha - gember - sambal	12,00

meat

lamb - fermented - oil - tomato - pistachio - beetroots	11,00
entrecote - salsa - bread crumbs	9,50
lamb - fermented - oil - tomato - almonds	9,50

sides

fries - with mayo	9,50
seasonal salad	10,50

desserts

parsnip	9,50
chocolate - pumpkin seeds	
beetroot	6,50
salsa - bread crumbs	

*order a chef's tasting
menu for 35,- pp*

snacks & bites

snacks

kimchi devilled eggs	5,25
roasted sweet & spicy almonds	1,50
dry sausage from Brandt & Levie with piccalilly	9,25
burrata with green asparagus with bread	9,50
marinated olives	5,50
bitterballen 6pc	6,50
bitterballen vega 6pc	6,50
dutch cheese platter	13,50
canned fish with bread choose: bonito / spicy sardines / mackerel	7,50
marinated anchovies	3,50
fried smelt with ravigotte	4,00
fries with mayonaise	4,50

wines

white wines

verdil - 2019, casa lluch, spain <i>easy going, fresh and juicy</i>	4,50/22,50
bleu blanc thau - 2019, florensac - france <i>minerally, salty and citric</i>	5,00/26,00
grüner veltliner - 2019, jurtschitsch - austria <i>juicy, exotic fruit, flexibel</i>	33,00
pouilly-fuissé chardonnay - 2017, croix senaillet, fr <i>full, buttery, vanilla</i>	52,50
sanserre - 2019, sauvignon blanc, daniel chotard, france <i>body, texture, fresh</i>	40,00
riesling - 2018, kruger rumpf, germany, <i>light, minerally, crisp</i>	36,00

red wines

tempranillo - 2019, casa lluch, spain <i>easy going, red fruit, light</i>	4,50/22,50
ramos reserva , 2018, joao ramos, portugal <i>robust, ripe fruit, bold</i>	5,00/26,00
RAR - 2018, grenache, ricard rofes, italy <i>elegant, refined</i>	38,50
cannonau - 2019, olianas, italy <i>red fruit, slightly spiced</i>	36,50
barbera d'alba - 2018, brandini, italy <i>vanilla, intense</i>	40,00

natural wines

blan 5.7 - 2018, macabeo, celar jordi llorens, spain <i>fresh, tropic fruit, light</i>	37,50
les amandiers - 2012, chenin blanc, p. francois, france <i>rich, full, honey</i>	38,50
pour une poignee - 2019, pinot noir, b. tracey, france <i>light, cherry, slightly funky</i>	41,00
frei körper kultur - 2019, rosé pet nat, BD schmitt, ge <i>raspberry, festive</i>	39,50

sparkling wines

crémant de loire - 2018, domaine cady, france	7,50/38,00
<i>yellow fruit, lime</i>	
champagne brut - 2021, pinot noir, domaine fleury, fr	79,00
<i>red fruit, elegant, smooth</i>	

sweet

madeira 5Y old - henriques & henriques, portugal	7,50
<i>raisins, figs, warm</i>	
huxelrebe - 2018, raddeck, germany	7,50
<i>tropical fruit, fresh</i>	

beers

draft

heineken - dutch pilsner, 5,0%	2,90/3,25
seef - belgium blond beer, 6,5%	5,25
oedipus gaia - amsterdam ipa, 6,0%	5,00
erdinger hefe weisse - fresh summer weisse, 5,0%	4,75

bottles and cans

heineken 0.0 -alcohol free pilsner, 0,0%	2,90
oersoep dodgeball 0,3% - alcohol low ipa, 0,3%	6,50
kaapse karel - rotterdam session ipa, 4,5%	4,50
kaapse maria - american pale ale, 4,7%	5,75
studio oedipus nr 31 - elderflower berliner weisse, 4,0%	7,50
oedipus thai thai - spiced tripel, 8,0%	6,00
oedipus mannenliefde - fresh saison, 6,0%	6,00
timmermans peche lambic - peach fruit beer, 4,0%	5,25
kompaan vienna smokey lager - amber & smokey 5,1%	5,75
3fonteinen oude kriek - 0,75L sour fruit beer, 7,0%	32,50
3fonteinen oude geuze - 0,75L sour beer, 8,2%	27,50

drinks

coffee & tea

espresso	2,50/3,20
americano	3,00
cappuccino	3,30
cortado	3,25
flat white	3,75
latte	3,50
batch brew - with our own williams coffee	3,25
hand brew - choose v60/aeropress and beans	4,00
oatly	0,35
extra shot	0,80
chai / matcha latte	3,50
tea - green, jasmine, ceylon, earl grey, camomille, rooibos, white, milky oolong	3,20

specials

espresso tonic	4,30
iced latte	3,75
iced caramel sea salt latte	4,00
iced americano	3,25
iced chai / matcha latte	3,75
homemade strawberry balsamic shrub	3,75
matcha orange juice	4,25
coldbrew	3,50
hot choco (white or dark)	4,00

soda's & juice

fresh orange / apple juice	3,50/4,00
big tom spiced tomato	4,25
east imperial grapefruit soda	3,50
coca cola / zero	3,25
dr pepper / dr pepper float	2,75/4,00
london essence co. tonic water	3,50
london ess. rhubarb cardamom	3,50
san pellegrino limonata / aranciata	3,50
loopuyt tonic / ginger beer / rose lemonade	3,50
soda tapwater	1,50/4,50