

L'OUEST

WINE BAR | SHARED DINING | LUNCH

Opening hours L'OUEST:

Wednesday, Thursday	12.00 –
00.00	
Friday, Saturday	12.00 – 01.00
Monday, Sunday	12.00 – 22.00
Lunch	12.00 – 15.00
Dinner	17.00 – 22.00
Snacks	12.00 – 22.00

Tuesday only on request for groups

Snacks

Pain L'Ouest <i>Corn Bread Focaccia</i> <i>Spring onion butter</i> <i>edamame hummus</i>	9,5
Nuts <i>Mix</i>	3
De Bourgondiër Oven Bitterballen (6 pieces) <i>Ragoux Beef French mustard</i>	8,75
Charcuterie & Cheese Platter (Chef's Selection) <i>3 types of charcuterie 3 types of cheese sweet</i>	29
Charcuterie Platter (Chef's Selection) <i>Various cold cuts pickled vegetables olives</i>	19
Cheese Platter (per piece, 35 grams) <i>Create your own cheese selection from our menu</i>	5
Oosterschelde Oyster - classic (per piece) <i>Shallot Red wine vinegar Lemon</i>	4,5
Oosterschelde Oyster - L'ouest (per piece) <i>Balsamic vinegar caviar chives oil fresh dille</i>	5,5
Peppadew <i>Soft spicy peppers filled with cream cheese</i>	5,5
Olive <i>With Despina's spice mix</i>	4

*Our dishes may contain various types of allergens.
For allergen information, please consult one of our staff members*

Lunch
12:00 - 15:00

Dinner
17:00 – 22:00

Snacks
12:00 – 22:00

Lunch

Our lunch dishes are meant to be enjoyed individually, but why not share? Just for fun. We recommend choosing one dish per person.

Beef Tartare <i>Focaccia Bone Marrow Wasabi Mayonnaise</i>	18
Bruschetta <i>Tomato Basil Garlic</i>	15
Focaccia Sandwich <ul style="list-style-type: none">• <i>Mortadella Rucola Olive spread</i>• <i>Norcia pink peppercorn ham Mozzarella Mushroom tapenade</i>• <i>Carpaccio Olive oil Rucola Truffle Pecorino cheese</i>	15
Uitsmijter <i>Ciabatta Avocado Pork rib-eye</i>	15
Milk <ul style="list-style-type: none">• <i>Skimmed milk</i>• <i>Full fat milk</i>	2,5

With your coffee

Sake pears (V) <i>Miso caramel Lemongrass patisserie</i>	7
Matcha panna cotta (VG) <i>Pistachio crumble Mandarin caviar</i>	5,5

*Our dishes may contain various types of allergens.
For allergen information, please ask one of our staff members.*

Lunch
12:00 - 15:00

Dinner
17:00 – 22:00

Snacks
12:00 – 22:00

Shared Dining

Our dishes are designed to be shared and experienced together.
We recommend choosing 1 or 2 dishes per person to start with.

To Start

Artichoke (V) <i>Burned artichoke marinated in sake parmesan chips greed goddess</i> <i>Our wine pairing - Vintage Radacini, Moldova, Pinot noir</i>	12
Pumpkin-beetroot Terrine (V) <i>Goat cheese Cherry gel Radishes marinated in lime</i> <i>Our wine pairing - Good Hope, South Africa, Chenin Blanc</i>	12
Iberico Paté <i>Mustard Caviar Gel of Cabernet Sauvignon Pear and Roquefort</i> <i>Our wine pairing - Crianza Tinto Familia, Spain, Tempranillo</i>	16
Asperges mosaic <i>Cured salmon in dill and lemon saffron hollandaise Puffed rice</i> <i>Our wine pairing - Les Bertholets, France, Chardonnay</i>	15
Beef tartare <i>Bone marrow wasabi mayonnaise lemongrass gel</i> <i>Our wine pairing - Koncho & Co, Georgia, Mtsvivani Kahkuri</i>	18

Great as a Follow-Up

Eggplant (VG) <i>Vegan feta Paprika chimichurri sweet and sour cauliflower</i> <i>Our wine pairing - Val Joanis, France, Viognier</i>	18
Roasted beetroot (V) <i>Blue cheese dille cream Vegetarian jus Caramelised nuts</i> <i>Our wine pairing - SLVRBCK Gorilla, Italy, Primitivo</i>	14
Pork belly <i>Paprika polenta Miso mirin glaze edamame</i> <i>Our wine pairing - Valpolicella Ripasso, Italië, Corvina, Rondinella, Corvinono, Negraga</i>	19
Weever <i>Cauliflower cream oyster mushrooms Saffron hollandaise sauce</i> <i>Our wine pairing - Gemischter Satz, Austria, Grüner Veltliner, Pinot Blanc, Riesling</i>	20
Beef cheeks terrine <i>Potato foam Snap beans and baby carrots Black truffle madeira jus</i> <i>Our wine pairing - Poggio Colombi, Italy, Cabernet Sauvignon, Cabernet Franc, Petit Verdot</i>	20

On the Side

Roasted potato salad 7,5
Black garlic aioli | Paprika teardrops | Crispy guanciale

Mushrooms (VG) 9
Variety of mushrooms | Paprika chimichurri

To finish

Sake pears (V) 7
Miso caramel | Lemongrass patisserie

Matcha panna cotta (VG) 5,5
Pistachio crumble | Mandarin caviar

Cheese Platter (per piece, 35 grams) 5
Create your own cheese selection from our menu

Special Coffees

Irish Coffee 9,5
Jameson whiskey | brown sugar | coffee | whipped cream

French Coffee 9,5
Grand Marnier Rouge | coffee | whipped cream

Italian Coffee 9,5
Amaretto Disaronno | coffee | whipped cream

Spanish Coffee 9,5
Licor 43 | coffee | whipped cream

*Our dishes may contain various types of allergens.
For allergen information, please consult one of our staff members*

Charcuterie

75 grams per serving

Pork rib-eye steak	13
An extremely tasty piece of meat from the ribs of the Pig. This piece of meat is popular because of its tender texture.	
Bresaola of Black Angus Beef	16
This is a specialty made from only the finest beef from one of the oldest Scottish cattle breeds and is unique in its kind.	
Tapas Bacon, Oven-baked at 200°C	14
This bacon is baked at over 200°C. This makes the slices melt in your mouth. The exterior has a crispy crust with a smoky flavor and aroma.	
Rosso di Norcia	12
Made exclusively from Italian pigs. This ham is made in the style of Parma ham, salted, and then wrapped in pink peppercorns.	
Truffle prosciutto	17
A ham from the province of Parma matured in truffle and a dash of wine	
Mortadella Bologna	11
This delicious delicacy, originating from the city of Bologna, embodies the perfect balance of tradition and flavor, remaining an essential part of Italian tables.	
Chorizo	15
Chorizo is a Spanish sausage that is spicy in taste and reddish in color with a firm, coarse structure.	

*Our dishes may contain various types of allergens.
For allergen information, please consult one of our staff members.*

Fromage

Create your own cheese platter.

Includes kletzenbrood & Rinse apple syrup. The cheeses are served in 35-gram portions, €5.00 per piece.

L'Ouest serves exclusive cheeses from both local and international origin.

Driven by our boundless passion, we carefully select the most special and unique cheeses for our guests. I've even had the pleasure of making some fine cheeses myself, such as Sainte-Maure de Touraine, the Brie de Meaux and my well known Epoisses with my grandmother's herbs.

New on the cheese menu, a cheese that I had the privilege of making while I was in Gstaad, Switzerland. This is one of our Princess Beatrix's favorite cheeses!

Welcome to L'Ouest!

Sainte-Maure de Touraine

France, Loire – Young – Goat milk – 2 tot 3 weeks – Raw – Lactose – Not vegetarian – Gluten free – Nut free

Delice de Bourgogne

France, Burgundy – White – Cow milk – 3 weeks – Pasteurized – Lactose – Not vegetarian – Gluten free – Nut free

Brie de Meaux

France, Meaux – White – Cow milk – 4 weeks – Raw – Lactose – Not vegetarian – Gluten free – Nut free

Reblochon

France, Savoie – White – Washed rind - Cow milk – Riping 4 weeks – Raw – Lactose – Not Vegetarian – Gluten free – Nut free

Camembert Calvados

France, Normandy – White – Cow milk – Riping 3 weeks – Raw – Lactose – Not Vegetarian – Gluten – Nut free – Alcohol

Tomme de Brebis Papillion

France, Aveyron – Roquefort Without Penicillium Roqueforti – Sheep milk – 4 maanden – Pasteurized – Lactose – Not vegetarian – Gluten free – No nuts

Pecorino truffle

Italy, Lazio and Sardinia – Old – Black truffle – Sheep milk - 3 months – Pasteurized – Lactose – Not vegetarian – Gluten free – Nut free

Skylger

Netherlands, Terschelling – Mature – Cow milk – 4 months – Pasteurized – Not vegetarian – Lactose – Nut free

Schlossberger

Switzerland, Bern – Mountain, old - 14 months – Raw – Not vegetarian – Gluten free – Nut free

Estate goat and clove

Netherlands, Deurningen – Clove, Old – Goat – 12 months – Pasteurized – Not vegetarian – Lactose – Gluten free – Nut free

Delfts goud old

Netherlands, Delft – Old – Cow – 12 months – pasteurized – Lactose – Not vegetarian – Gluten free – Nut free

Abe Rot

Switzerland, Rougemont – Red – Cow milk – 5 weeks – Raw – Lactose – Not vegetarian – Gluten free – Nut free

Epoisses

France, Burgundy – Red – Cow milk – 4 to 8 weeks – raw – Lactose – Not vegetarian – Gluten free – Nut free

Blue 61 in Cranberry's

Italy, Veneto – Blue – Passito – Cow milk – 3 months – Pasteurized – Lactose – Not vegetarian – Gluten free – Nut free

Blue ocean Bio

Denmark, Jutland – Blue – Cow – 2 months – pasteurized – Lactose – Not vegetarian – Gluten free – Nut free

Our dishes may contain various types of allergens.

For allergen information, please consult one of our staff members.