

BENVENUTI, WELCOME

HISTORY OF WINSELERHOF

Winselerhof is the oldest farm in Landgraaf and its surrounding area. The old farm 'Winzeler' already appeared in history books as early as 1655. The name Winselerhof is derived from the German word 'Winzer', which means winegrower.

According to old area maps, there appeared to be a vineyard on the north-west slope of the hill, just a few hundred meters from the farm itself. The first recorded owner of Winselerhof was Count of Saffenburg; one of the last owner was the family Keybets.

A part of the square farm was built with so called field-fire bricks that were dug and fired on the spot. Another part was built with a timber-framing construction. Until the late 19th century the roof was made of straw.

Around the courtyard, along with the dung heap, a horse stable, livestock shed and pigsty were established. The residential area was situated where nowadays the hotel reception and restaurant Pirandello are located.

After 1920 little has changed at the farm, but it has suffered severe damage due to the mining industry and, consequently, the ground subsidence in the immediate surrounding area. Ultimately, part of the barn collapsed in 1981.

After Camille Oostwegel took over Winselerhof, he started to restore and refurbish the farm completely in 1985 and turned it into Hotel Winselerhof, Restaurant Pirandello and Luigi's lunch restaurant & bar.

LUIGI'S LUNCH RESTAURANT & BAR

Welcome in Luigi's Restaurant & Bar, where we invite you to enjoy a delicious lunch. For our business guests - or if you are short of time - we can prepare a wonderful lunch that will be served within an hour. In Luigi's you are also welcome for coffee and Limburg 'vlaai', a typical, regional, delicious, sweet pie that comes in various sorts and flavours. After lunch hours Luigi's Bar is open for drinks and snacks in a cosy atmosphere.

Our Chef Raoul Goovaerts, together with his team, has created a selection of dishes to choose from on the next pages. Our top suppliers guarantee fresh and seasonal products, which Chef Raoul and his team turn into exciting dishes with a delicate Italian twist.

We serve the following during lunch hours (between 12.00 – 15.00):

- A 2-course **Business Lunch at € 33,50** per person including: starter / main course which can be chosen from the menu / coffee or tea with homemade sweets.
- A 3-course **Giro-lunch at € 39,-** per person including: starter / main course / dessert which can be chosen from the menu. * by the option cheese instead of dessert **(supplement € 7,50)**
- All dishes can also be ordered separately.

* In case you would like to expand your lunch with an extra course, the surcharge is **€ 13,-** per person.

Opening hours:

Daily from 12.00 to 15.00 p.m. for lunch.

Friday and Saturday from 12.00 p.m. also as bar and café for drinks, coffee and small bites.

ANTIPASTI / STARTERS

Carpaccio Manzo / fresh truffle shavings / caper buds / pine nuts	€ 16,50
Salad forgotten vegetables / smoked salmon / Mozzarella / saffron cream	€ 16,50
Creamy pumpkin soup / fregola / mascarpone	€ 9,50

SECONDI PIATTI / MAIN COURSES

Pork cheek / sauerkraut-truffle / beetroot preparations / Aceto Balsamico	€ 24,50
Hake / parsnip / raviolo / red onion / brown butter	€ 24,50
Truffle tagliatelle / truffle scrambled eggs / Parmesan / mushrooms	€ 25,50

DOLCI / DESSERT

Frappuccino / Passion fruit / Frangelico foam / Cantuccini	€ 14,50
Italian cheese / nut bread / apple syrup / honey comb	€ 17,50
Coffee with homemade sweets	€ 6,50

SPIZZICHINI / BITES

To be ordered between 12.00 – 17.00

ITALIAN SANDWICHES

- Beef carpaccio / truffle / Parmesan € 9,- each
- Smoked salmon / saffron / dried tomato
- Fontina / mustard cream / rocket leaves

ANTIPASTI

- Snack board with various Italian products (*for two*) € 23,50
- Various Italian cheese with homemade apple syrup, honey and nut bread € 17,50
- Parma ham with grissini € 10,50
- Bitterballen (“dutch meatballs”) with mustard € 7,50

APERITIVO / APERITIF

Aperol Spritz

€ 9,-

Aperol is an Italian alcoholic drink made from slightly bitter oranges from Veneto, Italy. The addition of Prosecco and sparkling water, also called "Spritz", makes this cocktail the ideal terrace drink.

Malfy Rosa Gin & Tonic

€ 11,-

An elegant combination of Sicilian grapefruit and lime. Malfy gin describes its lifestyle in the slogan: "Enjoy life". This northern Italian gin is at its best during long evenings with good company.

Disaronno Sour

€ 9,-

A wildly popular cocktail that has blown over from the London cocktail scene.

Negroni

€ 9,-

This classic cocktail originated in 1919, when Count Camillo Negroni ordered a gin-laced Americano at Cafe Casoni (now Cafe Giacosa).

SENZA ALCOOL / MOCKTAIL

Forest Fruit

€ 6,50

A refreshing fruit bomb!

Crodino Spritz

€ 6,50

Crodino, non-alcoholic Prosecco, sparkling water

SPUMANTI / SPARKLING WINES

Bollicine di Pirandello

Glass € 9,95 Bottle € 51,-

Bollicine literally translates to bubble: This is a fresh, dry sparkling wine from our own estate, bottled by winery Fromberg. Made by the traditional method, from the Müller Thurgau grape variety.

Marsuret Prosecco Superiore

Glass € 8,95 Bottle € 45,-

A typical brut Prosecco and a very sparkling start to your evening. Light straw colour, fruity and flowery bouquet, made from the Glera grape variety.

Mosaic 3.5

Glass € 10,50 Bottle € 52,-

Originating from Wjlland at Chateau St. Gerlach, made by vineyard St. Martinus from Vijlen, using the traditional method. A full, fruity structure and a fine mousse.

Ca'del Bosco, Franciacorta

Bottle € 79,-

This Cuvée Prestige has matured for an average of 25 months, resulting in a full-bodied Franciacorta, in which little sulphite can be found. Therefore very pure, attractive and accommodating. Made from the grape varieties Chardonnay, Pinot Noir and Pinot Bianco.

Louis Roederer, Champagne

Bottle € 99,-

This brut premier champagne is made using the traditional method. This champagne is kept in the cellars at Louis Roederer for at least 3 years. Made from the grape varieties Chardonnay, Pinot Noir and Pinot Meunier.

HOUSEWINES

OOSTWEGEL COLLECTION ST. MARTINUS

Winery St. Martinus produces various wines for Oostwegel Collection.

The grapes used in these wines come from the vineyard at Château St. Gerlach, called the Wijland.

Mosaïc 3.5 Glass € 10,50 Bottle € 52,-

This sparkling wine is made from the Johanniter grape variety and vinified according to the traditional method. By aging for 36 months on yeast, this wine has a nice full, powerful structure and a fine mousse.

Wijn 265

These wines are made from grape varieties growing in vineyard Wijland and are produced in collaboration with St. Martinus. The number 265 stands for the average height of the vineyard Wijland and St. Martinus.

White 265 Glass € 7,- Bottle € 37,50

A fresh and fruity white wine with notes of green apple and lime, followed by a very nice, tropical aftertaste.

Rosé 265 Glass € 7,- Bottle € 37,50

A fresh rosé wine with soft notes of strawberry and raspberry. In short, a nice fresh rosé to enjoy at any time of the day.

Red 265 Glass € 7,- Bottle € 37,50

A soft fresh and fruity red wine, with a short oak aging. This wine is characterized by the fruity notes of red and black fruit.

Hommage

The premium wines 'Hommage' are made from grape varieties growing in vineyard Wijland. The names of these wines come from Judith and Camille Oostwegel sr., the parents of Camille Oostwegel. Camille named these wines after his parents in gratitude, or as a tribute (Hommage).

Judith Glass € 8,- Bottle € 47,50

A full-bodied and fruity white wine with flavors of stone fruit, such as peach and apricot. It develops a full aftertaste due to the wood aging in barrique barrels.

Camille Glass € 8,- Bottle € 47,50

A full-bodied and fruity red wine with flavors of red berries, blackberries and black cherries. It develops delicate tannins in the aftertaste.

CANTINA TOLLO, ROCCA VENTOSA

Originating from the Abruzzo region of Italy. The Abruzzo is characterized by many forests and steep mountains with a microclimate. The vineyards in this province are oriented towards the Adriatic Sea, which ensures fresh minerals and acids in the wine.

Chardonnay Glass € 7,- Bottle € 37,50

The varied relief of the Abruzzo provides a varied microclimate and results in this chardonnay characterized by wild flowers, ripe stone fruit and has had a light wood aging.

Sangiovese Glass € 7,- Bottle € 37,50

Very characteristic aromas of cherries and plums. Soft, accessible wine with flavors of ripe red fruit and light cedar.

**FOR OUR EXTENSIVE SELECTION OF ITALIAN AND LIMBURG WINES,
WE REFER YOU TO OUR WINE LIST.**

VINI A BICCHIERE | WINE PER GLASS

Vini Bianchi

Falanghina 2020 Villa Raiano, Falanghina CAMPANIA	€ 8,-
Colli Orientali 2019 Visintini, Pinot Grigio FRIULI	€ 9,-
Edda 2020 San Marzano, Chardonnay PUGLIA	€ 9,-
Soave Classico Tufaia 2019 Bolla, Garganega VENETO	€ 9,-
Verdicchio dei Castelli di Jesi 2020 Piersanti, Verdicchio MARCHE	€ 12,-

Vini Rosati

Aragosta 2018 Cantina Santa Maria La Palma, Cannonau di Sardegna, Sangiovese, Cabernet Sauvignon SARDEGNA	€ 8,-
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Vini Rossi

Rosso di Montepulciano 2019 Poliziano, Sangiovese ABRUZZO	€ 8,-
Valpolicella Ripasso 2017 Montrésor, Corvina, Rondinella, Molinara VENETO	€ 9,-
Chianti Classico 2016 Tenuta Degli Dei, Sangiovese TOSCANA	€ 10,-
Torilan 2017 Cantina Terlano, Cabernet Sauvignon, Merlot ALTO ADIGE	€ 11,-
Amarone 2016 Corte Figaretto, Corvina, Rondinella, Molinara VENETO	€ 18,-

** Years are subject to change.*

BEVANDA / SOFT DRINKS

Sourcy blauw (still) / rood (sparkling)	€ 3,50
Sourcy blauw (still) / rood (sprakling) 75cl	€ 6,50
Coca cola regular / zero	€ 3,50
Fuze tea sparkling / green	€ 3,50
Royal Club apple juice	€ 3,50
Royal Club bitter lemon	€ 3,50
Royal Club ginger ale	€ 3,50
Royal Club soda water	€ 4,25
Royal Club tomato juice	€ 3,50
Royal Club tonic	€ 3,50
Sprite	€ 3,50
Fanta orange	€ 3,50
Fanta cassis	€ 3,50
Fever Tree Indian tonic	€ 4,25
Fever Tree Mediterranean tonic	€ 4,25
Rivella	€ 3,50
Chocolate milk	€ 3,25
Fristi	€ 3,25
Milk	€ 3,25
Fresh orange juice	€ 4,75
Crodino	€ 4,-

BEVANDA CALDE / HOT DRINKS

Coffee	€ 3,25
Cappuccino	€ 3,75
Caffè Latte	€ 4,-
Latte macchiato	€ 4,-
Espresso	€ 3,25
Doppio espresso	€ 5,25
With sweets	+ € 4,-

Decaf possible at the same prices

Hot chocolate	€ 4,-
Whipped cream	€ 0,75
Tea	€ 3,25
Fresh mint tea	€ 4,50
Fresh ginger tea	€ 4,50
Special coffee	€ 9,50
✓ Italian	
✓ French	
✓ Spanish	
✓ Irish	
✓ Dutch	
Glühwein (seasonal)	€ 4,75

BEVANDA FORTE / LIQUOR

Bacardi carta blanca	€ 6,25
Havana rum 7 anos	€ 9,-
Malibu	€ 6,25
Vodka Smirnoff	€ 6,25
Bols jonge jenever	€ 6,25
Bols zeer oude jenever	€ 6,25
Bols Corenwijn	€ 6,25
Els La Vera	€ 6,25
Schröbbeler	€ 6,25
Jägermeister	€ 6,25

GIN/GIN

Bacür Bottega	€ 7,-
Gordon's	€ 7,-
Malfy Limone	€ 8,-
Malfy Rosa	€ 8,-
Hendrick's	€ 8,-
Monkey 47	€16,-

LIQUORE / LIQUOR

Amaretto Disaronno	€ 6,25
Amarguinha	€ 6,25
Averna	€ 6,25
Baileys Irish cream	€ 6,25
Campari	€ 6,25
Coebergh bessen	€ 6,25
Cointreau	€ 6,25
Dom Benedictine	€ 6,25
Drambuie	€ 6,25
Fernet Branca	€ 6,25
Frangelico	€ 6,25
Grand Marnier	€ 6,25
Kahlua	€ 6,25
Limoncello Palini	€ 6,25
Limoncello Villa Massa	€ 6,25
Liquor 43	€ 6,25
Moretta Covalo	€ 6,25
Passoa	€ 6,25
Pernod	€ 6,25
Ramazotti	€ 6,25
Ricard	€ 6,25
Sambuca Isobella	€ 6,25
Tia Maria	€ 6,25

Local

Limoncello	€ 6,25
<i>Merxlikeur</i>	
Arancello	€ 6,25
<i>Merxlikeur</i>	

WHISKY/WHISKY

Jameson	€ 6,50
Johnnie Walker Red label	€ 6,50
Glenfiddich 12yrs	€ 9,50
Aberfeldy 12 yrs	€ 10,50
Aultmore 12 yrs	€ 12,50
Macallan Fine Oak 12yrs	€ 17,50

COGNAC/CALVADOS

Armagnac	€ 6,50
Busnel Calvados V.S.O.P.	€ 8,50
Hennessy V.S.	€ 9,50
Remy Martin V.S.O.P.	€ 11,50

GRAPPA/GRAPPA

Sarpa di Poli	€ 6,50
<i>Merlot & Cabernet Sauvignon</i>	
Sarpa oro di Poli	€ 6,50
<i>Merlot & Cabernet</i>	
Cleopatra oro	€ 9,-
<i>Moscato, 1 jaar eikenhout</i>	
Borgogno	€ 10,50
<i>Nebbiolo Barolo</i>	

PSV

Fonseca White port	€ 6,50
Fonseca Ruby port	€ 6,50
Fonseca Tawny port	€ 6,50
Fonseca Tawny 10 years port	€ 7,25
Martini bianco	€ 6,50
Martini rosso	€ 6,50
Sherry Tio Pepe	€ 6,50

BIRRE BIONDE / BLOND BEERS

Affligem Blond (Bottle)

A soft blond abbey beer, mild bitterness and light fruit flavours.

Percentage 6.8%

Aroma *** Sweet ** Sour ** Bitter ** Fruity **

€ 5,75

Brugse zot (Bottle)

A smooth and subtle beer with a soft aftertaste.

Percentage 6.0%

Aroma *** Sweet ** Sour * Bitter *** Fruity ***

€ 5,75

Duvel (Bottle)

A blond beer with a slightly bitter taste and a full white head.

Percentage 8.5%

Aroma **** Sweet ** Sour ** Bitter *** Fruity *

€ 5,75

Duvel 666 (Bottle)

A soft, easily drinkable blond beer with fresh notes.

Percentage 6.66%

Aroma *** Sweet ** Sour ** Bitter *** Fruity ***

€ 5,75

La Chouffe Blond (Bottle)

A refreshingly strong/spicy blond beer with citrus aromas.

Percentage 8.0%

Aroma *** Sweet *** Sour ** Bitter *** Fruity ****

€ 5,75

BIRRE SCURE / DONKERE BIEREN

Affligem Dubbel (Bottle)

€ 5,75

A soft dark abbey beer with slightly sweet notes of, among others, caramel.

Percentage 6.7%

Aroma *** Sweet *** Sour ** Bitter ** Fruity**

Brand Oud Bruin (Bottle)

€ 4,50

A mildly sweet classic with a hint of caramel.

Percentage 3.5%

Aroma ** Sweet **** Sour * Bitter * Fruity **

Gouden Carolus Classic (Bottle)

€ 5,75

This beer is considered one of the best beers in the world.

Percentage 8.5%

Aroma **** Sweet *** Sour * Bitter ** Fruity ***

PILSENER

Amstel Radler (Bottle)

€ 4,50

A naturally refreshing mix of Amstel beer and lemon water.

Percentage 2.0%

Aroma *** Sweet **** Sour ** Bitter ** Fruity ***

Birra Moretti L'Autentica (Bottle)

€ 4,50

A traditional Italian brewed pilsner with a soft taste.

Percentage 4.6%

Aroma *** Sweet ** Sour * Bitter *** Fruity **

Brand Pilsener (of the stud)

20 cl € 3,25

A fully malted pilsner with a strong aftertaste.

50cl € 6.50

Percentage 5.0%

Aroma *** Sweet ** Sour ** Bitter *** Fruity **

OTHER SPECIAL BEERS

Brand India Pale Ale (Bottle) € 5,75

A fresh beer with a soft bitterness and mango-like aromas.

Percentage 7.0%

*Aroma ** Sweet ** Sour * Bitter ** Fruity ****

Brand Weizen (Bottle) € 5,75

A slightly fruity/spicy wheat beer with a soft, fresh aftertaste.

Percentage 5.0%

*Aroma *** Sweet ** Sour ** Bitter ** Fruity ****

Liefmans Fruitesse (Bottle) € 4,50

A fresh and fruity beer on the rocks with flavors of raspberry and strawberry.

Percentage 3.8%

*Aroma ***** Sweet ***** Sour ** Bitter ** Fruity ******

Machete DIPA (Bottle) € 5,75

A Double Indian Pale Ale with notes of tropical fruit and a

Percentage 7.6%

*Aroma ***** Sweet ** Sour * Bitter *** Fruity ******

Straffe Hendrik Tripel (Bottle) € 5,75

A soft but strong beer with a white foam head.

Percentage 9.0%

*Aroma ***** Sweet ** Sour ** Bitter ** Fruity ***

Tripel Karmeliet (Bottle) € 5,75

A golden yellow beer with a white head and a recipe from 1679.

Percentage 8.4%

*Aroma ***** Sweet *** Sour ** Bitter ***** Fruity ****

Vedett Extra White (Bottle) € 5,75

A fresh natural wheat beer with fruity notes of orange.

Percentage 4.7%

*Aroma *** Sweet *** Sour ** Bitter *** Fruity *****

Beer of the moment (Bottle) € 5,75

Ask about our beer of the moment.

NON-ALCOHOL

Amstel malt (Bottle) € 4,50

A naturally brewed alcohol-free beer, full and soft in taste.

Percentage 0.0%

*Aroma ** Sweet *** Sour * Bitter * Fruity ***

Brand weizen 0.0 (Bottle) € 5,25

A fresh and fruity beer and full of flavour.

Percentage 0.0%

*Aroma ** Sweet *** Sour ** Bitter * Fruity *****

Sport Zot (Bottle) € 5,75

An alcohol-free specialty beer with real beer flavors.

Percentage 0.4%

*Aroma *** Sweet ** Sour ** Bitter *** Fruity **