

DINNER

FROM 17.30

CHEFS MENU

Tasting of the menu, picked by our chef

four courses 37
three courses 32

Any dietary requirements? Please let us know.

STARTERS Kale 8,5
semi crunchy, with fresh cheese,
smoked walnuts and winter purslane

Herring from the market 9,5
with pickled cucumber, ryebread/
hazelnut crum and black pepper
paper

Beetroot broth 8
with potato salad, dill and
smoked mackerel
(vegetarian option without mackerel)

Wild wad oysters 3,5
from 'Goede Vissers'
one oyster 19
six oysters

Shrimp croquettes 9

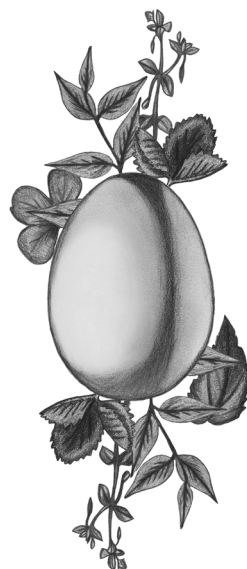
SIDES Seasonal vegetables 4

Green salad 4

Homemade fries 5
with mayonnaise

Potato croquettes 5,5
with mayonnaise

Fresh bread 4,5
with salted butter



MAINS Mussels 15/18
with salad and bread or fries

Rolls of Savoy Cabbage 17
filled with strained goat yoghurt and
walnuts, served in a vegetable broth
with potato-'poffertjes' and broccoli

'Catch of the day' 19
varying fish in season' served with se-
molina-fries, radish, fennel and mus-
tardsauce

Ground Beef Steak 22
from free range meat, with fried pota-
toes, chicory, puree of pickled onions
and green herb sauce

Handmade bratwurst 23
with potato croquettes, seasonal vege-
tables and cranberry sauce

DESSERTS Milk rice pie 8,5
with caramel ice-cream and sea
buckthorn berries

Banana split 8,5
with bananabread, flambéed banana
puree, vanilla ice-cream and chocolate
sauce

Dutch cheese platter 9
with two Dutch cheeses, tomato jam
and pressed raisinbread

'Advocaatje' 4
kinda like a boozy creme anglais with
whipped cream

Chocolates from 'Van Soest' 7,5
three pieces

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