

THE
GREEN
ROOM

Natural Kitchen

DINNER 

MENU EXPLANATION

Pick your favorite 3-, 4- or 5-courses from our dinner menu.

For a complete dinner, we advise you to choose 3 courses or more. Small eater? Our dishes can also be ordered separately.

3-courses 37,50 // starter~main~dessert (cheese instead of dessert + 2,50)

4-courses 44,50 // starter~soup~main~dessert (cheese instead of dessert + 2,50)

5-courses 52,50 // starter~soup~main~cheese~dessert

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.

APERITIF

CAVA MONT FERRANT BIO

with homemade elderflower syrup 9,95

Pure 7,50

WILLEM'S BOTANICAL SPRITZ 12,50

Willem's Wermoe Dutch Dry, Indian tonic water, lemon, rosemary & thyme

WILLEM'S ROYAL ORANGE SPRITZ 9,95

Willem's Wermoe Royal Orange, sparkling water, cava and orange

APERITIF BITE

NAANBREAD 6,50

Homemade naanbread from the lava grill with za'atar oil and local sea salt

BRANDT & LEVIE (G~L) 9,- (80 gram)

Dry sausage with fennel seed

LIVAR PROSCIUTTO (G~L) 9,- (80 gram)

STARTERS

ASPARAGUS SALAD (G) 12,50

Salad of green and white asparagus, potato remoulade, pickled egg yolk, samphire and dressing of chives and local buttermilk

+ Warm smoked mackerel 5,-

RED BEETROOT & DUTCH QUINOA (G~L~V) 12,50

Pickled beetroot, salad of Dutch quinoa, vinaigrette of sea buckthorn, cress and cream of horseradish

+ Dutch herring 5,-

GARLIC BREAD 8,50

Warm ciabatta with fresh green herbs and Parmesan

+ Livar Prosciutto 4,50

SOUP

ASPARAGUS SOUP (G~L~V) 9,50

Creamy asparagus soup with oil of wild garlic

+ Dutch shrimps 3,50

SIDE DISHES

*To be combined with a
starter or main dish*

FRESH FRITES (G~L~V) 4,50
of local potatoes, with mayonnaise
and local sea salt

SIDE SALAD (G~L~V) 4,50
Little gem with pistou of tomato,
lovage mayonnaise and micro leaves

MAIN DISHES

MUSHROOM & ONION (G~L~V) 22,50
King oyster mushroom with candied
onion, sweet potato and gravy of
strawberry and black garlic
+ Livar pig medallion 5,50

FENNEL & LEEK (G~L~V) 22,50
Fried fennel with stewed leek, orange
sauce, basil oil and mousseline of potato
and olive oil
+ North Sea plaice fillet 6,-

CARROT & CORN (G) 22,50
Grilled carrot and spring onion with corn
fritters, labneh and dukkah
+ Rosé grilled veal fillet 5,50

G ~ Gluten free
L ~ Lactose free
V ~ Vegan

DESSERTS

VANILLA ICE CREAM (G~L*~V*) 10,-
Crumble of white chocolate, pure
chocolate beetroot sauce and cacao
***Lactose free and vegan possible**

RHUBARB (G~L~V) 10,-
Sous vide cooked rhubarb with granita
of green apple and spinach

MINI BITES (G~L~V) 9,50
6 different mini bites without added
sugars

CHEESE PLATE 14,-
4 different cheeses with matching
garnish from Fromagerie Erik Murre

DESSERT PAIRING

MEAD [10,6 %] 6,50
Honey mead with a touch of walnut

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

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

**WILLEM'S WERMOED ORIGINAL
"Dutch Vermouth"[15%] 8,50**
Rich / bitter sweet / orange / wood

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

