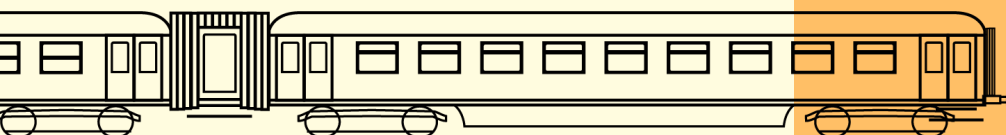




MENU



SNACK MENU

 Vegan
 Vegetarian

SHARING PLATTER

(available until 22:00)

Meat | Our sharing platter with serrano ham, aged cheese, cornichons, marinated olives, bread with herb butter, vadouvan nut mix, two beef bitterballen, two meat gyoza, two crispy chicken bites, mustard, and teriyaki. 12.5 per person (from 2 people)

Vega  | Our vegetarian sharing platter with aged cheese, cornichons, marinated olives, bread with herb butter, vadouvan nut mix, two vegetarian bitterballen, two vegetarian gyoza, two cheese soufflés, mustard, and teriyaki. 12.5 per person (from 2 people)

SNACKS (available all day)

Bitterballen | De Bourgondiër | beef | 6 bitterballen | mustard 7.8

Bitterballen | Cas & Kas | vegan | 6 bitterballen | mustard  7.8

Kaassoufflés | Soufflesse | mini | 6 kaassoufflés | mayonnaise  7.8

(available until 22:00)

Gyoza | Japanese snack | chicken | 3 or 6 gyozas | 6.95 - 12.5

Gyoza | Japanese snack | vegan | 3 or 6 gyozas  | 6.95 - 12.5

Serrano ham | marinated olives 10.5

Padrón peppers | garlic oil | salt  7.75

Wagon mixed nuts | vadouvan  4.5

Karaage | crispy fried chicken | teriyaki 12.5

Sourdough bread | herb butter | serves 2  7.5

Reypenaer cheese tasting | 4 cheeses | blueberry yuzu compote | nut bread  14.75

Fries | mayonnaise |  4.95

Loaded nachos | guacamole | cheddar  (+ pulled chicken 5,-) 9.5

BULLETIN BOARD:

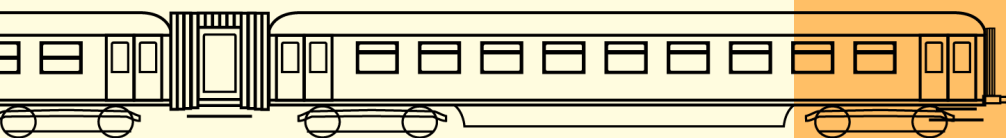
Planning a party or meeting anytime soon?

How convenient! We have an exclusive room for groups and parties with its own bar and terrace. This space is ideal for lunches, drinks, meetings, parties, and dinners!



Check it out!

LUNCH MENU

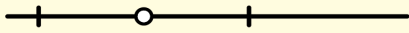


LUNCH

(Available until 15.30)



Vegan
Vegetarian



SOUP

Ramen soup with oyster mushroom char siu, bok choy, king oyster mushrooms, carrots, tofu, and edamame  14,5

SANDWICHES

Chef's special: tomato tartare with basil cream  13.95

Pulled chicken with atjar and curry mayonnaise 15.95

Smoked salmon with cucumber and wasabi mayonnaise 16.5

Burrata with tomato, olives, and roasted bell pepper  16.5

Serrano ham with brie and truffle mayonnaise 15.5

Italian beef carpaccio with panzanella dressing, pine nuts, chives, olives, Parmesan cheese, and herb salad 16.75

Sourdough bread with two Burgundian croquettes, mustard, and salad (beef or vegan ) 13.95

SALAD

Burrata with tomatoes  18,5

Olives, roasted bell peppers, and panzanella dressing

Watermelon with feta  16.5

Cherry tomatoes, fennel, roasted seeds, and mint

Our salads are served with bread and butter.

LUNCH

(Available until 15.30)



Vegan
Vegetarian

WORKER'S LUNCH | Special

Our workers' lunch is a nod to the past - back when railroad workers brought their well-stocked lunchboxes to the worksite.

We fill it generously with fresh, homemade delicacies and, of course, a delicious croquette.

Meat

Rotterdam aged cheese, ham, farmer's omelet, beef croquette, homemade potato salad, mustard, herb butter, and bread 17.5

Vegan

Rotterdam aged cheese, vegan cream cheese, farmer's omelet, vegan croquette, homemade potato salad, mustard, herb butter, and bread ✓ 17.5

Surf & Turf

Smoked salmon, ham, cream cheese, farmer's omelet, beef croquette, homemade potato salad, mustard, herb butter, and bread 19.5

JAPANESE POKÉ BOWL

A delicious bowl filled with sushi rice, wakame, black radish, avocado, cucumber, fennel, and pickled ginger. Choose your topping:

Meat | Crispy chicken 18.5

Fish | Salmon 18.5

Vegan | Gyoza (4 gyozas)  18.5

LUNCH

(Available until 15.30)



Vegan
Vegetarian

LUNCH APPETIZERS

Italian beef carpaccio with panzanella dressing, pine nuts, chives, olives, Parmesan cheese, and mixed greens 16.75

Salmon tartare with cucumber gazpacho and tarragon mayonnaise 13.95

Burrata with tomato tartare, bell pepper, sun-dried olives, and basil vinaigrette ✓ 14.5

Extra: sourdough bread | herb butter | serves 2 7.5

LUNCH MAIN COURSES

Our main courses are served with fries.

Wagon Classic: Fries with Stew *(with meat or vegan)* 22.5

Homemade stew with Hollandaise foam, fresh fries, and tangy atjar

Grilled Chicken 24.5

Black bean sauce, bok choy, and green asparagus

Cod Fillet 29.5

Tom kha kai, bimi, bok choy, and herb bouquet

Eggplant parmigiana ✓ 23.5

Baked eggplant with tomato, basil, and Parmesan cheese

LUNCH DESSERT

Prefer a pastry? Ask the conductor for available options.

Strawberries Romanoff

Strawberry sorbet 🌿 12.5

Affogato Dolce ✓ 9.5

Vanilla ice cream, brownie, and espresso

Wagon dame blanche ✓ 10.5

Vanilla ice cream and chocolate mousse

Reypenaer cheese tasting ✓ 14.75

Kletzenbrood and blueberry-yuzu compote



EVENING MENU

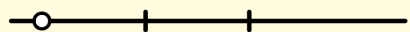
Dinner menu (available from 17.00)

TASTY

- Sourdough bread** | herb butter | 2 people  7.5
Gyoza | Japanese snack | chicken | 3 or 6 gyozas 6.95 - 12.5
Gyoza | Japanese snack | vegan | 3 or 6 gyozas  6.95 - 12.5
Serrano ham | marinated olives 10.5
Karaage | crispy fried chicken | teriyaki 12.5
Padrón peppers | garlic oil | salt  7.75
Mixed nuts | vadouvan  4.5

1ST STATION

(Appetizers)



- Italian beef carpaccio** 16.75
 Panzanella dressing, pine nuts, chives, olives, Parmesan cheese, and herb salad
- Salmon tartare** 13.95
 Cucumber gazpacho and tarragon mayonnaise
- Burrata with tomato tartare**  14.5
 Bell pepper, sun-dried olives, and basil vinaigrette
- Soft-shell crab in tempura** 14.5
 Curry mayonnaise and herb salad
- Smoked carrot tartare**  12.75
 Passion fruit and wasabi foam
- Crispy fried pork belly** 13.95
 Char siu mayonnaise, fried shallots, scallions, and soy sauce vinaigrette
- Ramen soup with oyster mushroom char siu**  14.5
 Pak choi, oyster mushrooms, carrots, tofu, and edamame

 Vegan
Vegetarian

2ND STATION

(Main courses)



Wagon Classic: Fries with Stew *(with meat or vegan)* 22.5

House-made stew with Hollandaise foam, fresh fries, and tangy atjar

Eggplant Parmigiana 23.5

Baked eggplant with tomato, basil, and Parmesan cheese

Grilled Chicken* 24.5

Black bean sauce, bok choy, and green asparagus

Cod fillet* 29.5

Tom kha kai, bimi, bok choy, and herb bouquet

Salmon fillet* 25.5

Roasted vegetables and remoulade foam

Cauliflower steak* 21.5

Tahini, miso, and sweet-and-sour vegetables

Slow-cooked beef brisket* 28.5

Frittata and barbecue sauce

Fries

*With these * main courses,
we serve fries with mayo.
This portion is included. Finished it?
Feel free to order an extra portion!*

Large 4.95 Small 3.95



JAPANESE POKÉ BOWL 18.5

A delicious bowl filled with sushi rice, wakame, black radish, avocado, cucumber, fennel, and pickled ginger. Choose your topping:

Meat | Crispy chicken

Fish | Salmon

Vegan | Gyoza (4 gyozas) 

 Vegan
Vegetarian

2ND STATION

(Main courses)



Wagon Classic: Fries with Stew *(with meat or vegan)* 21.5

House-made stew with Hollandaise foam, fresh fries, and tangy atjar

Eggplant Parmigiana ✓ 22.5

Baked eggplant with tomato, basil, and Parmesan cheese

Grilled Chicken* 24.5

Black bean sauce, bok choy, and green asparagus

Cod fillet* 29.5

Tom kha kai, bimi, bok choy, and herb bouquet

Salmon fillet* 25.5

Roasted vegetables and remoulade foam

Cauliflower steak* 21.5

Tahini, miso, and sweet-and-sour vegetables

Slow-cooked beef brisket* 28.5

Frittata and barbecue sauce

FRIES

*These * main courses are served with a tasty side of fries and mayo.*

Finished? We'd be happy to bring you another portion!

Large 4.95 Small 3.95



JAPANESE POKÉ BOWL 18.5

A delicious bowl filled with sushi rice, wakame, black radish, avocado, cucumber, fennel, and pickled ginger. Choose your topping:

Meat | Crispy chicken

Fish | Salmon

Vegan | Gyoza (4 gyozas) 

FINAL STATION

(Desserts)

Strawberries Romanoff 12.5

Strawberry sorbet

Affogato Dolce 9.5

Vanilla ice cream, brownie, and espresso

Wagon Dame Blanche 10.5

Vanilla ice cream and chocolate mousse

Reypenaer Cheese Tasting 14.75

Kletzenbread and Blueberry Compote

Espresso Martini | cocktail 12

Espresso, vodka and Kahlúa

RAILRUNNER

(Kids' station)

Train platter "bandit platter" 0

Salmon and fries 16.5

Crispy fried chicken bites and fries 12.5

Bitterballen and fries 12.5

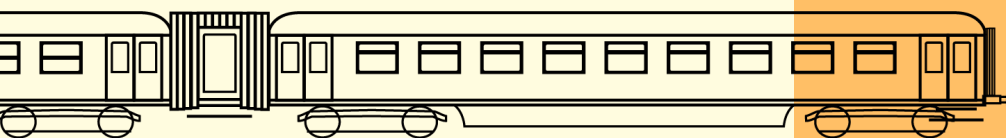
Fries with stew 14.5

Ice cream 4.75

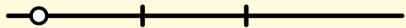
-EETBAR-

DE WAGON

DRINK MENU



APERITIFS



SPARKLING WINE

The Train Through The Clouds | Wagon - France
Mousseux | Alcohol-free 0.0 %



6.95 - 34.75

6.95 - 34.75

WIJN



WIT

The Blue Train | Sauvignon Blanc - Spanje
Transcantábrico Express | Verdejo - Spanje
Interloire | Chardonnay - Frankrijk



5.95 - 29.75

6.95 - 34.75

7.95 - 39.75

ROSÉ

Ligne de Cerdagne | Tempranillo - Spain

5.95 - 29.75

RED

Orient Express | Tempranillo- Spain
Train des Pignes | Merlot - France
Bernina Express | Aragonés & Trincadeira - Portugal

5.95 - 29.75

6.95 - 34.75

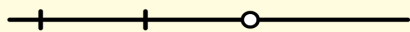
7.95 - 39.75

SWEET

Rhine Valley | Kerner Spätlese - Germany

5.95 - 32.50

COCKTAILS



Limoncello Spritz Limoncello, sparkling wine and seltzer water	9.75
Aperol Spritz Aperol, sparkling wine and seltzer water	9.75
Campari Spritz Campari, sparkling wine and seltzer water	9.75
Jamaican Mule Brown rum, lime and ginger beer	10.5
Espresso Martini Espresso, Vodka and Kahlua	12
Negroni Gin, Red vermouth and Campari	12

GIN & TONIC

Breezy Rail Fresh, Mediterranean tonic and cucumber	12
Spice Station Herbal, Clementine tonic and orange	12
Express Citrus, Indian tonic and ginger	12

MOCKTAILS (alcohol-free)

Classic Gin & Tonic 0.0 %	9.75
Funky Ginger ginger, lime and wheat beer 0.0 %	9.75

BULLITEN BOARD:

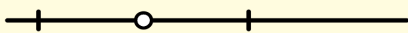
Planning a party or meeting anytime soon?

How convenient! We have an exclusive room for groups and parties with its own bar and terrace. This space is ideal for lunches, drinks, meetings, parties, and dinners!

Oh yeah, and don't forget:

- Our train will take you on a journey but you have to get yourself back
#partytrain
- Meetings can be done without a dropped ceiling #conferencetrain
- There is always a reason to celebrate #kedengkedeng

BEER



TAP

Stella Artois 5.0 % 25cl - 33 cl - 50 cl	3.85 - 4.95 - 7.25
Hoegaarden Wheat beer 4.9 % 25 cl - 50 cl	5.5 - 9.5
Weizen Hertog Jan Weissbier 5.0 % 30cl - 50 cl	5.9- 8.9
"Rotator" Varying prices ask the conductor ;-)	

LA TRAPPE

Blond 6.5 %	5.75
Dubbel 7.0 %	5.75
Tripel 8.0 %	5.95
Isid'or 7.5 %	6.25
Quadrupel 10 %	6.25

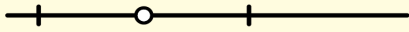
A MIX OF EVERYTHING, RANKED BY ALCOHOL % ;)

Fruitesse fruit beer Liefmans - 3.8 %	5.5
Levensgenieter NEIPA Kompaan - 4.5 %	6.5
Corona Extra 4.5 %	5.5
Bird of Prey IPA Brouwerij Uiltje - 5.8 %	6.5
Juice Punch NEIPA Frontaal - 5.8 %	6.75
Lefgozer wheat bier Kompaan - 6 %	6.5
Ijwit strong wheat beer Brouwerij 't IJ - 6.5 %	6.75
Duvel 666 fresh blonde Duvel Moortgat - 6.6 %	6.75
La Chouffe strong blonde Brouwerij D' Achouffe- 8 %	6.75
Thai Thai Spicy Triple Oedipus - 8 %	6.5
Tripel Karmeliet triple Brouwerij Bosteels - 8.4 %	6.95

LOW IN ALCOHOL & ALCOHOL-FREE

Stella Artois 0.0. %	3.95
Playground IPA vandeStreek - 0.5 %	6
Leffe blonde 0.0 %	5.5
Hoegaarden Radler Lime 0.0 %	4.75
Vrijwit wheat beer Brouwerij't IJ 0.5 %	6.5
Corona cero 0.0 %	5.5
Epos light blonde La Trappe - 0.0 %	5.9

SOFT DRINKS



LEMONADES | UNLIKE ANYTHING ELSE

De Roze Bunker – fruit-based lemonade 3.75 (sparkling + 0.75)

Not your typical lemonade, but exciting flavors made from salvaged fruit, flowers, and herbs. Artisanal, local, circular, and deliciously refreshing.

For those thirsty for something special. Flavors:

Smoked lime: *The limes are smoked on a bed of sweet lady's bedstraw and sage. This gives the drink its peculiar Mezcal character, with notes of vanilla from local "weeds" and a balanced smokey flavor.*

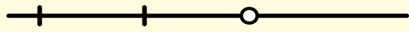
Madam Gember: *The warming ginger is balanced by potent Madame Jeanette, soothed by fresh lime and lemon. Spicy Stuff!*

Gekke Bessen: *Translated to "Crazy Berries", this drink is an ode to the entire spectrum of the Dutch berry world. A syrup made from berries that are normally rejected, that look just a little different. Those are exactly the ones we want!*

THIRST QUENCHERS | SOFT DRINKS

Acqua Panna still water - 0,25l - 0,75l	3.75 - 7.5
San Pellegrino sparkling water - 0,25l - 0,75l	3.75 - 7.5
Tonica San Pellegrino	3.75
Aranciata Rossa Blood orange San Pellegrino	3.95
Aranciate Sinas Orange San Pellegrino	3.95
Limonata Lemon San Pellegrino	3.95
Ginger beer Royal Bliss	3.95
Apple juice Schulp	3.75
Coca Cola Coca Cola	3.5
Coca Cola Zero Coca Cola	3.5
Ice tea black Fuze Tea	3.75
Ice tea green Fuze Tea	3.75
Fresh orange juice	5
Cold chocolate milk	3.75

STERK



WHISKEY AND BOURBON

<i>Jack Daniels</i>	5.5
<i>Bulleit Bourbon</i>	6.75
<i>Chivas Regal</i>	5.5
<i>Jameson</i>	5
<i>Monkey Shoulder</i>	6.75

COGNAC AND PORT

<i>Joseph Guy</i>	6.75
<i>Borges Tawny Port</i>	5.25

DIGESTIFS

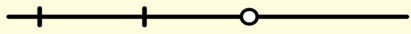
6

<i>Limoncello</i>	<i>Grand Marnier</i>
<i>Bacardi</i>	<i>Kahlúa</i>
<i>Baileys</i>	<i>Licor 43</i>
<i>Disaronno</i>	<i>Sambuca</i>
<i>Cointreau</i>	<i>Tequila</i>
<i>Drambuie</i>	<i>Tia Maria</i>

SCHROBBELÈR

4

HOT DRINKS



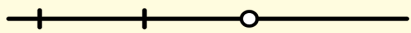
COFFEE

Coffee	3.5
Espresso	3.7
Double espresso	3.9
Cappuccino	3.9
Flat white	4.15
Latte macchiato	4.35
Café au lait	3.95
Hot chocolate	3.95
+ whipped cream	+ 0.5
Iced coffee	5.5
Coffee syrups	+ 0.75
• Hazelnut	
• Vanilla	
• Caramel	

TEA | ART OF TEA

The pure taste of real tea, straight from the tea plantation, and responsibly produced. That is what Art of Tea stands for. Private Wagon Label.	3.95
Steamed green steamed green tea	
Early grey black tea and bergamot	
Redbush rooibos and caffeine-free	
Green redbush green rooibos and caffeine-free	
Orange treasure black tea and chocolate	
Needles white tea, apricot, and kumquat	
True black black tea with earthy woody notes	
Fresh tea ginger	3.95
Fresh tea mint	3.95

HOT DRINKS



SPECIAL COFFEES

French Coffee <i>Grand Marnier</i>	9.5
Spanish Coffee <i>Tia Maria</i>	9.5
Irish Coffee <i>Jameson</i>	9.5
Italian Coffee <i>Amaretto</i>	9.5
Tilburg Coffee <i>Schrobbeleer</i>	9.5
<i>Or come up with your own special coffee</i>	

TO GO WITH YOUR COFFEE

(available until 17.00)

Apple pie	4.95
+ whipped cream	+ 0.75
+ a scoop of ice cream perhaps?	+ 1.75



GIFT CERTIFICATES

*Want to surprise someone? Give a wonderful train trip as a gift!
We have gift certificates available for any amount.*

