



# D'SWARTE WALVIS



## WELCOME

Since 2018 we have changed our menu. It's less of the traditional style 'appetizer/main/dessert' and rather a unique choice of delicious, stand-alone dishes, linked to a particular theme. There's more emphasis on regional products as well as a global fusion of flavors and accents from near and far. It is no coincidence that this reflects the long history of the Zaanstreek, where locally built ships brought goods from all corners of the world to be processed in one of the once 1,500 windmills.

The menu is composed of four categories as shown below:

## AT SHORT RANGE ...

Sustainability and responsibility have become essential requirements for quality. Know what you eat. And what comes from nearby, you often know better. Like flavors of the season; strawberries taste better in summer and venison is at its best in autumn. Besides seasonal produce, we also buy as close as possible. We often have a long-standing relationship with our local suppliers. Thanks to the centuries-old food history of the Zaan region, almost everything can be found here, from coffee, oils, seeds and mayonnaise to sambal (hot sauce) and cocoa.

In addition, local craft beer is quickly conquering decent position in the market. Our beers are from the local brewery on the other side of the river Zaan, in the historical village Zaandijk. You are welcome to visit them!



### EARTH

Vegetarian dishes, cold or lukewarm, full of healthy ingredients.



### WATER

Delicious fish dishes, crustaceans and shellfish.



### COUNTRYSIDE

Meat dishes from the area as close as possible.



### AIR

Free-range poultry dishes.

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Create your own menu by choosing one or more small dishes from these categories. We are happy to advise you about the order and combination. A combination of 3 dishes and a dessert equals a full menu. Of course you are free to choose more or fewer dishes and complete them with side dishes.



## EARTH

### PESTO OF SPROUTS

Flower sprouts | Brussel sprouts | polenta | macadamia 12

### PUMPKIN

Pumpkinseed | black garlic cream | tarte tatin of onions 12

### PEARL BARLEY

Beurre noisette | chips of truffle | local cheese 11

### RADICCHIO

Capers | caramelised goat cheese | crispy chickpea | avocado 10

### LOCAL MUSTARD VELOUTÉ

Onionscompote 8  
With supplement of fried veal steak 10



## WATER

### FILET OF COD

Parsil crust | puffed carrot | smelt | sauce hollandaise 15

### COQUILLE

Lardo di Colonnata | chicory | pistachio | parsnip 14

### HOME SMOKED SALMON

Dill-buttermilk vinaigrette | smoked mayonnaise | little gem 13

### CREUSE OYSTERS

Three pieces | champagne vinaigrette | lime segment | garlic yogurt 12

### BISQUE OF CRAB

Petit légume | crispy crab 12



## COUNTRYSIDE

### LOCAL BEEF

Jerusalem artichoke | buttermilk dressing | purslane | beurre blanc hay 16

### STEAK TARTARE

Slow-cooked yolk | Dutch crop | truffle 14

### VEAL CHEEK

Crispy sweetbread | fond | beet | puffed onion cream 14

### PORK BELLY

Glaced with Zaanse Sambal (local hot sauce) | spring onion | pak choi | glass noodles 13

### OXTAIL BROTH

Ravioli stew | chive oil 12



## AIR

### DUCK BREAST

Luke warm potato salad | haricot | gravy of citrus and liver 15

### TERRINE OF FOWL

Artichoke | cream of parsnip | nashi pear | pata negra 13

### DUCK LIVER

Stewed red cabbage | Granny Smith vinaigrette 13

### QUAIL

Quail confit | flan | anchovy mayonnaise | little gem | broth of arugula 12

## CHEF'S EXPERIENCE

Would you rather be surprised?  
Then choose our Chef's Experience.

FOUR COURSES 42

FIVE COURSES 51

SIX COURSES 60

The chefs will surprise you with a delicious menu, based on daily fresh products, tailored to the season. These dishes differ (partly) from the dishes on the menu.

Chef's Experience can only be ordered per table.

## SIDE DISHES

Candied roseval potato | rosemary | truffle v 3

Puffed cauliflower | Hollandaise v 3

Do you have a food allergy? Let us know. Our chefs take into account all guests and have a suitable solution for every culinary wish.

## DESSERTS

Cheese platter 'Le Cockelon' (local) 12

Tiramisu | mascarpone foam | coffee merengue | cookie ice cream | local cocoa crisp 11

Zabaglione | coffee mousse | almond ice cream | ruby chocolate 11

Banana mousse | smoked pure choco ice cream | almond mousse | chips of banana 9

Caramel peanut bonbon | choco mousse | sponge vanilla / chocolate | caramel ice cream 9