



DINER

FROM 17.00 TILL 21.30 HOURS

DE ZEE

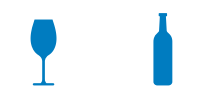
Op de grens tussen hemel en zee,
deinen op de zeespiegel ontelbare mijmeringen.
Zachte zonnestralen verlichten
mijn dierbaarste herinneringen.

Het zilte zand zuigt mij los,
uit de greep van het alledaagse,
de wind speelt, streelt mijn gezicht.
Ze maakt iets los en voert het mee,
voorbij het einde van mijn zicht.

Wat is daar toch, achter die horizon?
waar gedachten ongehinderd
worden opgenomen in het zilte.
Gedragen door het ruisen,
maar meer nog, door de stilte.

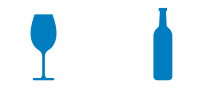
Jozua van der Ploeg

RED WINE



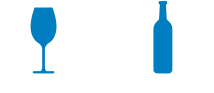
- Croix d'Or** | Merlot | Frankrijk **4,40** **21,50**
aroma van zwarte bes en braam | tonen aardbei en zoethout |
ronde zachte afdronk
- Hoja Sana** | Tempranillo | Spanje | biologisch | vegan **4,40** **21,50**
paarsrode kleur | geur rijp bosfruit en kruiden | volle smaak |
middellange afdronk
- Viva La Vida** | Shiraz Malbec | Argentinië **4,40** **21,50**
fruitig aroma | tonen van vanille en kruiden | zacht rond en soepel
- Il Cigno** | Sangiovese | Italië **4,50** **22,00**
aroma van rood fruit | zacht en rijpe smaak | afdronk van rood
fruit, lichte kruiden en een klein pepertje
- Villa don Carlos** | Cabernet Sauvignon | Chili **4,50** **22,00**
aroma van zwart fruit met kaneel, cacao en koffie | levendige
smaak | zachte vanilletonen
- Marqués de Arienzo** | Rioja Crianza | Tempranillo | Spanje **5,20** **25,50**
aroma van rode bes, kokosnoot en vanille | frisse en fruitige
wijn | lang en volle afdronk
- Torres Natureo 0.0%** | Syrah | Garnacha | Spanje **4,40** **21,50**
aroma van granaatappel, rode bes en vanille | volle smaak |
zachte tannines

ROSÉ WINE



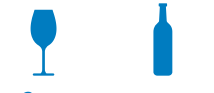
- Croix d'Or Rosé** | Syrah | Frankrijk **4,40** **21,50**
aroma van bosbes en veldbloemen | zacht in de mond | soepele
en frisse smaak
- Torres De Casta Rosado** | Garnacha tinta | Cariñena | Spanje **4,40** **21,50**
fruitig en milddroog | zachte en frisse afdronk

WHITE WINE

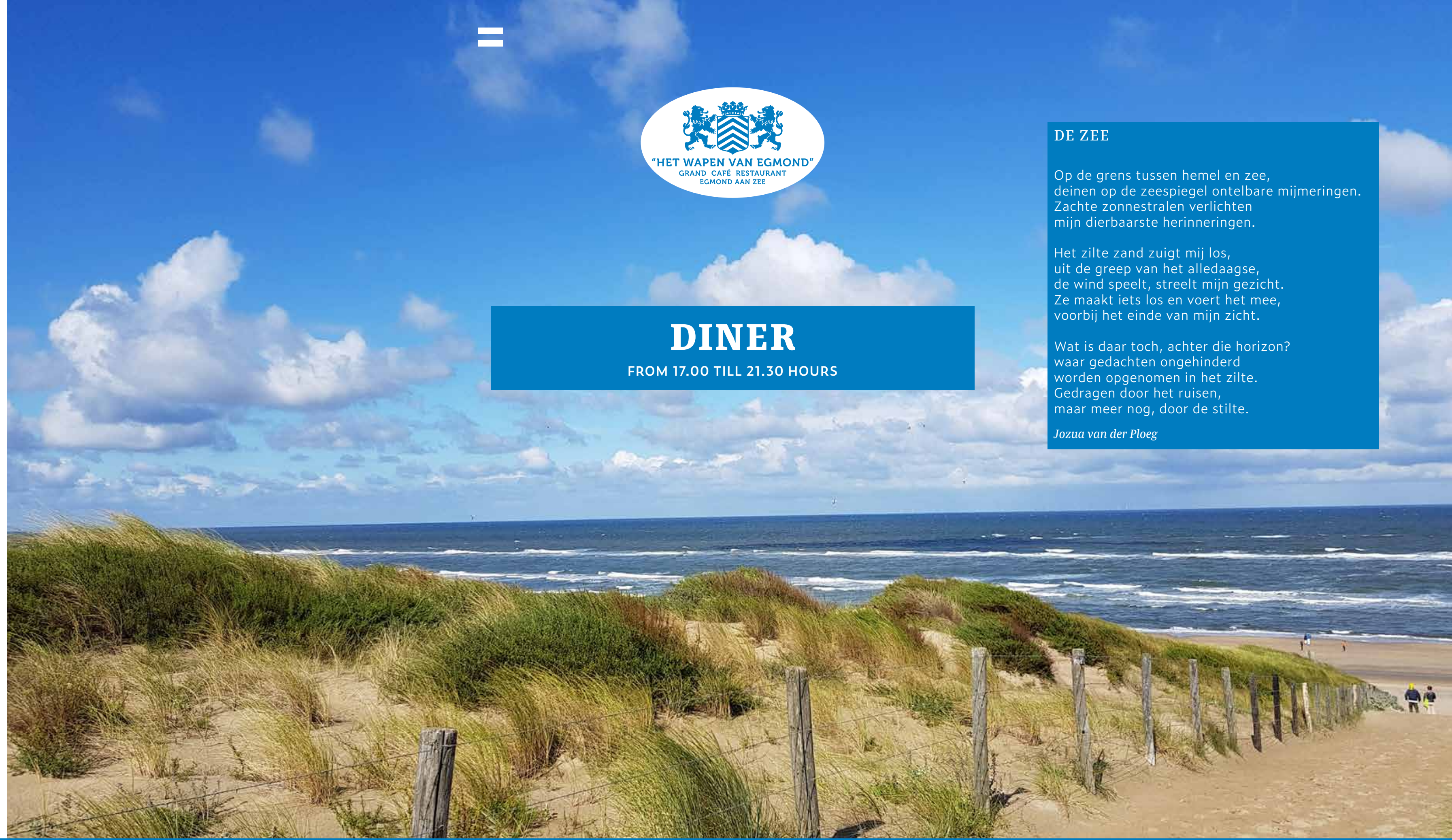


- Croix d'Or** | Sauvignon Blanc | Frankrijk **4,40** **21,50**
aroma van groene appel en citroen | vol in de mond | zuivere
afdronk
- Mainzer Domherr Kabinett** | Duitsland | zoet **4,40** **21,50**
krachtig en aromatisch | geur van appel en perzik | balans tussen
licht zoet en verfrissend zuur
- Torres, Verdeo** | Verdejo | Spanje **4,50** **22,00**
tonen van tropisch fruit, citrus en een vleugje venkel | intense
neus | lange afdronk
- Viva La Vida** | Chardonnay | Argentinië **4,40** **21,50**
aroma van citrus en tropisch fruit | romig en rond in de mond |
zachte en fruitige afdronk
- Il Cigno** | Pinot Grigio | Italië **5,10** **25,00**
aroma van bloemen en citrus | geur van appel en peer | zachte
smaak met frisse zuren
- Torres Natureo 0.0%** | Muscat | Spanje **4,40** **21,50**
geur rijk en bloemig | smaak fris en levendig | in balans met
frisse zuren
- Markowitsch** | Grüner Veltliner | Oostenrijk **28,00**
kruidig | hints van groene appel | frisse zuren | lange afdronk

PROSECCO & CAVA



- Brioso** | Prosecco Brut Spumante | Italië **6,10** **29,50**
aroma's van groene appel en peer | volle smaak | ronde en
elegante afdronk
- La Iaia Nuria** | Cava | Macabeo | Parellada | Xarello | Spanje **6,10** **29,50**
aroma van tropisch fruit | zachte en lange afdronk



Overnachten in Egmond aan Zee?
www.fourseasonsegmond.nl

www.hetwapenvanegmond.nl

STARTER

Country bread 2 pers. **6,50**
olive tapenade | herb butter | aioli | red beet hummus 4 pers. **8,00**

STARTERS

Starters are served with country bread and butter

Vitello & Tuna **13,00**
veal mouse | tartar of fresh tuna fillet | wasabi mayonnaise

Sashimi of raw salmon and tuna **14,00**
soy sauce | wasabi | wakame | marinated ginger | fried king prawns

Vegetarian Starter Plater (V) **12,50**
Selection of 5 different vegetarian starters

Carpaccio of sirloin **12,50**
Salad | Parmesan cheese | pine nuts | mustard dressing

Starter Plater! **14,00**
Selection of 5 different starters

Gamba “Piri Piri” “deliciously spicy” **12,50**
Marinated prawns | garlic | onion | leek | mushrooms | chilli | baguette

Varying starter told with relish by your waiter! **price of the day**

SOUPS

Soups are served with baguette

Onion Soup (V) cheese croûton **8,00**

Dutch shrimp bisque crayfish | spring onion **8,50**

Tomato Soup meatballs | croûtons | crème fraîche **7,50**

Fresh fishsoup Richly filled **9,00**

MEAT

All meatdishes are served with matching side dishes

Grilled Dutch Rib Eye (approx. 275 gr.) **26,50**
black pepper shallot butter | truffle gravy

Slow cooked Lamb shank (approx. 450 gr.) **26,50**
green asparagus | puffed vine tomatoes | own gravy

Roast pork tenderloin medallions **23,50**
pancetta | rucola | Mediterranean gravy of sun-dried tomatoes

Tournedos (200 gr.) with a choice of sauce: **26,00**
stroganoff sauce / truffle gravy / pepper sauce

Grilled tenderloin skewer (275 gr.) **27,00**
stroganoff sauce | garlic sauce | herb butter

Varying meat dish Told with relish by your waiter! **price of the day**

SALADS

Salads are served with country bread or chips

Fishsalad **18,50**
Tuna | salmon | sea wolf | cod | crayfish | langoustine

Mexican salad (can also be Vegan) **17,00**
roasted chicken thighs | avocado | gegrillter paprika | corn | red onion | kidney beans | tortilla chips | salsa of paprika and jalapeño pepper

Goat cheese salad (V) **16,50**
luke-warm goat's cheese | goat cheese croquette | apple | sun dried tomatoes | fig-apple treacle | nuts

PLATE DISHES

Burger black angus “het Wapen” **18,00**
bun | tomato | gherkin | cheddar cheese | bacon | ketchup | trufflemayonnaise | salad | chips

Chicken satay **18,00**
peanutsauce | salad | prawn crackers | chips or bread

Spareribs **19,00**
garlicsauce | grillsauce | salad | chips or bread

FISH

All fishdishes are served with matching side dishes

Tuna skewer **24,50**
peeled prawns | soysauce | marinated ginger | wakame | wasabimayonnaise

Gratinated salmon filet **23,50**
pesto | Parmesan | tagliatelle | stir fried vongole | spring onions | foamy Hollandaise sauce

Fried Sea Wolf **23,00**
Stir-fried lamb's ears | Dutch shrimp espuma | fried prawns

Baby Soles **24,00**
A fan of 3 baby soles fried in butter

Varying fish dish **price of the day**
Directly from the fish auction!
Told with relish by your waiter!

VEGETARISCH

Fajita (V) **18,00**
Whole weat tortillas | guacamole | sweet chilli sauce | iceberg lettuce | grated cheese | pearl onions | cream fraiche | Tex mex sauce of tomato | kidney beans | corn

Vegan Penne (V) **18,00**
with fried mushrooms | Mediterranean tomato salsa | spinach | pine nuts | salad (Vegan)

Cheese Fondue (V) **18,50**
Emmentaler & Gruyère cheese | white wine | kirsch | country bread | vegetables | salad



DESSERTS

Beachlove (18+) **9,00**
Amaretto ice cream | stracciatella ice cream | vanilla ice cream | banana | mixed nuts | chocolate sauce | zucchini cream | whipped cream

**** You can also order this as a large cup for 2 **** **17,00**

Scroppino (18+) **8,00**
Mix of lime sorbet | vodka | Limoncello | Prosecco

Summer sorbet (can also be Vegan) **9,00**
cassis sorbet | passion sorbet | pineapple sorbet | mango juice | fresh fruit | whipped cream

Petit Grand Dessert (18+) **10,50**
“Petit grand dessert”with a surprising selection of small delicacies!

Varying dessert **price of the day**
Told with relish by your waiter!

Dame Blanche **9,00**
Vanilla ice cream | hot chocolate sauce | whipped cream

Lady in Red **9,00**
Vanilla ice cream | hot cherries | whipped cream

On request all desserts can be prepared without alcohol

Cheeseplate **12,50**
different cheeses from “t Winckeltje” in Egmond aan Zee | port-figjam | fig nut bread

DESSERTWINE

Torres Floralis Moscatel Oro (ES) **7,50**
Sweet white dessert wine | aromas of fresh fruit