Het Koetshuis

Experience Menu

Brook trout

Brook trout with radish, nasturtium oil, horseradish and buttermilk dressing

Sea Bass

Sea bass with wild boar ham, preparations of onion with tarragon and hazelnut beurre blanc

Leek

Stuffed leek with mushrooms and wasabi sauce

Duck

Cured duck with preparations of pumpkin, pink peppercorn, peach and duck jus

Venison

Venison loin with red cabbage, Granny Smith apple and venison sauce

Passion Fruit

Passion fruit dessert with tonka bean mousse and banana ice cream

or

Chocolate

Chocolate surprise with vanilla ice cream

Experience Menu 4 courses € 69.50
Brook trout/Leek/Venison/Passion Fruit

Experience Menu 5 courses € 105.00
Brook trout/Leek/Duck/Venison/Choice of dessert

Experience Menu 6 courses € 125.00
Brook trout/Sea Bass/Leek/Duck/Venison/Choice of dessert

Gillardeau oysters

Classically served raw with shallot vinaigrette € 7.00

Poached in Champagne with beurre blanc and caviar € 14.00

Brioche with IJsselmeer eel € 8.00

Caviar supplement € 5.00

Additions to the menu:

Tuna – Signature Dish

€ 30.00

The chef's signature tuna, prepared in two ways, with tomato, anchovy and chorizo

Langoustine

€ 60.00

Langoustine prepared in two ways, tartare and pan-fried, with oriental vegetables and langoustine sauce

Sweetbread

€ 30.00

Crispy fried sweetbread with porcini mushrooms and truffle sauce