

*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**

6 courses Experience Menu € 130.-

*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 watermelon, lemongrass, and spring carrots  
€65.00

### Wild duck

Gyros of wild duck with tzatziki and cranberries  
€29.50

### Hereford beef

Finely minced smoked Hereford beef, salad of roasted Jerusalem artichoke, sourdough  
and oyster dressing  
€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

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

### Scallops

Scallops fried in farm butter with smoked bacon and a foamy sauerkraut sauce  
€35.00, main course €47.50

### Pike-perch

Pike-perch with apple syrup, smoked eel, beetroot and coarse mustard sauce  
€29.50, main course €42.50

### Hare

Hare marinated in mulled wine, with hare stew and royal hare jus  
€35.00, main course €47.50

### Pheasant

Roasted pheasant breast with sage, chicory, ceps and sage gravy  
€35.00, main course €47.50

### Deer

Roasted deer back fillet with 'red cabbage stew', boudin noir, quince and gravy of spices  
€45.00

## Starters/intermediate dishes

### Carrot and melon

Tartare of dried carrot with marinated cantaloupe melon, lemongrass and carrot and spice dressing  
€29.50

### Aubergine

Oriental marinated aubergine with powerful Asian broth  
€29.50

### Speciality of the chef

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

## Main courses

### Cauliflower “schnitzel” Stroganoff

Crispy cauliflower, puffed tomato and Stroganoff sauce  
Tussengerecht €29.50, hoofdgerecht €35.00

### Tarte aux légumes

Creamy vegetable tart based on sweet potato and courgette  
Tussengerecht €29.50, hoofdgerecht €35.00

### Tortellini and ceps

Tortellini stuffed with cep compote and foamy cep sauce  
€35.00

## DESSERTS

### Cheese

A selection of Dutch and foreign cheeses

€ 25.00

### Mango sticky rice

Dessert inspired by the chef's Thailand trip

€19.50

### Plum & fig

Fig-based soufflé, plum compote, 70% dark chocolate and cinnamon ice cream

€19.50

### Banana

Various preparations of flambéed banana with yuzu and caramel ice cream

€19.50

### Simply delicious

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

€ 12.50