



Dear guest,

Welcome in the second oldest family business of the Netherlands.
There has been hospitality on this location by the same family since 1662.

It started in 1662 with a delivery of "7 vane bier" (7 casks of beer) to the daughter of Albert Juelen when she was expecting. Now over 350 years and 12 generations later, Hotel & Restaurant Wesseling still is bustling with hospitality and situated on one of the most beautiful 'brinken' in Drenthe.

We are proud of our hotel and we are ready to give you a pleasant evening.

Our kitchen, led by our head chef Tim Popken, uses many sustainable and locally sourced products.

Our wines are carefully selected, produced sustainably and without any artificial additives. With every dish we have a suiting wine, with which we would like to enhance your experience. Besides our open wines we have extensive wine list and a decent number of large bottles (Magnums and Jeroboams), to enjoy in a larger company.

Our dishes contain allergens (among other things by displacement). When you have any special requests, do not hesitate to ask. We will take this in account where possible.

Mark and Annemarie Bergmans-Wesseling and the team!

CHEF'S MENU

Enjoy this culinary menu selected by our chefs

4-courses
€47,50

5-courses
€56,60

6-courses
€62,50

We can arrange a suitable wine paring with our dishes

2 glasses
€15,00

3 glasses
€22,50

4 glasses
€30,00

5 glasses
€37,50

OYSTERS

GEAY OYSTER FROM NORMANDY SERVED WITH RASPBERRY VINEGAR, SJALOTS AND LEMON

per oyster €13,50

STARTERS

MARINATED WATERMELON WITH BAKED CHERRY TOMATOES AND GREEN OLIVES	€ 13,50
KIMCHI AND NORI ROULEAUX WITH PICKLED RADISH	€ 13,50
MARINATED SALMON WITH BEETROOT AND DILL CREAM SAUCE	€ 14,50
CALAMARI WITH A SEAWEED SALAD AND LEMON MAYONNAISE	€ 13,50
BLACKANGUS BEEF CARPACCIO WITH PARMESAN CHEESE, CASHEW NUTS AND A TRUFFLE MAYONNAISE	€ 14,50
LAMB HAM WITH A GREEN SALAD AND A SHERRY DRESSING	€ 14,00

SOUPS

BROCCOLI SOUP WITH FETA CHEESE	€ 7,50
MUSTARD SOUP WITH LOCALLY CURED SAUSAGES	€ 7,50

MAIN COURSES

VEGETARIAN

BAKED KOHLRABI WITH A HERB SAUCE	€ 21,50
LINGUINE WITH BLACK TRUFFLE AND A POACHED EGG	€ 22,50
SEITAN WITH GRILLED PUMPKIN AND AN ORANGE SAUCE	€ 22,50

FISH

REDFISH FILET WITH AN EGGPLANT, ANCHOVIES COMPOTE	€ 27,50
HALIBUT WITH HERBS AND A SHELFISH SAUCE	€ 27,50
WHOLE ROASTED SADINES WITH SPICY TOMATO SAUCE AND FRESH HERBS	€ 26,50

MEAT

RIB-EYE STEAK WITH A BEARNAISE BUTTER	€ 27,50
CORN FED CHICKEN FINISHED WITH HONEY AND LEMONTHYME, SERVED WITH SMOKED EGG FOAM	€ 26,50
SLOW COOCKED VEIL STEAK WITH ASPARAGUS AND POTATO FOAM	€ 27,50

DESSERTS

CHOCOLATE TART WITH A STRAWBERRY PARFAIT AND STRAWBERRY GEL	€ 10,00
CHEESECAKE WITH RHUBARB AND A RASPBERRY SORBET	€ 10,00
LEMONTHYME GRANITA WITH MARINATED PEACH AND SALTED LEMON GEL	€ 10,00
CHEESE BOARD WITH QUINCE GEL AND FIG BREAD	€ 13,50

COFFE AND DIFFERENT DRINKS

COFFEE OR TEA WITH HOME MADE BONBONS AND OUR OWN "1662" LIQUEUR	from € 7,50
SCROPPINO MADE FROM LEMON AND VANILLA ICE CREAM, SPUMANTE, VODKA AND LIMONCELLO	€ 8,50
ESPRESSO MARTINI COFFEE, VODKA AND VANILLA	€ 10,50