



# 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*

## **Zuiderdiep**

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

## **Westerhaven**

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

# breakfast

## Breakfast (till 11.30)

Huevo Poncho 2.0 (vegan optional) 9,50

Slice of toasted organic bread with avocado, poached egg, cherry tomatoes, sliced radish, cress and chives

*Can be made vegan with scrambled tofu-eggs!*  
Add bacon + 1,00



## Big breakfast board

Variation of breakfast items with and orange juice and coffee/tea (optionally vegetarian)

**17,90 pp**

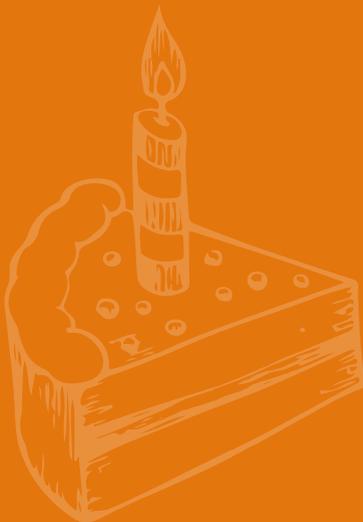
(till 11.30 & from a minimum of 2 persons)

Cocochoconana Pancakes 8,75

American pancakes with banana, melted chocolate and coconut

Organic Greek Yoghurt 7,75

Organic Greek yoghurt with homemade granola and fresh fruits



# cake

## All day

Snickerscake 2.0  5,20

Cheesecake 5,20

Pumpkin Carrotcake 5,20

Add cranberry compote or whipped cream + 0,70

Cake of the moment 5,20

Check the chalkboards or ask your waiter

# hot drinks

## Coffee

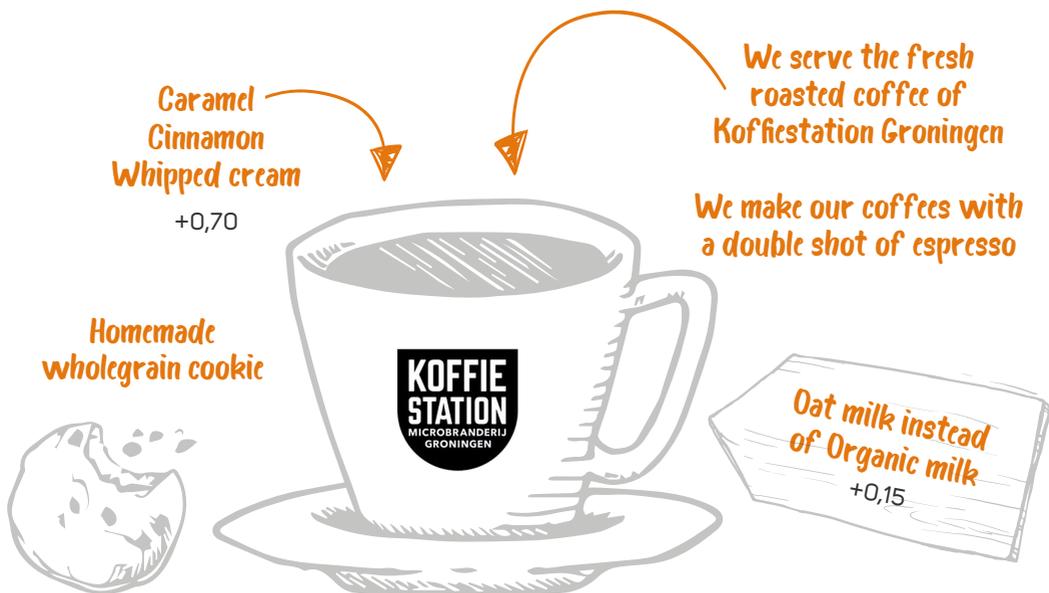
Americano	2,90
Large americano	4,40
Cappuccino	3,50
Flat white	3,30
Cortado	3,30
Latte	3,30
Espresso	2,60
Espresso double	3,00
Espresso macchiato	3,30
Latte macchiato	4,00
Add whipped cream	+ 0,70
Add caramel / cinnamon	+ 0,70

## Tea

Fresh mint tea	3,75
Fresh ginger tea	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

## Hot chocolate (organic fairtrade)

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



# koude dranken

## Cold drinks

Coca-Cola / Coca-Cola Zero	2,70
Fanta	2,70
Tonic	2,80
Rivella	2,80
Ginger Ale	2,80
Bundaberg gingerbeer (375ml)	4,75
Organic apple- or pear juice	2,70
Organic milk	2,00
Organic fairtrade chocolatemilk	2,70
EARTH Water Still/Sparkling 0,33l	3,00
EARTH Water Still/Sparkling 0,75l	6,00

## Homemade lemonades

Iced tea	3,70
Lemonade; ginger, lime and grapefruit	3,70

## Fresh juices & smoothies

Fresh orange juice small	3,90
Fresh orange juice large	5,80
Autumn smoothie	5,40
Apple, banana, orange, cinnamon & yoghurt	
Juice/smoothie of the day	5,25
Check the chalkboards	

## Cocktails

Mimosa	6,00
Orange juice and prosecco	
Aperol Spritz	7,00
Aperol, EARTH Water Sparkling, prosecco and a slice of orange	
Basil Spritz	7,00
Basil mix, prosecco, EARTH Water Sparkling, lime, grapefruit and a basil leaf	
Cosmo Spritz	7,00
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	
Funky Chili Basil	5,50
Homemade Basil mix, ground chili, fresh basil, grapefruit and EARTH Water Sparkling	



# brunch & lunch

From 11.30 till 16.00

Huevo Poncho 2.0 (vegan optional) 9,50

Slice of toasted organic bread with avocado, poached egg, cherry tomatoes, sliced radish, cress and chives

*Can be made vegan with scrambled tofu-eggs!*

*Add bacon*

+ 1,00

Turnover Sugarbitch 8,25

French toast made from Luuk's Gronings sugar loaf served with cranberry compote from Terschelling, fresh pear, whipped cream & cinnamon

Gi-Ga-Groastie 8,75

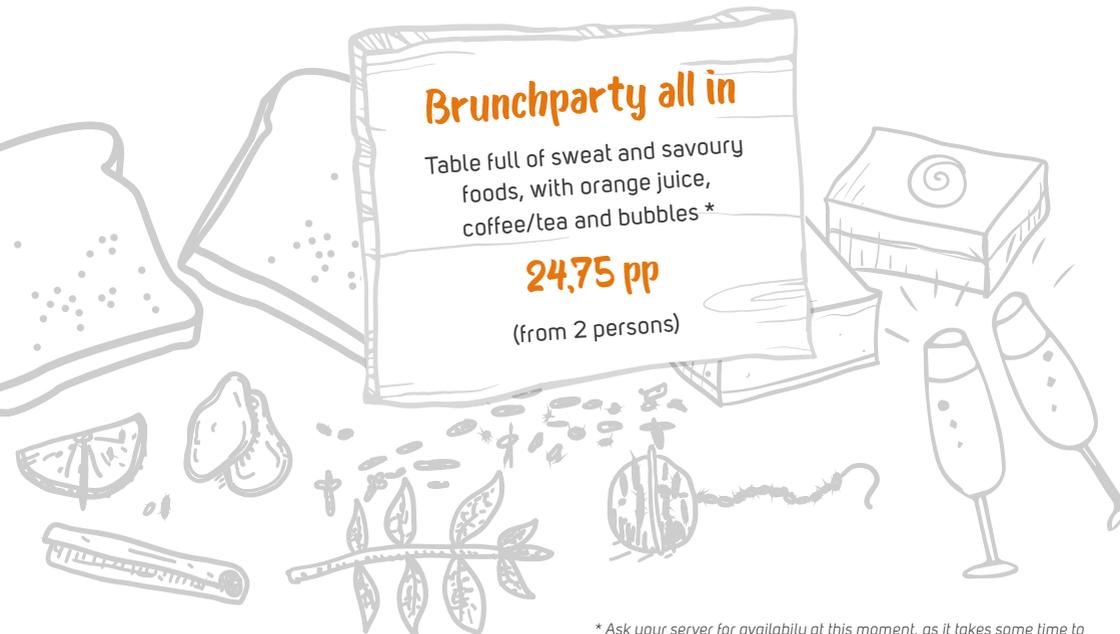
Turkish toastie-bun with local chorizo from butcher Boersma, organic cheese, roasted red bell pepper, Turkish white cheese, red onion and fresh spinach served with a harissa dip

Homemade yellow bell pepper soup  5,90

Soup with fresh roasted yellow bell pepper from the oven

*With a slice of organic bread*

+ 1,25



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

# brunch & lunch

**From 11.30 till 16.00**

**New York Deli** 11,50

Sandwich of two slices of 100% whole grain bread with homemade pastrami, organic cheese, lettuce from Eemstuin, pickles, mustardmayo and pickled onions

**Vegan Tuna Sandwich**  9,50

Slice of whole grain bread with lettuce, vegan tuna salad, seaweed crisps and pickled vegetables

**Cross-eyed Mackerel** 11,50

Slice of whole grain bread with lettuce, fresh North Sea mackerel salad with egg, beetroots, pickled onions and a slice of lemon

**Sweet Tater** 10,50

Jacked Dutch sweet potato with muhammara, lettuce, burrata, fresh basil and chopped walnuts

**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 served with two homemade nacho chips

**Beanalicious 2.0**  12,50

Homemade beanburger on a 100% whole grain bun with lettuce, tomato slices, muhammara, pickled onions and a harissa sauce served with two homemade nacho chips

**Nice to share  
(or not)**

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

**5,75**

# snacks

From 15.00

## A lil' snack

Snack platter for the small appetite

7,90

## Queso Fondido



Pot of Mexican cheese fondue with jalapeños and cheddar served with homemade nachochips

10,50

## Dips op de groentjes

Roasted and pickled local vegetables with dips and pita bread from Luuk

8,50

## Nachos loaded!

Homemade nachochips with tomato, red onion, green peppers, melted cheese and cheddar served with organic Greek yoghurt and chili sauce

10,50

## Corn Ribs



Marinated ribs from corn from the oven with a harissa dip

7,90



# local is not far away!

*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.*

## **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 pastرامي maken we helemaal zelf.*

## **Store**

*In our store we sell products that have been made sustainably. We also have some local suppliers, like the postcards from Grafiquetien 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 Eggens from Groningen.*

## **Bio-dynamic nursery De Eemstuin**

*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?*

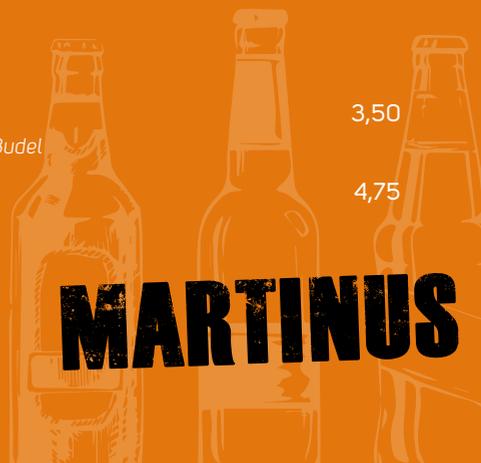
# beer

## Beer

<b>Jupiler</b> <i>Pilsner   5,2%   Belgium</i>	3,00
<b>Baxbier Kon Minder Citra Pale Ale</b> <i>Pale Ale   Fresh beer with fruity hops   5,5%   Groningen</i>	5,70
<b>Gebrouwen door Vrouwen Gember Goud</b> <i>Pale Ale   Spicy ginger with a fresh aftertaste   4,7%   Amsterdam</i>	5,90
<b>Het Brouwdok Captain's Daughter</b> <i>Amber Ale   Sweet, spicey and a light bitterness   6,0%   Harlingen</i>	5,70
<b>Martinus Peerd</b> <i>IPA   Fruity with a fresh bitterness   5,8%   Groningen</i>	5,90
<b>Bird Brewery Vink Heerlijk</b> <i>Rogge IPA   Light bitterness with tropical aromas   6,2%   Diemen</i>	5,90
<b>Gebrouwen door Vrouwen Bloesem Blond</b> <i>Blond   Floral aroma with a fresh aftertaste   6,2%   Amsterdam</i>	5,90
<b>Brouwerij Boegbeeld Kutbier</b> <i>Blond   Fresh and fruity with plumb   6,3%   Den Bosch</i>	5,90
<b>Eggens Weizen</b> <i>Weizen   Soft &amp; fresh   5,8%   Groningen</i>	5,70
<b>Martinus Saison</b> <i>Saison   Spicey and extra fresh with citrus   6,7%   Groningen</i>	5,90
<b>Baxbier Abbey Rave</b> <i>Tripel   Sweet, fresh and a little bit of spice   8,7%   Groningen</i>	5,90

## Non-alcoholic

<b>Budels 0.0</b> <i>One of the only 0.0 beers that tastes of the real thing   0%   Budel</i>	3,50
<b>Van Moll Wanderlust</b> <i>IPA   Citrus, pine &amp; passion fruit   0,3%   Eindhoven</i>	4,75



# MARTINUS

# wine

## Fruity Fresh

### Lust for Sauvignon Blanc

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



### Cum Laude, Chardonnay

Languedoc, France | glass € 5,00 | bottle € 27,50



### 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



### Vigneti del Salento, Primitivo

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



### Schloss Wachenheim, Blü Prosecco Frizzante

Veneto, Italy | bottle 0,2L € 6,50



## Bottles

### Bellingham, Pear Tree white, Chenin Blanc

Franschoek, South-Africa | bottle € 32,00



### Danubiana Is this it? Grüner Veltliner

Gyongyos, Hungary | bottle € 32,00



### Domaine de Grachies, Rosé

Gascogne, France | bottle € 26,50



### Bellingham, Big Oak Red, Shiraz

Franschoek, South-Africa | bottle € 32,00



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

Veneto, Italy | bottle € 32,00



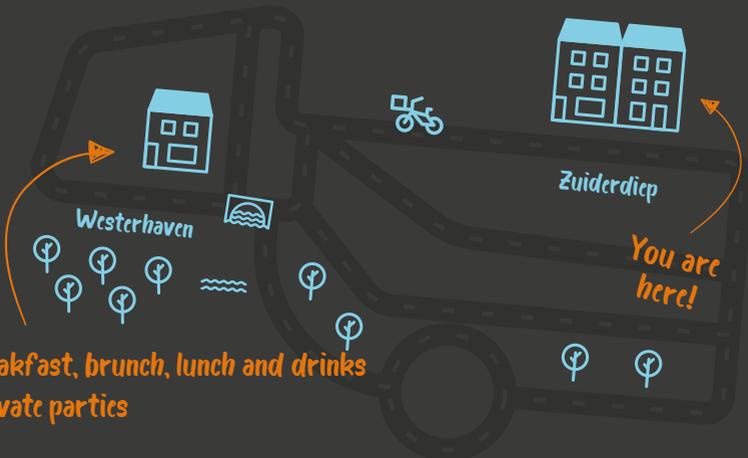


# whatdifferentyes

## Party?

At our Westerhaven location we are happy to organise your private (company) party. Check our website for more info.

We also have merchandise



- Breakfast, brunch, lunch and drinks
- Private parties

[www.wadapartja.nl/english](http://www.wadapartja.nl/english)