

DINNER

FROM 17.30

CHEFS MENU

Tasting of the menu, picked by our chef

four courses 37
three courses 32

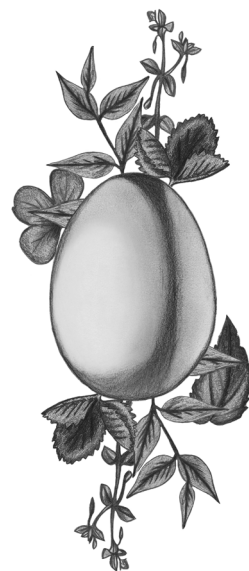
Any dietary requirements? Please let us know.

STARTERS	Fennelsalad	7 9
	with grilled green asperagus, parsley, sorrel and a black garlic dressing. optional: slowcooked lamb tongue	
	Dutch Shrimps	8,5
	with a shrimpsauce, lemon balm, pickled celery and brioche	
	Wild wad oysters	
from 'De Goede Vissers'		
one oyster	3,5	
six oysters	19	
Shrimp croquettes	9	
4pcs with horseradish mayonnaise		

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

MAINS	'Opperdoezer' potato	17
	protected designation of origin potato served with young cheese, chard, dille and salted lemon	
	'Catch of the day'	19
	varying fish in season' served with semolina fries, sea lavender, glasswort, turnip greens and lovage-oil	
	Ground Beef Steak	22
from dutch Lakenvelder Cows, with potato croquettes, seasonal vegetables and a puree of pickled onions		
Texels Lambcutlet and -sausage	23	
with pickled radishes, fried tomato and a puree of spring greens.		

DESSERTS	Rhubarb and crumble	7,5
	infused rhubarb with buttermilk ice-cream	
	Dutch cheese platter	9
	with two cheeses, tomato jam and pressed raisinbread	
	Strawberries and ice-cream	7
with vanilla ice-cream and a 'kletskep'		
'Advocaatje'	6	
kinda like a boozy creme anglais with whipped cream, homemade		
Chocolates from 'Van Soest'	7,5	
three pieces		



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