

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
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 Saturday

Diner: Tuesday to Thursday

*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

Scallops

Scallops · Cauliflower · Apple and Hazelnut
€35.00, main course €47.50

Cod

Cod · Sauerkraut · Potatoe
€29.50, main course €42.50

Lobster* Signature of the Chef

Lobster in two preparations · Fennel · Tarragon
€35.00, main course €47.50

Partridge

Partridge · Truffle · Salsify
€39.50, main course €47.50

Deer

Deer · Beetroot · Rosemary
€47.50

Stewed Pear

Stewed Pear · White Chocolate · Cheesecake
€19.50

Yoghurt

Yoghurt · Yuzu · Lemon
€19.50

Cheese

National and international
€25.00

The vegan dishes

Gazpacho

Green gazpacho · Seaweed · Green herbs
€29.50

Pumpkin

Pumpkin · Comté · Tandoori
€29.50

Zucchini flower

Zucchini Flower · Bellpepper · Saffron
€29.50

Eringi

Eringi · Salsify · Truffle
€29.50, main course €35.00

Tortellini

Jerusalem Artichoke · Garlic
€29.50, main course €35.00

Yoghurt

Yoghurt · Yuzu · Lemon
€19.50

Stewed Pear

Stewed Pear · White Chocolate · Cheesecake
€19.50

Cheese

National and international
€25.00