OUR FAVOURITE EVENING

Dinner menu

Start your evening with delicious bites to share, followed by a dinner created by our chef or chosen from our à la carte menu. Enjoy a bottle from our wine shop or a glass from our wine list.

Enjoy your evening, · **Joë, Tess, Sanne, Jean Paul & our team**

Menu Het Witte Paard

€89 per person · minimum 2 people

Aperitif, a selection of bites, a four-course chef's menu, table water, coffee or tea with sweet treats, and a bottle of wine from our wine shop to take home.

Optional matching wines: €27.50

Starters

Het Witte Paard salad **12.75**
Pear, bacon, pecan, fig, aged goat's cheese and balsamic

Oven-baked prawns **18.50**
Aioli and bread

Tomato soup **8.50**
Cream

Shrimp salad **18.25**
Three types of shrimp, cucumber, croutons and whisky sauce

Fish soup **11.75**
Rich and creamy

Half a dozen oysters **22.75**
Lemon and mignonette sauce

Beef carpaccio **15.75**
Truffle mayonnaise, rocket, Parmesan and pine nuts

Wild boar salad **13.75**
Wild boar pastrami, gherkin and piccalilli

Mushroom gratin **12.75**

Wild mushroom soup **9.50**
With cream and truffle

Main courses

Gorgonzola pasta 19.75
Mushroom and Gorgonzola sauce, aubergine and courgette

Wolffish fillet 27.75
Wholegrain mustard sauce, leek, seasonal vegetables and potatoes

Flat iron steak 31.75
Red wine and pepper sauce, seasonal vegetables and potatoes

Classic burger 19.75
Brioche bun, lettuce, tomato, gherkin, bacon and cheese

Duck breast 29.75
Red fruit and port sauce

Salmon fillet 28.75
Sweet soy sauce, sesame, furikake, bean sprouts and cucumber

Venison steak 32.75
Wild mushroom sauce, seasonal vegetables and potatoes

Side dishes

Fries with mayonnaise 4.50

Salad 4.50

Chef's specials

Tournedos 39.75
Vegetables, potatoes and wild mushroom jus

Sea bass 34.75
Pan-fried skin-on, with a creamy Dutch shrimp sauce, watercress purée and vegetable garnish

Game stew with venison fillet 37.50
Red wine sauce, baby potatoes, mushrooms and pearl onions. Served with game accompaniments

Desserts

Dame blanche 9.75
Vanilla ice cream and homemade chocolate sauce

Cheesecake 11.50
Whipped cream and caramel sauce

Scoop of ice cream 1.50
Vanilla, chocolate, raspberry or lemon

Coffee or tea with petits fours 8.50
Coffee with homemade sweet treats

Chocolate mousse 10.75
White chocolate sauce and whipped cream

Crêpe Suzette 12.50
Crêpes, vanilla ice cream and orange sauce

Cheese selection 13.75
A selection of Dutch and international cheeses

Matching wine or port

Enate – Gewürztraminer Dulce Late Harvest 9.50

Alves de Sousa – Quinta da Gaivosa 10 YO Tawny Port 10.50

After-dinner drinks

French | Italian | Irish | Spanish coffee 8.50

Mestreau & Cie – Cognac V.S.O.P. 9.90

Roger Groult – Calvados 8 Ans Sauternes Cask Finish 9.00

Berta – Grappa Monprà Affinata, Piedmont, Italy 8.50

Aberlour Speyside Single Malt 12yrs 11.50

Caol Ila Islay Single Malt 12yrs 12.00

Berta – DiRose Rosolio 7.50

Koremans Orangecello 4.80

Mestreau & Cie – Cognac V.S. 7.90

Mestreau & Cie – Cognac X.O. 17.50

Berta – Grappa Nibbio Barbera, Piedmont, Italy 8.50

Cragganmore Speyside Single Malt 12yrs 11.90

Dalwhinnie Highland Single Malt 15yrs 14.50

Berta – Amaretto DiMombaruzzo 7.50

Koremans Limoncello 4.80

All prices in euros. Allergies or dietary requirements? Please let us know.