

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

Three preparations of langoustine, with carrot, lemongrass and cocoa
€65.00

Arctic Charr

Marinated arctic charr with oyster, kohlrabi and citrus sauce
€29.50

Bonbon beef

Bonbon of thinly sliced beef with salad of potato and veal tongue,
pearl onion and dressing of pancetta and shallots
€29.50

Goose liver

Goose liver crème brûlée with green apple sorbet and ice-cold apple juice
€42.50

Sole & Lobster * signature of the chef

Dover sole with lobster, cherry tomato, orange gel and light lobster sauce
€39.50, main course €49.50

John Dory

John Dory cooked in farm butter, with French bean and bay leaf sauce
€29.50, main course €42.50

Red mullet

Red mullet with warm salad of ratatouille, razor shell and sauce of vadouvan
€29.50, main course €42.50

Sweetbread

Veal sweetbread with compote of leeks from the BBQ, foam of potato, and smoked "attic bacon"
€39.50, main course €49.50

Anjou pigeon

Breast fillet of Anjou pigeon, with turnip, apricot and gravy of pigeon and coffee
€39.50, main course €49.50

Roebuck

Roasted roebuck loin fillet with chanterelles, cherry stuffed with marzipan
and morello cherry gravy
€45.00

Vegan Dishes

Starters / intermediate dishes

Cucumber

Sweet and sour cucumber preparations with gin and broth of cucumber and wasabi
€ 29.50

Gazpacho

The classic dish presented in various ways
€ 29.50

Speciality of the chef

Creamy cream soup of whatever nature has to offer at this moment
€ 18.50

Main courses

Spring roll

Rice leaf stuffed with fresh summer vegetables, Thai basil and "Tom yam" sauce
Intermediate € 29.50, main course € 35.00

Lovage and artichoke

Creamy risotto with lovage, fried artichoke, Parmesan and cashew nut
Intermediate € 29.50, main course € 35.00

Morel and Asparagus

Creamy risotto of morel, poached egg yolk, Dutch asparagus and fresh truffle
€ 35.00

Desserts

Cheese

A selection of Dutch and foreign cheeses
€ 25.00

Citrus & blackberry

Velvety soft tart of citrus with blackberries, “hangop” and
“goat’s feet cookies” ice cream
€ 19.50

Coffee & “Haagse hopjes”

Soufflé based on coffee with various preparations of Hague coffee toffees
€ 19.50

Millefeuille

Classic millefeuille with red fruit, champagne sabayon and vanilla ice cream
€ 19.50

Simply delicious

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