



whatdifferentyes

Bio cranberries
from Terschelling

Fish from
't Ailand

Eemstuin lettuce

Potatoes

Local
grain

Butcher Boersma



MARTINUS



Jan the miller



Baker Luuk



Local
beef



Bleu de Wolvega

Earth Water from Hunzedal
Eggs from Drachtstercompagnie
Organic butter, yoghurt & milk

wadapartja welcomes you!

At Wadapartja you can shop, eat and drink the whole day and evening. We serve breakfast, lunch, dinner, homemade sweets and nice snacks & appetizers. The nice thing about us is, everything is for sale! We have a store and on top of that the tables, lamps, spoons, plants and even the art on the wall is for sale.

We think it's important to know what you're eating. That's why we work with a lot of local products. Check out the front of the menu to see some of our suppliers and where they come from.

Check our website for the opening hours of both venues

1990-2020 jaar

Zuiderdiep

Gedempte Zuiderdiep 39-41
9711 HB Groningen
06-39034837
reserveren@wadapartja.nl

Westerhaven

Pottebakkersrijge 21
9718 AG Groningen
06-18820628
westerhaven@wadapartja.nl

hot drinks

Coffee

Americano	3,00 large 4,50
Filter coffee	2,70 large 4,00
Cappuccino	3,50
Flat white	3,30
Cortado	3,30
Latte	3,30
Espresso	2,80
Espresso double	3,30
Espresso macchiato	3,50
Latte macchiato	4,00
Add whipped cream	+ 0,70
Add caramel	+ 0,70
Iced coffee	3,75
Iced cappuccino	3,75

Hot chocolate (organic fairtrade)

Hot chocolatemilk	3,50
Add caramel	+ 0,70
Add whipped cream	+ 0,70

Tea

Fresh mint tea	3,75
Fresh ginger tea	3,75
Rosemary-orange	3,75
Ginger Love	3,75
With fresh mint, ginger & lemon	
Cinnamon Love	3,75
With a cinnamon stick, fresh ginger & orange	
Dried tea	3,75
(choice of different kinds)	
Chai latte	3,75

Homemade cakes

Snickerscake 2.0 	5,20
Cheesecake	5,20
Carrotcake	5,20
Add whipped cream	+ 0,70



cold drinks

Cold drinks

Coca-Cola / Coca-Cola Zero	3,00
Fanta	3,00
Tonic	3,20
Rivella	3,20
Ginger Ale	3,20
Bundaberg gingerbeer (375ml)	5,00
Organic apple- or pear juice	2,70
Organic milk	2,00
Organic fairtrade chocolatemilk	2,70
EARTH Water Still/Sparkling 0,33l	3,20
EARTH Water Still/Sparkling 0,75l	6,20

Homemade lemonades

Iced tea	3,90
Lemonade; ginger, lime and grapefruit	3,90
Lemonade; rhubarb, raspberry and lemon	3,90

Fresh juices & smoothies

Fresh orange juice small	4,00
Fresh orange juice large	6,00
Spring fresh smoothie	5,50
Mango, banana, orange and ginger	
Juice/smoothie of the day	5,50
Check the chalkboards	

Cocktails

Mimosa	6,00
Orange juice and prosecco	
Aperol Spritz	7,50
Aperol, EARTH Water Sparkling, prosecco and a slice of orange	
Ginger Spritz	7,50
Ginger-grapefruit mix, prosecco, EARTH Water Sparkling, lime and grapefruit	
Cosmo Spritz	7,50
Cranberry-lime mix, prosecco, EARTH Water Sparkling, lime and mint	

Mocktails

Respect the elder(flower)	5,50
Elderflower syrup, mint, lime, pomegranate seeds and EARTH Water Sparkling	
Under Pear Pressure	5,50
Pear juice, fresh ginger, rosemary, a pinch of nutmeg and EARTH Water Sparkling	



local is not far away

Our suppliers

Buying local and keeping the planet and animals in mind is important to Wadapartja. We think pushing back the distance your food comes from can make a big effort in this. Simply because we feel it's a shame to drive unnecessary distances for your food.

Koffiestation

Douwe and Emiel buy sustainable green coffee beans and roast their specialty coffees here in Groningen. They deliver us coffee beans by bike each week in reusable cans. No matter if you drink your coffee as an espresso, americano or with (oat)milk: we always make them with a double shot of espresso. Even our filter coffee is made with self-ground quality coffee beans.

City baker Luuk

Organic grain from Groningen goes through Jan the miller from Kropswolde, to city baker Luuk. Together with Luuk we develop our bread, which is how we got our sourdough bread with wheat, wholegrain, rye and a boil of mixed seeds. And our whole grain bread is 100% whole grain!

Butcher Boersma

Gronings weiderund en Porc Locale uit de regio worden door slagerij Boersma geleverd. Zo is er een korte lijn waar wij op kunnen vertrouwen. Jan maakt voor ons Groningse Chorizo en maakt de runderburgers volgens ons recept. De pastрами maken we helemaal zelf.

Store

In our store on Zuiderdiep we sell products that have been made sustainably. We also have some local suppliers, like the postcards from Grafiquelien from Groningen.

Boer & chef

Growers and farmers from the north are connected with us through Boer (farmer) & Chef. It gives us the opportunity to coordinate the sowing plan or the production process. That way we know exactly where our dairy products, potatoes, tomatoes and carrots come from.

Dairy

Butter, cheese, eggs and more. We try to buy this more and more locally. This resulted in organic Greek yoghurt and butter from the Drentse Aa. We also use farmcheese from the Bosma family from Rutten, organic slices of cheese from Rouveen and Bleu de Wolvega. Besides that we've got organic milk and local white eggs from Drachtster Compagnie.

City breweries

We've always got some beers from family business Martinus from Groningen on our menu. Besides that it's nice to now that city baker Luuk uses brewer's grain, a waste product of brewing beer, of Martinus in our wholegrain bread. We also serve Baxbier and Eggen from Groningen.

Bio-dynamic nursery De Eemstuijn

Close to the Wadden Sea, Liz and Jouke make the most amazing vegetables with powerful flavors. We get a great mix with lettuce varieties in which you can taste the authentic bitter, as it should be. We also regularly use forgotten vegetables from Uithuizermeeden

't Ailand

Such a great company in Lauwersoog, which supplies us with everything the sea has to offer. They buy from fishermen who do not dump their waste in the sea and fish locally. You can talk for hours with Barbara; for example about the contribution of shellfish to the protein transition.


And if we're close to the Wadden Sea anyways, did you know our organic cranberries come from the island of Terschelling?

breakfast & brunch

Till 11.30

Breakfast Deal	14,25
A slice of bread with fried eggs with cheese/bacon and a coffee and orange juice	
Organic Greek Yoghurt	7,75
Organic Greek yoghurt with homemade granola and fresh fruits	

Till 16.00

Vegan Full English Breakfast 	12,50
Scrambled tofu-eggs, vegan bacon, Next Meat vegan sausage, roasted tomatoes and mushrooms and beans	
Eggs Benedictus	9,90
Slice of toasted organic bread with bacon, two poached eggs and fresh hollandaise	
Huevo Poncho 2.0 (vegan optional)	9,90
Slice of toasted organic bread with avocado, poached egg, cherry tomatoes, sliced radish, cress and chives	
<i>Can be made vegan with scrambled tofu-eggs!</i>	+ 0,00
<i>Add bacon</i>	+ 2,00
Turnover Sugarbitch	8,75
French toast made from Luuk's Gronings sugar loaf served with cranberry compote from Terschelling, fresh pear, whipped cream & cinnamon	

Brunchparty all in

Table full of sweet and savoury foods, with orange juice, coffee/tea and bubbles *



24,75 pp

(from 2 persons)

* Ask your server for availability at this moment, as it takes some time to prepare. Booking 24 hours in advance guarantees your brunchparty!

lunch

From 11.30 till 16.00

- New York Deli** 12,50
Sandwich of two slices of 100% whole grain bread with homemade pastrami, organic cheese, lettuce from Eemstuin, pickles, mustard mayo and pickled onions
- Pytagyros 4.0**  9,75
Pita from Luuk with gyros made from tempeh, roasted vegetables, lettuce, Wadapartja sauce, tomato and radish
add Greek white cheese + 2,00
- Sweet Tater** 10,50
Jacked Dutch sweet potato with local chorizo, muhammara, lettuce, radish, cherry tomatoes, cucumber and Greek white cheese
- Classic Burgertime** 13,90
Local beef burger on a sesame bun with Porc Locale bacon, organic cheese, green peppers, pickled onions, lettuce, fried egg and Wadapartja sauce
- Beanalicious 2.0**  12,50
Homemade beanburger on a 100% whole grain bun with lettuce, tomato slices, muhammara, pickled onions and a harissa sauce
- Something Different**
Changing special, ask your waiter or check the chalkboards

Nice to share (or not)

Homemade, thick cut oven fries from local potatoes with Parmesan cheese and (vegan) truffle mayo

5,75

beer

On draft

Baxbier Kon Minder Citra Pale Ale <i>Pale Ale Fresh beer with fruity hops 5,5% Groningen</i>	5,00
Draft of the moment <i>Ask your waiter</i>	5,00

Bottles

Jupiler <i>Pilsner 5,2% Belgium</i>	3,50
Het Brouwdok Captain's Daughter <i>Amber Ale Sweet, spicy and a light bitterness 6,0% Harlingen</i>	6,00
Bird Brewery Vink Heerlijk <i>Rogge IPA Light bitterness with tropical aromas 6,2% Diemen</i>	6,20
Martinus Saison <i>Saison Spicy and extra fresh with citrus 6,7% Groningen</i>	6,00
Baxbier Abbey Rave <i>Tripel Sweet, fresh and a little bit of spice 8,7% Groningen</i>	6,20

Non-alcoholic

Budels 0.0 <i>One of the only 0.0 beers that tastes of the real thing 0% Budel</i>	3,50
Van Moll Wanderlust <i>IPA Citrus, pine & passion fruit 0,3% Eindhoven</i>	5,25

MARTINUS



wine & snacks

Wine

Lust for Sauvignon Blanc

South-Africa | glass € 5,00 | bottle € 26,50



Fabiano, Pinot Grigio

Veneto, Italy | glass € 6,00 | bottle € 32,00



Corte Noa, Rosé Frizzante (sparkling)

Veneto, Italy | glass € 5,00 | bottle € 26,50



Cum Laude, Merlot

Pays Doc, France | glass € 5,00 | bottle € 27,50



47 Anno Domini, Prosecco Diamante D.O.C. Bio (sparkling)

Veneto, Italy | bottle € 29,50



Schloss Wachenheim, Blü Prosecco Frizzante

Veneto, Italy | bottle 0,2L € 6,50



Snacks (from 11.30)

A lil' snack 7,90

Snack platter for the small appetite

Bread board 7,50

Bread from Luuk with spreads

Nachos loaded! 10,50

Homemade nachochips with red onion, green chilli's and melted cheddar served with organic Greek yoghurt and chili sauce

Snack platter

A board with cheeses, bread with spreads, vegetables, chips, olives and nutmix

10,75 pp
(from 2 persons)