

THE
GREEN
ROOM

Natural Kitchen

DINNER 

STARTERS

FENNEL & TERRAGON 11,50 (G ~L~V)
Slow cooked and roasted fennel with terragon oil, fennel powder, pear and espuma of fennel + Salad and appetizer croquette of Dutch shrimps 4,50

SMOKED BEETROOT 11,50 (G~L~V)
Beetroot with seaweed-truffle caviar, chives and lukewarm dressing of tomasu
+ Fresh truffle 12,50

UMAMI DISH 11,50
Tartar of mushrooms with old cheese, mushrooms, crumble of old cheese, daikon and chives oil + Coppa of wild pig 4,50

BREAD WITH BUTTER 7,50 (L~V)
Seaweed breads with beetroot butter, tomato butter and algae butter
+ Livar Prosciutto 4,50

SOUPS

MUSHROOM BROTH (G~L~V) 8,50
Refined with leek rings, sherry and chervil oil + Candied pheasant 3,-

CELERY SOUP (G~L~V) 8,50
With hazelnuts, Granny Smith and truffle oil + Dutch shrimps 2,50

MENU

3-courses 35,- ∞ starter~main dish~dessert
4-courses 42,50 ∞ starter~soup~main dish~dessert
5-courses 50,- ∞ starter~soup~main dish~cheese~dessert

Select the courses from our menu.

The above mentioned menu prices are excluding supplements and side dishes.

If you have any allergies or dietary requirements, please let us know when you place your order.

MAIN DISHES

CAULIFLOWER AND BLACK GARLIC (G) 21,50
Roasted cauliflower with black garlic, pickles, old cheese and puffed wild rice
+ Dutch pike perch fillet 5,50

WINTER PARSNIP 21,50
Roasted parsnip with mashed potato, red cabbage, Amsterdam onions and gravy of gingerbread + Hare pepper 5,50

CHICORY & EARTH PEAR (G~L~V) 21,50
Chicory cooked in apple juice with earth pear, compote of walnuts and sauce of chicory
+ Dutch pheasant leg 6,50

SOUTH AMERICAN CARROTS (G~L~V) 21,50
Grilled carrot with chimichurri, white bean cream and dukah + Veal sirloin steak 6,-

PUMPKIN RISOTTO 21,50
With Parmesan, amaretti and crispy sage
+ Fresh truffle 12,50

G ~ Gluten free
L ~ Lactose free
V ~ Vegan

SIDE DISHES

*In combination
with a starter
or main dish*

FRESH
FRIES 4,50 (G~L)
from local potatoes with
mayonnaise and sea salt

SIDE SALAD 4,50 (G~L)
Chicory salad with
mustard vinaigrette

SAUCES

HOMEMADE
SAMBAL 3,50 (G~L~V)

MANGO
KETCHUP 3,50 (G~L~V)

DESSERTS

AVOCADO PANNA COTTA 9,50 (L~V)
With pure chocolate, coffee and pistachio

POACHED PEAR (G~L~V) 9,50
In yuzu tea poached pear with yuzu marmelade, pear sherbet and roasted pear chips

PUMPKIN CHEESECAKE 9,50
Cheesecake with pumpkin, VOC herbs, orange and bottom of bastogne

MINI BITES 9,- (G~L~V)
6 different mini bites without added sugars

DUTCH CHEESE PLATE 12,50
4 Dutch cheese with matching garnish

DESSERT WINE

MEAD [10,6 %] 6,50
Honey mead with a touch of walnut, delicious with the cheese plate

WEINGUT GÖHRING [9%] 7,50
Dessert wine from the Albalonga grape, nice acidity, sweet

RUBY, RESERVE PORT [20%] 6,50
Morgadio da Calçada

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CITYHOTEL WOOD
THE GREEN ROOM
Thank you for
visiting our
restaurant!

