

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.

Menu Du Mois: 3 courses € 65.00

Lunch: Thursday to Sunday

Diner: Wednesday & Thursday

Exquisite treats to start with

Oysters

Gillardeau with classical garnishes € 9.50

Gillardeau poached, with beurre blanc and caviar € 14.50

Caviar

Classsical: caviar, with pommes gaufrettes, sour cream and capers, per 30 grams € 65.00

*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

Sea bream

Sea bream · Almond · Tomberry
€29.00

North Sea crab

North Sea crab · Jalapeño · Lime
€45.00

Goose liver

Goose liver · Liquorice · Peach
€42.50

Scallop

Scallop · Hazelnut · Noilly Prat
€39.50, hoofdgerecht €47.50

Langoustine

Langoustine · Artichoke · Pistachio
€ 45.00, main course € 55.00

Redfish

Redfish · Garlic · Tomato
€29.50 , main course €42.50

Brill

Brill · Eel · Leek
€39.50 , main course €47.50

Sweetbread

Sweetbread · Truffle · Chanterelle
€39.50 , main course €42.50

Iberico

Iberico · Pepper · Olive
€35.00 , main course €42.50

Roe deer venison

Summer roe deer venison · Cherry · Beetroot
€45.00

Vegan Starters/intermediate courses

Gazpacho

Green gazpacho · Seaweed · Green herbs
€29.50

Aubergine

Aubergine · Maitake (hen-of-the-woods mushroom) · Radish
€29.50

Chef's special

Creamy soup made from whatever nature has to offer at the moment
€18.50

Main courses

Tarte Tatin

Onion · Chicory · Almonds
€29.50, main course €35.00

Picadillo

Corn · Tomato · Polenta
€29.50, main course €35.00

Tortellini

Pea · Broad bean · Wild garlic
€29.50, main course €35.00

DESSERTS

Cheese

National and international

€25

Lime

Lime · White chocolate · Black lime

€19.50

Mango

Mango · Lemon

€19.50

Red fruit

Red fruit · Vanilla · Lavender

€19.50