

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 Jurre Klein Bleumink
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

Hamachi

Hamachi Apple Dragon
€29.50

Hereford beef

Hereford beef Jerusalem artichoke Oyster
€29.50

Goose liver

Crème brulee Granny Smith
€42.50

Langoustine

Langoustine Pumpkin Saffron
€45.00, main course €55.00

Scallop

Scallop Sauerkraut Bacon
€35.00, main course €47.50

Pike Perch

Pike Perch Eel Mustard
€29.50, main course €42.50

Sweetbread

Sweetbread Parsnips Salsify
€35.00, main course €47.50

Duck

Duck Mandarin Beetroot
€35.00, main course €45.00

Deer

Deer Red Cabbage Spices
€45.00

Vegan

Starters/intermediate dishes

Carrot and melon
Carrot Melon Lemongrass
€29.50

Aubergine
Aubergine Shabu Shabu
€29.50

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

Main courses

Tarte Tatin
Union Chicory Almonds
€29.50, main courses €35.00

Picadillo
Corn Paprika Polenta
€29.50, main courses €35.00

Ceps
Ceps Truffle Parmesan
€35.00

DESSERTS

Cheese

A selection of Dutch and foreign cheeses

€ 25.00

Tarte Tatin

Apple Anise Cinnamon

€19.50

Plum & fig

Plum Fig Chocolate

€19.50

Banana

Banana Yuzu Caramel

€19.50