

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. Our dishes can also be ordered separately.

3-courses 38,50 // starter~main~dessert (cheese instead of dessert + 2,50)

4-courses 45,50 // starter~soup~main~dessert (cheese instead of dessert + 2,50)

5-courses 53,50 // starter~soup~main~cheese~dessert

G ~ Gluten free

L ~ Lactose free

V ~ Vegan

Fixed menu prices are excluding supplements and side dishes.

The dishes on the menu may contain products that are not mentioned on the menu. In our kitchen we work with: nuts, egg, peanut, soy, celery, mustard, sesame, lactose, crustaceans/shellfish, gluten, fish and lupine.

If you have any allergies or dietary requirements, please let us know.

Aperitif

MONT FERRANT BIO CAVA 7,50 / with elderflower syrup 9,95

WHITE WOODS 12,50 / mocktail with Loopuyt virgin gin 11,50

Dry gin, lemon, chestnut syrup and grated pure chocolate

SPICY PUMPKIN 12,50

Cocktail of homemade pumpkin syrup, Rutte Dutch Dry Gin, Ketel One Vodka and foie

WILLEM'S BOTANICAL SPRITZ 12,50

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

ZEAYOU WEIZEN 5,75

Brewed by local barrel Kees from Middelburg, inspired by the Zeayou Zeeland hotels and restaurants

Aperitif bites

VEGETABLE GARDEN (G~L~V) 7,50

Various raw vegetables with avocado dip

ZEELAND OYSTERS (G~L)

Natural 3,-/piece, 17,50/6 pieces

with parsley oil, chives and pearls of red wine vinegar and shallot 3,50/piece, 19,50 /6 pieces

PROSCIUTTO DI MONASTERO 80 gram (G~L) 9,-

Livar pig, Echt, Limburg

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

with fennel seed, Bio, Amsterdam

Side dishes

Our side dishes can be ordered in combination with a starter or main course.

FRESH FRIES (G~L~V) 4,50

of local potatoes with mayonnaise and sea salt

SIDE SALAD (G~L~V) 4,50

Chicory salad with Granny Smith, blood orange, radish and walnuts

Starters

LEEK & KOEPOORT COFFEE (G~L~V) 12,50

Rouleau of leek and nori with cream of cashew, pickled pearl onions, cooled broth of coffee and local onion
+ Dutch shrimps 6,50

STEAK TARTARE (G~L~V) 12,50

Steak tartare of dry aged beetroot, lukewarm foam of potato, smoked olive oil, mustard leaf and crispy potato
+ Crispy sweetbreads 6,50

FLAMMKUCHEN 8,50

A la minute baked flammkuchen with crème fraiche, Zeeland leek and oyster mushrooms
+ Livar Prosciutto from Echt, Limburg 4,50

Warm/second starters

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

Foamy mushroom soup with grilled portobello, lemongrass and slightly spiced spring onion oil
+ Home smoked skrei 3,50

PUMPKIN RAVIOLI 12,50

Homemade pumpkin ravioli with foamy old cheese sauce, crispy sage and garlic oil
+ Fresh truffle 12,50

Main dishes

PUMPKIN RAVIOLI 22,50

Homemade pumpkin ravioli with foamy old cheese sauce, crispy sage and garlic oil
+ Fresh truffle 12,50

STUFFED PORTOBELLO 22,50

Portobello with a crust of kale, kale waffle, portobello gravy and kale stew with chestnuts
+ Livar pork belly 7,50

RED CABBAGE (G~L~V) 22,50

Baked red cabbage with Jerusalem artichoke cream, pickled red cabbage and red cabbage sauce
+ Homemade stew of Zeeland venison 7,50

FENNEL & MOLE (G~L~V) 22,50

Roasted fennel with Mexican mole, crispy corn, raw fennel and tomato salsa
+ Home smoked skrei 7,-

Dessert & Wine pairing

CHEESE PLATTER 14,-

4 different cheeses with matching garnish of Fromagerie Erik Murre
Suggestion: Willem's Wermoed Original Sweet (20%) 8,50

YOGURT & WHITE CHOCOLATE (G) 10,-

Yogurt ice cream, ganache of white chocolate and yogurt, yogurt foam, sponge cake and crème of red cabbage and cherries
Suggestion: Weingut Göhring 9% Dessert wine from the Albalonga grape, good acidity, nice and sweet 7,50

MATCHA & MANGO (G~L~V) 10,-

Cashew nut ice cream with matcha, dark chocolate, mango cream and basil
Suggestion: Matcha latte (with oat milk) 5,50

CREAM CHEESE (G) 10,-

Roasted cream cheese with lemon thyme oil, poached fig and roasted chestnuts
Suggestion: Niepoort Ruby Reserve Porto (15%) Morgadio da Calçada 6,50

MINI BITES (G~L~V) 9,50

6 different mini bites without added sugars
Suggestion: Willem's Wermoed Original Sweet (20%) 8,50