

## **WINE, PORT, SHERRY & VERMOUTH**

housewine rosé-white-red-sweet white, port, sherry, vermouth | 4,2

glass of our special wines: chardonnay, sauvignon blanc, merlot of negroamaro & cabernet sauvignon | 5,2

malbec reserva | 6,5

vintage port | 5,7

piccolo cava 20 cl | 8,8

bottle housewine red/rosé/white/sweet-white | 20

bottle of champagne, brut | 65

## **MOCKTAILS & COCKTAILS**

crodinospritz (non alcohol) | 5,8

fluere-tonic (gin-tonic non alcohol) | 6,3

aperol spritz, hugo spritz | 6,1

## **APERITIFS AND LIQUERS**

safari, passoã, pisang ambon, malibu, blue curaçao, piña colada, boswandeling | 3,7

baileys, sambuca, amaretto, kahlúa, pernod, ricard | 4,3

licor 43, licor 43 orochata, tia maria, frangelico, limoncello | 4,3

drambuie, cointreau, grand marnier, dom bénédictine, southern comfort | 4,6

## **SPIRITS**

lemonbrandy 40 cc, vieux 40 cc , Zuidam young jenever 40 cc , blackberryjenever 40 cc, berenburg 40 cc | 3,9

wodka, campari, bacardi rum, calvados, tequila | 4,2

Zuidam old jenever 40 cc , apfelkorn 40 cc, jägermeister 40 cc, underberg, schrobbeler 40 cc | 4,2

advocaat 50 cc, Zuidam corenwijn 40 cc | 4,2

gin london no 1, tanqueray london dry gin, grappa julia, gospel dutch gin, langdom gin | 4,7

## **WHISKEY, WHISKY & BOURBON**

jameson, famous grouse, ballantine's | 4,5

johnnie walker red label, jim beam, four roses, jack daniel's | 4,7

glenfiddich, johnnie walker black label, chivas regal, dimple | 5,5

glenmorangie, bushmills, highland park | 6,2

talisker, glenkinchie, clynelish, glen elgin | 6,9

## **COGNAC, ARMAGNAC**

armagnac janneau | 4,5

courvoisier vs, martell vs | 5,5

courvoisier vsop, martell vsop, hennesy vsop | 6,3

rémy martin xo | 15,7

## **HOT DRINKS**

coffee, tea, espresso | 2,7

cappuccino, latte, espresso macchiato | 2,9

latte macchiato, fresh mint tea, fresh ginger tea | 3,3

ice coffee | 4

café de waag, irish coffee, spanish coffee, french coffee, italian coffee | 5,6

hot chocolate | 3,1

coffee with chocolates | 4,5

coffee variety with sirops: cinnamon, vanille, hazelnut, caramel, salted caramel, gingerbread, white chocolate | 0,5 +

coffee variety non dairy with oatmilk | 0,4 +

## **DAIRY**

milk, buttermilk | 2,5

fristi, chocolate milk | 2,7

## **SOFT DRINKS**

pepsi cola, pepsi max, si si sinas, 7up, sourcy sparkeling, sourcy still | 2,8

royal club cassis, royal club ginger ale, rivella, royal club bitter lemon, royal club tonic, ranja, royal club ginger beer

royal club apple juice, royal club tomato juice, crodino, rivella light cranberry | 2,9

russel & co rose lemonade, russel & co spiced orange lemonade, russel & co sicilian lemonade | 3,3

fresh orange juice, ice tea, ice tea green, dubbelfriss apple/peach | 3,3

bottle table water, sourcy sparkeling or still | 5,5

## **BEERS ON TAP**

veltins pilsner | 2,7

vedett extra white, bolleke de koninck | 4

de waag oerblond (our local beer) | 4,8

duvel | 4,9

*please ask for our 7 other beers on tap*

## **BEERS FROM THE BOTTLE**

veltins 0,0 %, radler 0,0 %, radler | 3,4

leffe blond, st. louis kriek, liefmans fruitbeer, texelse skuumkoppe | 4,3

leffe brown, brugse zot double, brugse sportzot | 4,6

la chouffe, duvel | 4,8

westmalle double | 4,9

jopen mooie nel, gouden carolus hopsinjoor, tank 7, kasteelbier dark,

weihestephaner hefeweissbeer alcohol free 0,5 l., jopen hop zij met ons glutenfree beer | 5,5

westmalle tripel, tripel karmeliet, tripel kanunnik, straffe hendrik tripel, pauwel kwak | 5,2

hopus, weihestephaner hefeweissbier 0,5 l., ayinger bräuweisse 0,5 l., orval, barbar | 5,5

rochefort 10, st. bernardus abt 12, bush amber | 5,8

### **SANDWICHES WHITE OR BROWN** *(until 5pm)*

sandwich young farmhouse cheese | 6,7 ✓

sandwich aged Reypenaer cheese | 6,9 ✓

sandwich baked brie with honey and almonds | 7,9 ✓

sandwich cheese, ham, tomato, cucumber and egg | 7,9

sandwich with pumpkin hummus, roasted vegetables, and pomegranate dressing | 9 

bun traditional smoked salmon with red onion, capers and wasabi mayonnaise | 10

sandwich with beef capparicio, rocket, and pesto | 11

sandwich with smoked wild boar ham, with sourkrautsalad, and mustard-mayonnaise | 11

sandwich of the month | 9

### **WARM LUNCH DISHES** *(until 5pm with the exception of croquettes and burgers)*

grilled cheese sandwich | 4,7 ✓

grilled cheese with ham sandwich | 4,9

italian sandwich (tomato bread, mozzarella, tomato, serranoham and pesto) | 6,1

fried eggs with ham, cheese, roast beef | 8,5

fried eggs with smoked salmon, olive tapenade and red onions | 10,5

farmer's omelet with vegetables, potatoes, and bacon | 9,5 also ✓ available

artisan beef croquettes (2) with bread | 8,9

artisan veggie croquettes (2) with bread | 8,9 ✓

beef hamburger topped with a fried egg, mushrooms

and raw onion rings, served with seasoned fries | 12,5

chicken livers extinguished with madeira and cream, served with toast | 10,5

sandwich with pulled boar, sweet and sour red cabbage, and bbq-sauce | 11,5

pumpkin burger with medium spiced tomato salsa, served with seasoned fries and salad | 11,5 

### **TAPAS**

plate of various small hot and cold dishes (minimum of 2 persons) | 9,6

### **PANCAKES** *(until 5pm)*

naturel | 6,7 ✓

apple, raisins and cinnamon | 8,6 ✓

bacon | 8,6

pineapple and cheese | 9 ✓

burgundian with bacon, cheese, bell pepper, onion en mushrooms | 10

## STARTERS

salad with lukewarm mackerel, beet-mayonnaise, and sweet and sour cucumber | 10,5

salad with home smoked wild duck, served with ponzu dressing | 11,5

deer carpaccio with truffle-mayonnaise | 12,5

beet tartare with a crème of vegan feta and pear compote | 10,5 

## SALADS

salad with smoked salmon or pumpkin with sweet and sour fennel and mustard-dille dressing | 12,5 also  possible

salad with diced venison steak, served with an eastern dressing | 13,5

smoked chicken salad with brie and walnuts with a currydressing | 12,5

salad of mixed nuts, warm goatcheese and a honey dressing | 12,5 

## SOUPS

doesburg made mustardsoup with spring onions and smoked shredded salmon | 6,1

doesburg made mustardsoup with springonions and pieces of bacon | 5,9

duo of doesburg made mustardsoup | 6,3

vegan doesburg made mustardsoup | 5,9 

celeriac soup with walnutcrunch | 6 

wildcremesoup with meatballs made of deer and lavas | 6,5

*Our kitchen is open from 11am to 9.30pm.*

*Do you have an intolerance or allergy? Ask for the options.*

## MAIN COURSES

whole trout (deboned) with antiboise (sauce based on oil, garlic, seasoning, cherry tomatoes and capers) | 22,5

dutch catfish fillet with a Doesburg mustard herb crust | 21,5

sole baked in butter (ca. 450gr) | daily price

catch of the day | 22

beef tournedos in a red wine sauce | 31,5

mexican beefstrips or grilled seasoned chicken strips, served with tortilla's, steamed bell pepper, marinated tomatoes, guacamole and sour cream | 24

diced venison meat with chocolate cranberry sauce | 26

artisan stew of wild meat | 22,5

wild duckbreast with orange sauce | 26,5

spareribs in a sweet and spicy marinade, served with various condiments, salad and fries | 23

pork tenderloin sate, served with homemade satay sauce, atjar tampoer, fries and fried onions | 21

orrichette with pumpkin, mushrooms, and chicken thighs | 19,5

cheese fondue with raw vegetables, various types of bread and salad (minimum of 2 persons) | 23,5 p.p. 

orrichette with pumpkin, mushrooms, and vegan prosciano cheese | 20 

vegan special of the month | 19 

hanzepot | 16

hanzemenue | 31

## DESSERT

carrot cake with caramelsauce and walnut-yoghurt ice cream | 8 ✓

figbavarois with spekkoek (sweet layered cake) | 8,5 ✓

homemade apfelstrudel with speculaassauce (spiced biscuit) and crunchy cinnamon ice cream | 9 ✓

dame blanche | 7,1 ✓

icecream with warm cherries | 7,6 ✓

sorbet | 7,1 ✓

petit grand dessert | 9 ✓

cheese board | 11 ✓

## GEBAK

homemade applepie | 3,7 ✓

homemade chocolatecake | 3,8 ✓

homemade cheesecake with cherries | 4,4 ✓

whipped cream | 1 ✓

## SAVOURY SNACKS

baguette with herb butter | 4,5 ✓

olives & feta | 7,5 ✓

cheese with doesburg's mustard | 7 ✓

cheeseboard (available till 21.30) | 11 ✓

tortilla chips with guacamole and spicy dipping sauce | 7 ✓

bitterballen with Doesburg's mustard, 8 pcs. | 6,5

bamiballetjes from Kruutje, located in Velp, 6 pcs. | 7

cheese sticks, 8 pcs | 8,4 ✓

portion of breaded shrimp, 8 pcs | 7,4

vlammetjes, 8 pcs | 8,4

mixed assortment of deep-fried savoury snacks (cold & warm) | 16

mixed deep-fried snacks (warm) | 9,5

bread with various tapenades | 8 ✓

*Our kitchen is open from 11am to 9.30pm. We serve our savoury snacks from 11am until we close.*

*Do you have an intolerance or allergy? Ask for the options.*

## **KID's MENU**

sandwich with ham, cheese, hagelslag or Nutella | 3,2

plate of pasta with salmon fillet | 8,8

plate of Bolognese pasta | 8,8

plate with fries and snack (frikandel and chicken nugget) | 6,8

plate with fries and a large hot dog | 6,8

kids pancake | 5,9

## **DESSERT**

kids icecream | 4,3

bowl with fresh fruit and whipped cream | 4,3



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Do you have an intolerance or allergy? Ask for the options.*

## **DE WAAG, THEN AND NOW**

The WAAG, THEN and NOW DOESBURG HAS SINCE had several centuries commerce. This due to the fact that they are in 1447 joined the Hanseatic League. This Alliance served to protect the cities against the many roverijen out there. Traders on the incoming goods had to pay taxes to the city of Doesburg. At that time, this was done by weight. Hence a need arose to a place where the goods could be weighted. In 1478, the Waag in Doesburg in use. Where many people are gathered together it soon becomes cosy. Certainly at the time-we talk about the 15th century-heard there a beer at. After all, water contained so many germs that beer people drink was. It was then also quite common that workers got a portion of their wages in beer. Thus, the Waag arise as a combination of weighing building and city beerhouse. The Waag is in this way become the central meeting place of Doesburg. This is actually never substantially changed over the centuries. During the last 5 centuries, the property had a welcoming destination exclusively as an Inn, café and restaurant. The Waag is the oldest establishment of Netherlands. For this reason the Waag therefore listed in the Guinness Book of Records.

The oldest Dutch café-restaurant is the Waag in Doesburg, Gelderland.

Built as waag annex Hostel in 1478, it has since continued as (although later no longer as waag) in use.

In DE WAAG you can always go for a snack and a drink. We are happy to arrange your lunch, dinner, meeting or party. We have also in the summer months a cosy terrace in the middle of the historical centre of Doesburg. The Waag is open every day from 10 am. You can surprise your friends and family with a gift certificate of the Waag, this is available in an amount of € 10.00, € 25.00 and € 50.00

## **YOUR PARTY, MEETING, SEMINAR OR COURSE IN THE OLDEST PUBLIC HOUSE IN THE NETHERLANDS**

Our wonderful company is ideally suited for any occasion. Do you have a small or large company. We offer our areas up to 200 people. Feel free to walk around to the ambiance of the different areas to see and feel. Below is an overview of the maximum capacity per room:

Middeleeuwse gewelvenkelder:	55 persons	etage: -1
Heerenkamer:	12 persons	etage: 0
Proeflokaal:	24 persons	etage: 0
Opkamer:	60 persons	etage: 1
Café de Hooge zaal:	45 persons	etage: 2
Hooge zaal:	200 persons	etage: 2

### **BEERS at the WAAG STADSBIERHUYS**

Our name does it may already suspect, we pride ourselves on our beers! That makes sense, because The Waag is of origin a "beerhouse". Meanwhile the Waag or become a grand-café restaurant, but the beers is in the range. Currently tapping we 8 different beers and we present more than 35 beers in the bottle. Feel free to leave you surprised by our wide range! Enjoy! Throughout the year there are beer tastings of different brewers. Please ask for more information to the employees of de Waag

### **WINE-or BEER TASTING at the WAAG**

At de Waag is possible to use a company to keep a wine or beer tasting. Under the guidance of a professional, you can enjoy an afternoon or evening of the different wines that we offer. It is also possible to the tasting whole in style of a theme, such as a voyage round the world, or the choice of a particular wine region at all. These tastings can be in style combined with local snacks or an extensive buffet. Possibilities enough!

### **CATERING and EVENTS SERVICE**

We have extensive experience to your party, buffet or BBQ at your location completely or partially out of your hands. If you want to know more about it, we like to make an appointment to bring with you an unforgettable moment to take care of.