

Dear guest,

Welcome to the forests of Bennekom, welcome to Het Koetshuis.
We are delighted to have you as our guest.

Our kitchen team cooks for you with respect for our ingredients,
with love and creativity. We have composed this menu for you,
inspired by what this season has to offer you and us.

Today, the team is working on a special culinary experience for you!
Taste, experience, and enjoy as often as you can.

Anouk & Danny Löhr
Brandon de Bruin
Team Het Koetshuis

Our menus

Culinary Experience Menu

4-course Culinary Experience €69.50

Asparagus / Sole / Entrecôte / Mango

6-course Culinary Experience €125.00

Trout / Asparagus / Sole / Lamb / Entrecôte / Choice of dessert

All the best that Het Koetshuis has to offer you
is brought together in our Experience Menu.

Extras

Gillardeau oyster with classic garnish €6.50

Gillardeau oyster poached with beurre blanc and caviar €14.50

For groups of 6 or more, we kindly ask you to choose one shared menu. Of course, we
will take dietary wishes or restrictions into account. Do you have an allergy? Please let us
know.

À la Carte

Starters

Trout €29.50

Cured trout with various preparations of beetroot and tarragon

Tuna* chef's signature €39.50

Two preparations of tuna with tomato, chorizo, and anchovy cream

Wild boar & Foie Gras €29.50

Wild boar pâté en croûte with pistachio, truffle, and foie gras

Fish dishes

Sole €29.50 Main course €42.50

Sole with IJsselmeer eel, purslane, and purslane sauce

Cod €32.50 Main course €45.00

Slow-cooked cod with Jerusalem artichoke, winter purslane, and lemongrass sauce

Langoustine €60.00

Langoustine in two preparations: tartare and pan-seared,
with carrot & mango and tom ka kai sauce

Meat dishes

Sweetbreads €39.50 Main course €47.50

Crispy sweetbreads with Dutch asparagus and red wine sauce

Dutch lamb €39.50 Main course €47.50

Dutch lamb with double-shelled broad beans and lovage sauce

Entrecôte Main course €47.50

Entrecôte with asparagus, wild garlic (ramsons), and morel mushrooms

Intermediate dishes

Trompet de la Mort €29.50

Ravioli of trompet de la mort mushrooms with salsify, hazelnut, winter truffle, and Parmesan sauce

Celeriac €29.50

Celeriac with various preparations of Jerusalem artichoke and lemongrass sauce

Main courses

Pumpkin €42.50

Pumpkin spaghetti with pumpkin seed sauce

Beetroot €47.50

Dry-aged beetroot with various beetroot preparations and garlic sauce

Desserts

Mango

Mango with lychee, banana, and white sesame €19.50

Guanaja Chocolate 70%

70% pure Guanaja chocolate with mandarin and passion fruit sorbet €19.50

Cheese

Selection of Dutch and international cheeses €25.00