

Experience Menu

Vitello Tonnato 2.0

Vitello Tonnato Koetshuis style

*** Lobster & sole**

Small sole with Canadian lobster, green asparagus, orange, and light lobster sauce

Monkfish

Monkfish baked in 'zolderspek' (intensely smoked bacon) with beetroot and sauce beurre rouge

Sweetbread

Crispy fried veal sweetbreads with kohlrabi, Dutch asparagus, and a morel sauce

Roebuck

Roast roebuck fillet with five spices, 'hachee' of onion, and cherry and roebuck sauce

Goos liver

*Baked goose liver with caramelised brioche and nuts, and foam of goose liver
Signature dish for extension €19.50*

Cherries

Pearl of cherries and white chocolate, butter candy, and a sorbet of cherries

Experience Menu

5 courses € 95.-

6 courses € 125.-

Incl. Lobster & Sole

7 courses €145.-

incl. Goos liver

Cheese instead of dessert € 7.50 extra

Cheese extra € 18.50

Wine & Cheese party €40.-

Wines

Fancy a nice glass of wine?

Together with one of our sommerliers, look for the wine that suits you perfectly to complete your visit.

Vegetarian Experience Menu

Cucumber

Rouleau of cucumber with goat cheese and chives, and a cream of miso

Minestrone

Tubetti pasta, marinated cherry tomato, green olive and a tomato broth

Aubergine

Puffed aubergine with mushrooms, Parmesan cheese and a forest mushroom nage

***Spring carrots**

Puffed carrots with a crumble of peanuts and a sauce of carrots and sushi vinegar

Beet

Wellington of smoked beetroot, Yante Ayran-yoghurt cream and Beurre Rouge

Cherries

Pearl of cherries and white chocolate, butter candy, and a sorbet of cherries

Experience Menu

5 courses € 85.-

6 courses € 95.-

Cheese instead of dessert € 7.50 extra

Cheese extra € 18.50

Wine & Cheese party €40.-

Wines

Fancy a nice glass of wine?

Together with one of our sommeliers, look for the wine that suits you perfectly to complete your visit.