

Dear Connoisseur,

*Welcome to the Bennekom woods, welcome to Het Koetshuis.
We are thrilled to receive you as our guest.*

Our kitchen team will cook for you with all due respect for our products, with love and creativity. We composed this menu for you, inspired by all the wonderful things this season has to offer.

Today our team intends to create an extraordinary culinary experience for you. We invite you to taste, discover, and enjoy!

*Danny Löhr and Tom Lamers
Het Koetshuis Team*

Our menus

Experience Menu

5 courses Experience Menu € 105.-

6 courses Experience Menu € 130.-

7 courses Experience Menu € 150.-

*In our Experience Menu we brought together
all the great dishes Het Koetshuis has to offer you.*

Exquisite treats to start with

Oysters

Gillardeau with classical garnishes € 9.50

Gillardeau poached, with beurre blanc and caviar € 14.50.

Caviar

Classical: caviar, with pommes gaufrettes, sour cream and capers, per 30 grams € 65, -

*In case your table consists of six persons or more, we kindly ask you to
choose the same menu.*

Of course, we will consider possible wishes or restrictions.

In case of allergy, please inform us.

The Dishes

Langoustine

Crushed and fried langoustine, baerii caviar, lardo di colonnata and tiger milk
€ 65.00

Goose liver

Goose liver crème brûlée with green apple sorbet and ice-cold apple juice
€ 35.00

Crab & Veal

Fresh salad of crab and veal, avocado and Oyster cream
€ 32.50

Eel

"Eel in green" our way, with asparagus and lime gel
€29.50

Small sole & lobster *signature of the chef

Small sole with lobster, Dutch asparagus, orange gel and light lobster sauce
€ 39.50, main course € 49.50

Halibut

Halibut gently cooked in citrus butter, powerful broth of mushroom, dry sausage and cloves
€ 29.50, main course € 42.50

Plaice

Rouleau of plaice, macadamia nut, spinach, and horseradish
€ 29.50, main course € 42.50

Sweetbread

Crispy fried sweetbreads with Comté, walnut pesto and red wine gravy
€ 39.50, main course € 49.50

Poussin

Belgian spring chicken breast fillet with puffed sweet onion, cream of mushrooms
and jus of roasted chicken wings
€ 29.50, main course € 42.50

Lamb

Roasted back fillet of Veluwe lamb, crispy ragout of lamb, Dutch asparagus,
and gravy of lamb and lapsang souchong
€ 45.00

Vegan Dishes

Starters/intermediate dishes

Celeriac

Marbé of celeriac and nori, cream of truffle and oriental celeriac dressing

€ 29.50

Asparagus

Caprese of Dutch asparagus, tomatoes, basil, and mozzarella

€ 29.50

Speciality of the chef

Creamy cream soup of whatever nature has to offer at the moment

€ 18.50

Main courses

Pumpkin

Gyoza stuffed with Thai compote of pumpkin, with yuzu and vinaigrette of "VOC" spices

Intermediate €29.50 Main Course €35.00

Spring Vegetable

Tartelette stuffed with asparagus and pea

€35.00

Morel and Asparagus

Creamy risotto of morel, poached egg yolk, Dutch asparagus and fresh truffle

Intermediate €32.50 Main Course €45.00

Desserts

Cheese

A selection of Dutch and foreign cheeses
€ 25.00

Rhubarb and Tonka

Temptation of rhubarb and tonka beans
€ 19.50

Pineapple

Tarte tatin of pineapple, Madagascar vanilla ice cream and various preparations of piña colada
€ 19.50

Cassis

Soufflé of cassis berry with white chocolate
€ 19.50

Simply delicious

Warm madeleines (3 pieces) with whipped vanilla cream and chocolate
€ 12.50