

# DINNER

## FROM 17.30

### CHEFS MENU

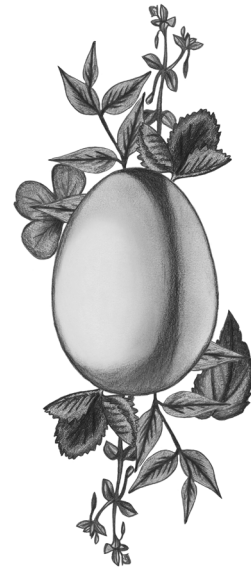
Tasting of the menu, picked by our chef

four courses	37
three courses	32

Any dietary requirements? Please let us know.

<b>STARTERS</b>	Fennelsalad with grilled green asperagus, parsley, sorrel and a black garlic dressing. optional: slowcooked lamb tongue	7 9
	Herring from the market with a beetsalad, amsterdam pickled onions and brioche croutons	8,5
	Asperagus soup with sourdoughbread and quail eggs.	7
	Wild wad oysters from 'De Goede Vissers'	
	one oyster	3,5
six oysters	19	
Shrimp croquettes 4pcs with horseradish mayonnaise	9	

<b>SIDES</b>	Seasonal vegetables	5
	Green salad	4
	Homemade fries with mayonnaise	5
	Potato croquettes with mayonnaise	5,5
	Freshly baked bread with salted butter	5



<b>MAINS</b>	White Asperagus classic with baby potatoes, thin sliced ham, hardboiled egg and a buttersauce	17
	Smoked Aubergine with a white bean salad, tomatosauce, hazelnuts en romaine lettuce	17
	'Catch of the day' varying fish in season' served with semolina fries, sea lavender, glasswort, turnip greens and lovage-oil	19
	Ground Beef Steak from dutch Lakenvelder Cows, with potato croquettes, seasonal vegeta- bles and a puree of pickled onions	22
	Texels Lambcutlet and -sausage with pickled radishes, fried tomato and a puree of spring greens.	23
<b>DESSERTS</b>	Rhubarb and crumble infused rhubarb with buttermilk ice- cream	7,5
	'Tompoes' with frosting of apricotliquor, confecti- oners cream and 'boerenmeisjes'	8,5
	Dutch cheese platter with two Dutch cheeses, tomato jam and pressed raisinbread	9
	'Advocaatje' kinda like a boozy creme anglais with whipped cream, homemade	6
	Chocolates from 'Van Soest' three pieces	7,5

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