

# A culinary voyage

The passion for delicious and honest food is great at De Wilmersberg. Ronald Bor and his team prefer to work with fresh, organic products from Twente and the surrounding area. Vegetables are the focus, you can choose whether you want meat or fish.

"Together with Sabri, Thomas, the breakfast chefs, apprentices and all kitchen helpers, we are ready to prepare beautiful food for you every day of the year. Food that is also as sustainable, local and organic as possible. We are happy to share our passion with you."

*Ronald Bor*

Head chef

# MENU DU CHEF

## Goatcheese

Pickle ♦ Samphire ♦ Cucumber ♦ (Oyster ♦ €7,50)

EXPENSION OF THE MENU:

## Ricotta Ravioli

Pumpkin ♦ Celery ♦ Lime ♦ (Langoustine ♦ €7.50)

EXPENSION OF THE MENU:

## Celeriac

Grannysmith ♦ Hazelnut ♦ Truffle ♦ (Sweetbread ♦ €7,50)

## Salsify

Porcini ♦ Green Cabbage ♦ Soy ♦ (Hare ♦ €7,50)

EXPENSION OF THE MENU:

## Cheese Trolley

Sourdough Bread ♦ Apricot €15 (instead of dessert € 7,50)

## Walnut

Mascarpone ♦ Beetroot ♦ Vanilla

**THIS IS AN EXAMPLE**

3 courses  
€45

4 courses  
€57

5 courses  
€69

Goatcheese  
Salsify  
Walnut

Goatcheese  
Ravioli  
Salsify  
Walnut

Goatcheese  
Ravioli  
Celeriac  
Salsify  
Walnut

*It's only a crisis when  
the wine runs out*

Life is too short to drink bad wine! "Words to live by" as the English say so beautifully. At De Wilmersberg, we feel the same way. In the context of sustainability, our wines only come from Europe. We also have a strong preference for producers who work organically or biodynamically.

Of course we offer you the opportunity to enjoy a delicious glass of wine with your dishes. These wines have been selected with just as much care and love as the wines on our wine list and will accompany the dishes of our Chef and his team for a complete culinary experience.

We serve the wines by the glass as well as by half glasses.

per glass €8 | per 1/2 glass €4,25

*Jan Arsink*

Sommelier- Vinologist

# MENU DU JOUR

## Marbre of Deer

Quinoa ♦ Beetroot ♦ Bay Leaf ♦ Beech Mushroom

EXPENSION OF THE MENU:

## Gegrilled Little Gem

Celeriac ♦ Lovage ♦ Goatcheese ♦ €12 (Brill Fish ♦ €7,50)

## Codfish

Parsnip ♦ Black Garlic ♦ Sherry ♦ Beurre Blanc

of

## Sucade

Parsnip ♦ Black Garlic ♦ Sherry ♦ Pumpkin Seed

EXPENSION OF THE MENU:

## Cheese Trolley

Sourdough Bread ♦ Apricot €15 (instead of dessert € 7,50)

## Cream Suisse

Quince ♦ Matcha ♦ Cardamom

**THIS IS AN EXAMPLE**

3 courses  
€49,50

4 courses  
€61,50

Deer  
Codfish/Sucade  
Cream Suisse

Deer  
Little Gem  
Codfish/Sucade  
Cream Suisse

We can also present this menu in a vegetarian variant