

Welcome bon vivants & nature lovers

It is in our nature
to discover,
experience and enjoy.

We will help you discover
the outdoors and spoil
you with the tastiest flavors.
You can taste nature.

Every season of the year
our kitchen team will make you
a delicious menu using
seasonal products from local suppliers.

Jan & Margreet Paauwe
& Witte Berken Team

VEGETARIAN  | VEGAN 

Do you have allergies or dietary? Let us know!

EXAMPLE

Witte Berken Menu

Starters

CRAYFISH | marinated | green peas | cherry tomato | cucumber | miso
RIB EYE CARPACCIO | smoked | farmer's cheese | red pesto | sunflower seed
🌿 WHITE ASPARAGUS | kohlrabi | feta | orange dressing
🌿 ZUCCHINI | pomegranate | bulgur | green herbs

Soup

🌿 WHITE ASPARAGUS | parsley | suppl. +9

Entremets

🌿 RAVIOLI | forest mushroom | truffle | sage butter | suppl. +16
PORK BELLY | slowly cooked | smoked eel | soy/honey | suppl. +18

Main Course

DORADE | samphire | tomatoes | beurre blanc
VEAL ENTRECOTE | cauliflower cream | herb salsa
WHITE ASPARAGUS WITH HAM | potato | hollandaise sauce
🌿 CANNELLONI | ricotta | herbal cream sauce | spinach | arugula
🌿 CAULIFLOWER STEAK | ponzu | crispy potato | curry foam

Cheese

tasting of cheeses | nut bread | apple-pear syrup | suppl. +15

Dessert

PINEAPPLE | poached | yoghurt cream
DAME BLANCHE | vanilla sauce | chocolate ice cream
APRICOTE | crêpes | vanilla ice cream



3 COURSE MENU | a journey with flavors from our kitchen | 45
You can choose matching wines with the menu.

Soup

POULTRY BROTH | 9
oriental | noodles | bok choy

WHITE ASPARAGUS 🌿 | 9
parsley



Starters

TRIO OF SALMON | 16
smoked | mousse | cold cooked cheviche

CRAYFISH | 15
marinated | green peas | cherry tomato | cucumber | miso

RIB EYE CARPACCIO | 16
smoked | farmer's cheese | red pesto | sunflower seed

VITELLO | 15
thinly sliced veal | herb lettuce | truffle mayo | crostini focaccia

WHITE ASPARAGUS 🌿 | 15
kohlrabi | feta | orange dressing

CHERRY TOMATO 🌿 | 15
marmalade | lemongrass | tarragon | red wine dressing



Entremets

PORK BELLY | 18
gently cooked | smoked eel | soy/honey

RAVIOLI 🌿 | 16
wild mushroom | truffle | parmesan | sage butter

ASPARAGUS TART 🌿 | 15
sweet potato crisp | herbal oil

Main Course

WHITE ASPARAGUS WITH SALMON | 28
hollandaise sauce

BEEF TENDERLOIN | 28
madeira gravy

LAMB STEW | 28
gnocchi | young spinach | gravy with aceto balsamic vinegar

WHITE ASPARAGUS WITH HAM | 25
potato | hollandaise sauce

FOWL FILLET | 27
green beans | cassis gravy

CANNELLONI  | 25
ricotta | spinach | herbal cream sauce | arugula

CAULIFLOWER STEAK  | 25
ponzu | crispy potato | curry foam



Cheese

tasting of cheeses | nut bread | apple syrup | 15



Desserts

PINEAPPLE | 12
poached | yoghurt ice cream

CHOCOLATE | 12
mousse | lemon ganache | lemon ice cream

APRICOTE | 12
crêpes | vanilla ice cream