

Dinner

18:00-21:30

Starters | 18,5

House smoked salmon with mustard dressing

little gem | radish | tomatoes | botanical herbs

Wine suggestion: Lavila Chardonnay, Languedoc, France

Tomato 'steak tartare'

capers | shallot | quail egg | Kalamata olives | brioche

Wine suggestion: L'Aureole, Sauvignon, Colombar

Smoked beef ribeye with basil mayonnaise

arugula | seed mix | sweet and sour red onion

Wine suggestion: Wilhelm Walch Pinot Grigio

Soups | 12,5

Shellfish bisque

crème fraiche | cognac | bruschetta with rouille

Wine suggestion: Lavila Chardonnay, Languedoc, France

Sweet potato soup

coconut | ginger | lime | flatbread | hummus

Wine suggestion: Lavila Chardonnay, Languedoc, France

Chef's Menu 49,5 | 59,5

Enjoy a special 3- or 4-course menu created by our chef with dishes from and off the menu! Includes bread and unlimited flat or sparkling water. We will prepare a suitable alternative for any dietary requirements.



Restaurant
Oud Poelgeest

Mains | 29,5

Scottish sukade steak

ratatouille | veal gravy with truffle

Wine suggestion: Sedosa, Syrah, Tempranillo, Spain

Fish of the season

beurre blanc | green herb oil

Wine suggestion: Wilhelm Walch Pinot Grigio, Alte Adige, Italy

Pumpkin ravioli

Parmesan cheese | beurre noisette

Wine suggestion: Daguet de Berticot, Cabernet Sauvignon, France

Desserts | 10,5

Chocolate

dark chocolate | espresso | Granny Smith sorbet | kletskep cookie

Wine suggestion: De Moya, Monastrel, Valencia

Deconstructed lemon pie

lemon crèmeux | merengue | gingerbread crumble | limoncello sorbet

Wine suggestion: Chateau Peyrade, Muscat Langeudoc, France

Dutch cheeses - 3 variants

fig bread | tomato jam | smoked nuts

Wine suggestion: Lbv Taylors Port

Our wine tips have been selected in collaboration with Wereld Wijnen from Lisse. Together with our Chef, Wereld Wijnen has created a recommendation per dish for you taking into account the most delicious wine and food combinations.