

DINNER

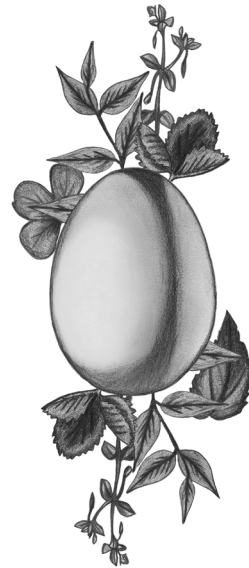
FROM 17.30

CHEFS MENU

Let our chef surprise you!

four courses 36
three courses 30

Any dietary requirements? Please let us know.



STARTERS	Black pudding with parsnip cream, quince and mushroom 'bitterballen' (vegetarian option possible)	9,5
	Herring from the market with beetroot salad, brioche croutons en Amsterdam pickles	8,5
	Split pea soup with smoked sausage (vegan option possible)	8
	Dutch flat oysters one oyster 3,5 six oysters 19	

MAINS	Mussels with salad and bread or fries	15/18
	Savory Dutch toast with chestnut mushrooms, sauerkraut and orange chutney	17
	Redfish filet with pumpkin cream, Dutch shrimps, fennel and walnuts	18
	'Zuurvlees' traditional Dutch beef stew with red cabbage and potato rounds	19
	Hand-made bratwurst with potato croquettes, seasonal vegetables and red wine sauce	19

DESSERTS	Poached pear with salted caramel and crème fraîche ice-cream	8
	Coffee jelly with whiskysabayon and choco-coffee crumble	8
	'Bokkenpootjes' with raspberry jam filling, served with chocolat icecream of Amsterdam chocolat	8,5
	Dame Blanche Dutch classic of vanilla ice-cream and warm chocolat sauce	6,5
	Dutch cheese platter with two Dutch cheeses and	9

SIDES	Seasonal vegetables	4
	Green salad	4
	Homemade fries with mayonaise	4,5
	Patato croquettes with mayonaise	5
Fresh bread with salted butter	4	

At De Witte Zwaan we use fresh and local ingredients.
Homemade. Every day.