



Witte Berken menu

Changing menu on odd days:

1, 3, 5, 7, 9, 11, 13, 15, 17, 19, 21, 23, 25, 27, 29 June

STARTER | 16

Salmon & trout | smoked | terrine | lamb's lettuce | sweet & sour fennel

Lamb ham | green & white asparagus | horseradish | crispy potato

Steak tartare | charred baby corn | pickled pumpkin | poached yolk

Sallandse asparagus 🍄 | baby potato salad | artichoke hearts | cress

Leek 🌿 | baby potato salad | artichoke hearts | garden cress

SOUP | 10

Creamy asparagus | warm smoked salmon | quail egg

ENTREMETS | 18

Tortellini | prawn | langoustine | shellfish sauce

Tarte Tatin 🍄 | celeriac | rosemary | orange | 'hangop'

MAIN COURSE | 28

Plaice | fillet | pan-fried | yellow tomato | basil | garlic cress

Pork | fillet | brined | Salland asparagus | beech mushrooms

Coq au vin | corn-fed chicken | Parisian carrots | wild mushrooms

Girasoli 🍄 | pasta | ricotta | spinach | tomato-olive pesto

Rouleau 🌿 | mushrooms | beetroot | turnip | apple syrup sauce

DESSERT | 12

Panna Cotta | vanilla & Irish coffee | creamy caramel ice cream

Bavarois mango | raspberry jelly | mandarin sorbet

Carrotcake | pecans | farm-style yoghurt ice cream

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

Prefer a special coffee or affogato instead of dessert? Just ask!

3 GANGEN | 47

Starter or soup + main course + dessert

Optional wine pairing available

You may also order dishes à la carte.

VEGETARIAN 🍄 | 100% PLANT-BASED 🌿

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



Witte Berken menu

Changing menu on odd days:

2, 4, 6, 8, 10, 12, 14, 16, 18, 20, 22, 24, 26, 28, 30 June

STARTER | 16

Swordfish | smoked | spinach mousse | tarragon oil

Beef sirloin | marinated | turnip | Roseval potato salad

Duck breast | fillet | smoked | Salland asparagus | truffle potato

Jerusalem artichoke 🍄 | bavarois | petit doruvel cream | ginger

Beetroot tartare 🌿 | chioggia beet | pea purée | caramelised pecans

SOUP | 10

Langoustine | broth | scampi | samphire

ENTREMETS | 18

Vineyard snails | shallot | garlic foam

Tarte Tatin 🍄 | mascarpone | enoki mushrooms | truffle

MAIN COURSE | 28

Salland asparagus | salmon | oven-baked | chervil beurre blanc

Lamb | cutlet & fillet | broad beans | rosemary sauce | suppl. +5

Guinea fowl | suprême | braised leek | pernod sauce

Beluga lentils 🍄 | roasted courgette | mild goat cheese | Epe honey

Rendang 🌿 | carrot | sweet potato | vadouvan rice

DESSERT | 12

Bavarois | strawberries | white chocolate | honey-lime ice cream

Crème brûlée | tonka bean | pear sorbet

Parfait | passion fruit | Greek yogurt | coconut macaroon

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

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3 GANGEN | 47

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Children's Menu

STARTER | 9 Tomato soup 🍄 | basil cream

MAIN COURSE | 12 Salmon fillet | cucumber | cherry tomatoes | apple sauce | fries

Chicken fillet | cucumber | cherry tomatoes | apple sauce | fries

Pasta 🍄 | tomato sauce | grated cheese

DESSERT | 8 Ice cream trio | 3 scoops of different flavours | whipped cream

| 4 Kids' ice cream 1 scoop of vanilla ice cream

| 3 Pleun's rainbow ice 🍄 | made with fresh fruit | gluten & lactose free

