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

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

Extras

Gillardeau oyster with classic garnish € 7.00

Gillardeau oyster poached with beurre blanc and caviar € 14.00

Brioche with eel € 8.00

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.

Starters

Brook trout — € 29.50

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

Tuna – chef's signature — € 39.50

Two preparations of tuna with tomato, chorizo and anchovy cream

Goose liver terrine — € 39.50

Goose liver terrine with pork belly and caramelised onion

Fish

Skate wing — € 29.50 · main course € 42.50

Pan-fried skate wing with a leek salad and verjus sauce

Sea bass — € 32.50 · main course € 45.00

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

Langoustine — € 60.00

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

Meat

Sweetbreads
€ 39.50 · main course € 47.50

Crispy pan-fried sweetbreads with porcini mushrooms and truffle sauce

Duck
€ 39.50 · main course € 47.50

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

Partridge
€ 39.50 · main course € 47.50

Partridge roasted on the bone with preparations of sauerkraut and potato, served with partridge and cognac sauce

Venison
€ 39.50 · main course € 47.50

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

Vegetarian – Starters

Celeriac € 29.50

Celeriac marbré with shallot and coffee dressing

Green asparagus € 29.50

Green asparagus with tarragon and hazelnut sauce

Vegetarian – Intermediate and main courses

Tortellini € 29.50 · main course € 42.50

Tortellini filled with ricotta and various preparations of spinach

Leek € 34.50 · main course € 47.50

Stuffed leek with mushrooms and wasabi sauce

Carrot € 34.50 · main course € 47.50

BBQ carrot with pointed cabbage, cashew nuts and vadouvan sauce

Desserts

Passion fruit € 19.50

Passion fruit dessert with tonka bean mousse and banana ice cream

Chocolate € 19.50

Chocolate surprise with vanilla ice cream

Cheese € 25.00

A selection of Dutch and international cheeses