

EXAMPLE

Witte Berken Menu

STARTERS | 16

Smoked Salmon | wakame | wasabi | watercress

Nagelhout | dried beef | lettuce | apple | hazelnut

Deer pate | red onion compote

Tomato 🌿 | bavarois | fried | dill granité

Bulgur 🌿 | pomegranate | mint | smoked almonds

SOUP | 10

Veal | strong broth | cooked veal cheek

ENTREMETS | 18

Red mullet | artichoke | olive | green asparagus

Ravioli 🌿 | mushrooms | basil oil

MAIN COURSE | 28

Bouillabaisse | various fish | seafood | suppl. +3

Beef sirloin | sauce from Texels Skuumkoppe

Duck | fried on the fat | maplesirup

Risotto 🌿 | mascarpone | pecorino | seasonal vegetables

Cauliflower steak 🌿 | ponzu | crispy potato | curry foam

DESSERT | 12

Lemon tiramisu | limoncello | mango ice cream | orange compote

Panna Cotta | raspberries | fresh yoghurt ice

Strawberries | vanilla ice cream

Cheese tasting | nut bread | apple syrup | suppl. +3



3 COURSE | starter or soup + main course + dessert | 45
you can choose matching with the menu.

VEGETARIAN 🌿 | VEGAN 🌿 | Do you have allergies or dietary requirements? Let us know.

U can also order the dishes a la carte.