



MENU FEBRUARY

APERITIVE | 10

starting with a sparkling aperitif

WIJNKASTEEL GENOELS-ELDEREN, ZWARTE PAREL, BRUT, Belgium, Flanders
aromas of flowers | lots of stone fruit in the mouth | refreshing aftertaste

STARTER

PIG

ham | honey | thyme | red sugar lettuce

MAIN COURSE

Catfish

fillet | fried | beurre noisette | salty fingers

DESSERT

Cheesecake

cardamom | farm boys | creamy caramel ice cream

MENU | 40

ENJOY OUR FEBRUARY MENU

wine arrangement including sparkling/flat KRNWTR | 24 | half glasses 18

Would you like to add cheese to your menu?

CHEESE | 15

Cheese tasting | nut bread | apple syrup

Do you have allergies or dietary requirements? Please let us know!



WITTE BERKEN MENU

Changing menu on odd days:

11, 13, 15, 17, 19, 21, 23, 25, 27 February

- STARTERS** | 16
- Smoked salmon** | marinated prawn | 5 spices crème
 - Veal** | smoked | dill | soya | walnut salad
 - Guinea fowl pate** | orange & onion confit | pistachio crisp
 - Pumpkin** 🌿 | roasted | ginger | tomato | nuts | lime yoghurt
 - Cannelloni al Sedano** 🌿 | celeriac | apple | pumpkin cream
- SOUP** | 10
- Wild broth** | mushrooms | herb stem
- ENTREMETS** | 18
- Sweetbread** | crispy fried | radicchio | jus veluws vuur suppl. +3
 - Ravioli** 🌿 | goat cheese and honey | wild spinach
- MAIN COURSE** | 28
- Halibut** | vegetable spaghetti | tomato-based white wine sauce
 - Beefsteak** | 125 gr | parsnip | black garlic sauce | 250 gr suppl. +6
 - Lamb's rump** | rose | kohlrabi | bean curd gravy
 - Papadum** 🌿 | black chickpea | halloumi | tomato chutney
 - Lentil curry** 🌿 | coconut | baked eggplant
- DESSERT** | 12
- Crème brûlée** | coffee liqueur | walnut ice cream
 - Pear Panna Cotta** | homemade star anise ice cream
 - Cerises** | Warm cherries | sugar waffle | vanilla ice cream
 - Cheese tasting** | nut bread | apple syrup | suppl. +3
- alternative for dessert a special coffee or affogato
- 3 COURSE** | 47
- starter or soup + main + dessert
You can choose matching wines with the menu

You can also order the dishes à la carte

VEGETABLE & DAIRY 🌿 | 100% VEGETABLE 🌿

Do you have any allergies or dietary requirements? Please let us know!



WITTE BERKEN MENU

Changing menu on odd days:

10, 12, 14, 16, 18, 20, 22, 24, 26, 28 february

- STARTERS** | 16
- Albacore tuna** | tartare | glass noodles | tomato compote
 - Lamb ham** | smoked | goat cheese | garlic croutons
 - Guinea fowl pate** | orange & onion confit | pistachio crisp
 - Chioggia beetroot** 🌿 | green asparagus | grapefruit | burrata | raspberry
 - Red lentils** 🌿 | salad | sweet corn | yellow beetroot | tahini dressing
- SOUP** | 10
- Celeriac** | creamy | red onion | Bleu de Wolvega
- ENTREMETS** | 18
- Sea bream** | fried on the skin | lime and thyme sauce
 - Wild mushrooms** 🌿 | ragout | tartufata
- MAIN COURSE** | 28
- Cod** | fillet | samphire | antibiosis sauce
 - Veal medaillon** | cooked sukade | piccalilli
 - Veluws Duck** | fillet | celeriac | muscatel sherry sauce
 - Green stew** 🌿 | lentils | red onion | carrot | eggplant | pecorino
 - Risotto** 🌿 | lemongrass | seasonal vegetable fries
- DESSERT** | 12
- Butternut squash** | bavarois | creamy cinnamon ice cream
 - Brownie** | pecan nuts | caramelized apple | poppy seed ice cream
 - Parfait** | winter spices | stewed pear
 - Cheese tasting** | nut bread | apple syrup | suppl. +3
- alternative for dessert a special coffee or affogato
- 3 COURSE** | 47
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 - You can choose matching wines with the menu

You can also order the dishes à la carte

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