Our Koetshuis concept

You can assemble your personal three course menu for €29,50.

If you are with six persons or more we kindly request you to limit the variety of your choices.

Entree €9,00

Prawns with aioli

Baked prawns on a salad with home-made aioli.

Tower of Salmon

Tower of raw and smoked salmon with a garnish of rucola oil.

Tartar ‘surprise’

A surprising preperation of saveloy, pickles, onions, eggs, rice-vinegarcream, sweetsour-balsamicgravy, trufflechips and shrimp.

Chicken Alfredo

Pouched chickenstrips in a sauce of bouillon, creme fraiche and Parmesan cheese on a bed of fettuccine.

Fried ravioli filled with soft goat cheese

Home-made ravioli with a fresh salad with in olive puffed tomatoes.

Main course €16,50

Tournedossupplement €4,50

Tournedos with baked cavemushrooms and fresh vegetables.

Rack of lamb

Rack of lamb with ginger-thyme sauce and fresh vegetables.

Coq au vin

Chicken leg cooked in a with bacon, onion and mushroom filled red wine sauce.

Codfish fillet

Codfish fillet on a ratatouille of aubergine, zuchinni, garlic and shallot with a paprika coulis

Salmon fillet

Grilled salmon fillet with broccoli florets and lemon-mascarpone sauce.

Abbey cheese

Lukewarm abbey cheese draped with honey, served with parsnippuree and beetroot.

All our main courses are served with thick fries, home-made mayonnaise and our famous Chef salad

Desert €7,00

Dame Rouge

Blueberries-sorbet with red fruit, créme de cassis and whipped cream.

Italian Cassata

Italian icecake of vanilla, mocca, buscuits soaked in Manderine Napoleon and nuts garnished with whipped cream and Amarena cherries.

Dame blanche

Vanilla ice cream with warm chocalate sauce, crispy hazelnut and whipped cream.

Cheeseboard

Combination of three cheeses with raisin bread, nuts and Oolder syrup with fifteen year old mature balsamic vinnegar.