

LUNCHKAART

Lunch menu



Ontbijt: 8:30-11:00
Lunch: 11:00-16:00
Diner: 17:30-20:00

wifi: Henri Willig GUEST
password: WeLoveCheese

BROODJES

Sandwiches

MAKREEL TARTAAR 15,5

Makreel tartaar, rode ui, appel en crème van wasabi
Mackerel tartare, red onion, apple, and wasabi cream

PULLED CHICKEN 15,5

Pulled chicken, oude kaas en bbq saus
Pulled chicken, aged cheese, and barbecue sauce

CARPACCIO 16,-

Runder carpaccio, geraspte kaas en mosterdmayonaise
Beef carpaccio, grated cheese, and mustard mayonnaise

AVOCADO EI ✓ 14,5

Avocado-ei salade met verse kruiden
Avocado and egg salad with fresh herbs

HUMMUS GEGRILDE GROENTEN ✓ 14,5

Hummus, gegrilde groenten, oude geitenkaas en balsamico
Hummus, grilled vegetables, aged goat cheese, and balsamic vinegar

MAALTIJD SALADES

Salades

MEDITERRANE ✓Ⓜ 17,5

Mediterrane kaas, olijf, zongedroogde tomaat, walnoot en frisse citrus dressing
Mediterranean cheese, olives, sun-dried tomatoes, walnuts, and fresh citrus dressing

GEROOKTE KIP 17,5

Gerookte kip, geraspte pesto kaas en vadouvan mayonaise
Smoked chicken, grated pesto cheese, and vadouvan mayonnaise

✓ vegetarisch
Ⓜ glutenvrij

SOEPEN

Soups

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

TOSTIES

Toasted sandwiches

PULLED CHICKEN 10,5

Pulled chicken, oude kaas, bbq saus en rucola
Pulled chicken, aged cheese, barbecue sauce, and arugula

TOSTI HAM KAAS 9,5

Ham and cheese

TOSTI PESTO KAAS ✓ 9,5

Henri Willig pesto kaas, tomaat en mozzarella
Henri Willig pesto cheese, tomato, and mozzarella

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

✓ vegetarisch
Ⓜ glutenvrij

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,-)

PLATES

Alle plates wordt geserveerd met frites

All plates are served with 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

KOGELBIEFSTUK 28,-

Kogelbiefstuk met pepersaus

Beef steak with pepper sauce

BURGER 23,-




Burger, ui, augurk, tomaat, sla en kaas

Burger, onion, pickle, tomato, lettuce, and cheese

VEGAN BURGER 24,-

Plantaardige burger, vegan mangomayonaise en vegan cheddar kaas

Plant-based burger, vegan mango mayonnaise, vegan cheddar cheese

 vegetarisch
 glutenvrij
 alcoholvrij

BITES

FRIET ✓ 7,5

Fries

LOADED FRIES ✓ 13,5

BITTERBALLEN (7 ST.) 8,-

KAASSOUFFLE (7 ST.) ✓ 8,-

Cheese soufflé

BROODPLANKJE ✓ 10,5

Breekbrood met Kruidenboter, aioli en tomaten salsa

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

WARM BITTERGARNITUUR (12 ST.) 13,-

Hot deep-fried snacks

GROTE BORRELPLANK 29,5

Large snack platter

CHICKEN KARAAGE 8,5

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

NACHO'S PULLED CHICKEN 15,-

Rode ui, tomaat salsa, geraspte kaas en bbq saus

Red onion, tomato salsa, grated cheese, and barbecue sauce

✓ 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?

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