

# DINERKAART

Dinner menu



wifi: Henri Willig GUEST  
password: WeLoveCheese

# VOORGERECHTEN

Starters

## **BROODPLANKJE** 10,5

Breekbrood met kruidenboter, aioli en tomaten salsa

Tear-and-share bread with herb butter, aioli, and tomato salsa

## **CARPACCIO VAN RODE BIET** 13,-

Carpaccio van rode biet met gegrilde little gem and crème van bieslook

Beetroot carpaccio with grilled little gem lettuce and chive cream

## **CARPACCIO** 13,5

Runder carpaccio, geraspte kaas en mosterdmayonaise

Beef carpaccio, grated cheese, and mustard mayonnaise

## **MAKREEL TARTAAR** 13,-

Makreel tartaar, rode ui, appel en crème van wasabi

Mackerel tartare, red onion, apple, and wasabi cream

## **TOMATENSOEP** 8,5



Tomatensoep met brood en boter

Tomato soup with bread and butter

## **SOEP VAN DE DAG** 8,5

Soep van de dag met brood en boter

Soup of the day with bread and butter

 vegetarisch  
 glutenvrij

# HOOFDGERECHTEN

Main Courses

Alle gerechten worden geserveerd  
met warme groenten en friet

All dishes are served with  
warm vegetables and fries

## FISH EN CHIPS 23,-

Heekfilet met friet en ravigottesaus

Hake fillet with fries and ravigote sauce

## ZEEBAARS 28,-

Op de huid gebakken zeebaars met groene kruidensaus

Skin-baked sea bass with green herb sauce

## PARELHOENDER 26,5

Parelhoender met knoflook suprême

Guinea fowl with garlic supreme

## KOGELBIEFSTUK 28,-

Kogelbiefstuk met pepersaus

Beef steak with pepper sauce

## WITLOF 25,5

Gekarameliseerde witlof met gebakken beukenzwam

Caramelized chicory with fried beech mushrooms

## RISOTTO 23,-

Truffel risotto met kaas-rucola croquetten

Truffle risotto with cheese and arugula croquettes

## KAASFONDUE VOOR TWEE 47,5

Alcoholvrije kaasfondue, brood, crudités en wisselende groenten  
(optioneel met karaage kip + €5,-)

Alcohol-free cheese fondue for two with bread, crudités, and assorted vegetables  
(optional with karaage chicken + €5,-)



alcoholvrij

# DESSERTS

Desserts

## **CITROEN TAARTJE** ✓ 11,5

Citroen taartje met yoghurt sorbet

Lemon tart with yogurt sorbet

## **AARDBEI ROMANOFF** ✓ 11,-

Aardbeien, wodka, slagroom

Strawberries, vodka, whipped cream

## **VANILLE CRÈMEBRULEE** ✓Ⓢ 10,5

Vanille crème brûlée met chocolademousse

Vanilla crème brûlée with chocolate mousse

## **CHOCOLADE TARTELETTE** ✓ 11,5

Chocolade taartje, espuma van gezouten karamel

Chocolate tart, salted caramel espuma

## **KAASPLANKJE VAN DE FAMILIELIJN** ✓ 13,5

Selectie van Henri Willig kazen met noten en vijgencompote

Selection of Henri Willig cheeses with nuts and fig compote

*Heeft u allergieën? Laat het ons weten.  
Do you have any allergies? Please let us know.*

✓ vegetarisch  
Ⓢ glutenvrij

# RONDVAART

Guided Boat Tour

**VOLWASSENEN** 11,-

Adults

**KIND (TOT 13 JAAR)** 6,-

Children (up to 13 years)

Onze boot vaart om:

Our boat departs at:

9:30  
10:30  
11:30  
13:00  
14:30  
16:00



# WHO IS HENRI WILLIG?

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Henri was born and raised on a dairy farm in Katwoude. As the only son among four sisters, he was destined to become a farmer. After studying at agricultural college, he started full-time work at his parents' family farming business at 16 years of age. What started out as a new challenge for his dairy farm, soon became a touristic top attraction boasting over a million visitors a year.

In 1974, Henri Willig and his wife, Riet, took over his parents' company. Henri soon realized that his ambitions were greater.

He took a course in 'cheese making', which proved to be a great success. The panoramic 'Polderview' and the traditional method of making cheese attracted many people, especially foreign tourists: "I remember March 3rd, 1975, when unexpectedly, a busload of tourists came driving into our yard. We were totally unprepared!!" This was the beginning of daily arrivals of tourist buses that came to see the old craft of cheese-making explained in their own language. It has become a well-known attraction in Holland and abroad.



*The best Cheese  
in the World!*

*Jacob, Wiebe  
and Henri Willig*

Henri and Riet have three sons, Jacob, Wiebe and Martin. They currently work in the family company and will continue to develop the business.

Henri Willig has acquired a name as a producer of specialty cheeses, such as herbs & garlic, chilli, truffle and green pesto cheese, and because of his pioneer work producing goat and sheep cheese. His high-quality products and unique flavor are well-known worldwide! The sale of cheese to visitors from all over the world and the international export market have ensured that millions of people, worldwide, are familiar with Henri Willig cheese.



*Henri Willig*