



HOTEL & RESTAURANT
WESSELING
SINCE 1662

Dear guest

Welcome to the oldest family hotel of the Netherlands.

Ever since the year 1662 hospitality has been celebrated here, and all of this led by the same family.

It all started in 1662 with the delivery of '7 vane bier' (7 casks of beer) to the daughter of Albert Juelen when she was expecting. Now over 350 years and 14 generations later. Hotel & Restaurant Wesseling is still bustling with hospitality and situated on one of the most beautiful 'brinken' in Drenthe.

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

Our kitchen uses as many sustainable and locally sourced products. Our wines are carefully selected, to enhance your experience. for every dish we can serve a fitting wine. When in a larger party we have a selection of of larger bottles. (Magnums and Jeroboams)

Our dishes contain allergens (among other things due to cross contamination). When you have any special requests, do not hesitate to ask. We will take this into account where ever possible.

We wish you a wonderful evening!

Fleur and Koen Zandhuis and the team.

Chefs menu

3-COURSES	4-COURSES	4-COURSES	5-COURSES	6-COURSES
	with soup	with second starter		
€ 47,50	€ 52,00	€ 55,50	€ 62,00	€ 69,50
Enhance your diner experience with a selection of complimentary wines				
2 GLASSES	3 GLASSES	4 GLASSES	5 GLASSES	
€ 17,00	€ 25,50	€ 34,00	€ 42,50	

Aperitif

OYSTERS	€ 4,25
grapefruit - shallots- chili sauce	
TINNED SARDINES	€ 13,50
brioche toast - tomato salsa dip	
ROYAL BELGIAN CAVIAR PLATINUM (10GR)	€ 39,00
brioche toast - leek salad	

Starters

BEETROOT TARTARE (V)	€ 13,50
mulberry - walnut - feta	
KING OYSTER MUSHROOM (V)	€ 14,50
mushroom duxelle - beetroot - crunchy shiitake	
SALMON TARTARE	€ 14,50
tartar sauce - horseradish cream - wasabi crumble	
SMOKED EEL	€ 17,00
brioche toast - leek - apple syrup (optional a can off caviar +€ 30,00)	
BEEF CARPACCIO	€ 14,50
Parmsan - arugula - olive oil - sunflower seeds	
SWEETBREAD	€ 19,50
Jerusalem artichoke - mushroom - thyme gravy	
CHEFS STARTER	€ 14,50
ask one of our staff	

Soups

MUSTARD SOUP	€ 8,00
Drentse cured sausage (vegan optional)	
TOM KHA KUNG	€ 11,50
red peper - courgette - bean sprouts - crayfish	
CHEFS SOUP	€ 11,50
ask one of our staff	

Main courses

*our dishes are served with fries and mayonaise
add a fresh salad for € 3,50*

WINTER CARROT (V) kimchi - ginger - herb crumble - steamed lentils	€ 25,50
RAVIOLI (V) pumpkin - walnut - gorgonzola dolce - cranberry	€ 24,50
QUICHE (V) sweet potato - courgette - goat cheese	€ 24,50
PIKE PERCH brussel sprouts - herbal crust - puffed leek - leek sauce	€ 29,50
SALMON savoy cabbage - white wine sauce - black radish - fish roe	€ 27,50
GUINEA FOWL mushroom - chestnut cream - pommes Anna - port gravy	€ 28,50
DUCKBREAST baked celeriac - 5-spice gravy - miso cream	€ 28,50
SIRLOIN STEAK cepes gravy - fluffy potato - baked onion cream - kale chimichurri	€ 32,50
BOAR CHEEK Jerusalem artichoke - chorizo - bay leave gravy	€ 27,50
CHEFS MAIN COURSE ask one of our staff	€ 32,50

Desserts

CHEESE BOARD 5 cheeses - complimentary garnishes	€ 15,50
MILLE-FEUILLE pasty cream - citrus - toffee caramel- earl grey	€ 10,00
MADELEINE (3 PER SERVING) dulce de leche - red fruit preserves	€ 10,00
AFFOGATO vanila ice cream - espresso - Wesseling liquor	€ 9,00
WHITE CHOCOLATE CREMEUX grapefruit and ginger gel - lemongrass	€ 10,50
APPLE CONFIT apple sorbet - sweetened quark - cranberry - cashewnuts (vegan)	€ 10,50
CHICORY TARTE TATIN chicory root ice cream - orange - vanilla panna cotta	€ 10,00
CHEF'S DESSERT ask one of our staff	€ 11,00
FRIANDISES 3 homemade sweets with coffee or tea and our "1662" liquor	Vanaf € 10,50

Wine menu

SPARKLING

		Glass	Bottle
SPUMANTE ROCCA DEI FORTI, VENETO	PINOT GRIGIO, VERMENTINO, CHARDONNAY	€ 6,50	€ 35,75
MICHEL GENET, GRAND CRU, CHAMPAGNE	PINOT NOIR, CHARDONNAY, MEUNIER	€ 13,50	€ 63,50

WHITE

		Glass	Bottle
BODEGAS BARDOS, RUEDA	VERDEJO	€ 6,00	€ 32,50
CALUSARI, TRANSYLVANIË	PINOT GRIGIO	€ 6,00	€ 32,50
VILLA BLANCHE, LANGUEDOC	CHARDONNAY	€ 8,00	€ 44,00
SPIER, STELLENBOSCH	CHENIN BLANC	€ 8,00	€ 44,00

FRANCE

LE FINAGE, BOURGOGNE, CHABLIS	CHARDONNAY	€ 42,50
DOMAINE FAIVELEY "LES MARNES BLANCHES", BOURGOGNE, CÔTE DE BEAUNE, LADOIX	CHARDONNAY	€ 67,50
LA NERTHE LES CASSAGNES, RHÔNE	VIOGNIER, ROUSANNE, GRENACHE BLANC	€ 45,00
SOPHIE SCHAAL, ALSACE	PINOT GRIS	€ 41,00

GERMANY

PRINZ, RHEINGAU	RIESLING	€ 43,00
HENSEL, PFALZ	GRAUBURGUNDER	€ 39,00

AUSTRIA

BIRGIT EICHINGER, KAMPTAL	GRÜNER VELTLINER	€ 37,75
CHRISTIAN FISCHER, THERMENREGION	ROTGIPFLER	€ 35,00

ITALY

PRENDAS, SARDINIË	VERMENTINO	€ 37,50
TRAMIN STOAN, ALTO ADIDGE	SAUVIGNON BLANC, CHARDONNAY, PINOT BLANC, GEWURZTRAMINER	€ 52,50

SPAIN

JOSÉ PARIENTE, FERMENTADO EN BARRICA, RUEDA	VERDEJO	€ 52,50
PACO & LOLA, RIAS BAIXAS	ALBARIÑO	€ 39,00

PORTUGAL

VINHOS SOITO, DÃO	ENCUZADO, MALVASIA	€ 43,25
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MOLDOVA

RADACINI RESERVE, CORDU	CHARDONNAY, PINOT GRIGIO	€ 41,75
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SOUTH - AFRIKA

SKAAP, STELLENBOSCH	SAUVIGNON BLANC	€ 42,00
AVONDALE, ANIMA BLANC, PAARL	CHENIN BLANC	€ 51,00
KLEINE ORANJERIE, FRANSCHHOEK	SÉMILLON, SAUVIGNON BLANC	€ 44,50

UNITED STATES

WENTE, ARROYO SECCO	CHARDONNAY	€ 47,00
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Wijn menu

ROSÉ

		Glass	Bottle
CALUSARI, TRANSYLVANIË	PINOT NOIR	€ 6,00	€ 32,50
MIP, CÔTES DE PROVENCE	CINSAULT, SYRAH, GRENACHE	€ 8,75	€ 48,25

RED

		Glass	Bottle
LES BERTHOLETS, LANGUEDOC	MARSELAN	€ 6,00	€ 32,50
I MURI, PUGLIA	SANGIOVESE, MALVASIA NERA, AGLIANICO	€ 6,00	€ 32,50
CASA ERMELINDA FREITAS, SETÚBAL	SYRAH	€ 8,00	€ 44,00
SPIER, STELLENBOSCH	MERLOT	€ 8,00	€ 44,00

FRANCE

CHAVY-CHOUET LA TAUPE, BOURGOGNE	PINOT NOIR	€ 52,25
LE PLAN VERMEERSCH 'GT-S', RHÔNE	SYRAH	€ 45,00
LE PLAN VERMEERSCH, 'GT-1' RHÔNE, CHÂTEAUNEUF-DU-PAPE	GRENACHE, SYRAH	€ 58,50
CHÂTEAU CARIGNAN, BORDEAUX	MERLOT, CAB. SAUVIGNON, CAB. FRANC	€ 45,00

AUSTRIA

CHRISTIAN FISCHER, THERMENREGION	PINOT NOIR	€ 44,65
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ITALY

CÌU CÌU SAGGIO, MARCHE	SANGIOVESE	€ 46,50
MONTERE RIPASSO, VENETO	CORVINA VERONESE, MOLINERA, RONDINELLA	€ 43,50
ANTINORI, PIAN DELLA VIGNE, TOSCANE	BRUNELLO DI MONTALCINO	€ 82,50
VILLA GIADA, PIEMONTE	BARBERA D'ASTI	€ 40,35

SPAIN

BODEGAS BALBAS, RIBERA DEL DUERO	TEMPRANILLO	€ 41,65
CONDE VALDEMAR, RIOJA	TEMPRANILLO, GRACIANO, MATURANA	€ 67,50

PORTUGAL

VINHOS SOITO, DÃO	TOURIGA NACIONAL, TINTA ROTIZ	€ 47,20
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MOLDOVO

RADACINI RESERVE, CODRU	CABERNET SAUVIGNON, MERLOT, SYRAH	€ 41,75
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UNITED STATES

J. LOHR TOWER ROAD, PASO ROBLE	PETITE SIRAH, SYRAH	€ 58,30
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ARGENTINA

KAIKEN LOS CHACAYES SUR, MENDOZA	MALBEC	€ 47,50
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DESSERT

		Glass	Bottle
FIOCCO DE VITE BRACHETTO D'ACQUI, PIEMONTE	BRACHETTO	€ 6,00	€ 35,50
MUSCAT DE BEAUMES-DE-VENISE, RHÔNE	MUSCAT À PETITS GRAINS	€ 8,00	€ 52,00
CARMES DE RIEUSEC, SAUTERNES	SAUVIGNON BLANC, SEMILLON (0.375 L)		€ 46,00

Trouwen

Iedere bruiloft is uniek en onze mogelijkheden zijn zeer gevarieerd. Wij denken graag met u mee om samen de mooiste dag van uw leven te organiseren.

Vergaderen

Wij bieden ook verschillende vergaderarrangementen aan, inclusief een heerlijk diner in een van onze restaurants. Zo kunt u na een dag vol vergaderingen ontspannen en genieten van een heerlijke culinaire beleving met uw collega's.

Nieuwsbrief

Heeft u zich al ingeschreven voor onze nieuwsbrief? Door u in te schrijven voor de nieuwsbrief blijft u op de hoogte van onze evenementen, nieuwtjes en verschillende acties. Vraag één van onze medewerkers hoe u dit kunt doen.

Grand Café de Brink

Naast de kerk bevindt zich ons Grand Café. Dit is de uitgelezen locatie voor een spetterend feest in onze feestzaal, een geheel verzorgd team- of personeelsuitje en dé plek om gezellig samen te komen. Wij organiseren onder andere verschillende spellen, buffetten, kookworkshops en bier- en wijnproeverijen.

