

DINNER

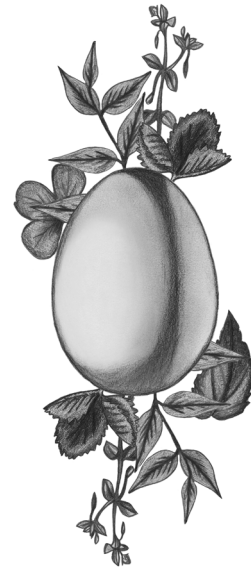
FROM 17.30

CHEFS MENU

Let our chef surprise you!

four courses 37
three courses 32

Any dietary requirements? Please let us know.



STARTERS	Pork cheek cooked in beer and served with pickled cauliflower and black salsify	9,5
	Herring from the market with beetroot salad, brioche croutons en Amsterdam pickles	8,5
	Beetroot broth with liquorice root syrup, potato salad, dill and smoked mackerel (vegetarian option possible)	8
	Wild wad oysters from 'Goede Vissers'	
	one oyster	3,5
	six oysters	19

MAINS	Mussels with salad and bread or fries	15/18
	Savory Dutch toast with chestnut mushrooms, spinach and orange chutney	17
	'Catch of the day' varying fish from 'Goede Vissers' served with brandade of sprats and celeriac, Swiss chard and parsley root cream	19
	'Zuurvlees' traditional Dutch beef stew with red cabbage and potato rounds	21
	Hand-made bratwurst with potato croquettes, seasonal vegetables and cranberry sauce	22

DESSERTS	Poached pear with salted caramel and crème fraîche ice-cream	8
	'Bokkenpootjes' with raspberry jam filling, served with chocolat icecream of Amsterdam chocolat	8,5
	Banana split 'De witte zwaan' style: with vanilla ice-cream and chocolat sauce	7,5
	Dutch cheese platter with two Dutch cheeses and raisinbread	9

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

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