



# D'SWARTE WALVIS



## DESSERTS

PASSION FRUIT 10  
White chocolate

PEAR PANNACOTTA 9  
Lavender | pink pepper

CHEESE 11  
Selection of five cheeses

## COFFEE, TEA & DIGESTIVE

We are happy to serve you a cup of coffee or tea to your liking. Of course with delicious homemade friandises.

We also have a nice selection of digestives. Feel free to ask us for advice for a good closing of your dinner.

## DINNER MENU

Welcome to restaurant d'Swarte Walvis. Our menu consists of four categories. 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. Prepared with products as much as possible from the season and the region or province.



### 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 from the region.

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# DEAR GUEST,

Your choice for D'Swarte Walvis is choosing for a culinary experience in which we cordially invite you to enjoy your stay and feel at home. 'Dining out' should be a special moment, a culinary journey with subtle surprises. Based on the classic kitchen, we create dishes with a modern twist.

The main ingredient of a dish comes as much as possible from the season and the region or province, where there's a lot to get. Think of the Zaan river, on which border we are, the many hectares of agriculture and cattle breeding in Noord-Holland or the large variety of fish species from the North Sea and the IJsselmeer. These are products that we combine with international flavours.



Rick Sassen, *creative chef*



Joey Bokma, *chef*

## CHEF'S EXPERIENCE

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

The chefs will surprise you with a delicious menu, based on daily fresh products, tailored to the season. Chef's Experience can only be ordered per table.

FOUR COURSES 42

FIVE COURSES 51

SIX COURSES 60

Create your own menu. We are happy to advise you on the order and combination. A combination of three dishes and a dessert equals a full menu. Of course you are free to choose more or fewer dishes.

The icon \* stands for a cold dish and the icon ☞ stands for a (lukewarm) hot dish.



### EARTH

CARROT BBQ ☞ 9  
Different types and preparations |  
garlic ketchup

TOMATO MILLEFEUILLE \* 10  
Avocado | pistachio

EGGPLANT \* 11  
Confit lemon | pomegranate | shiso



### COUNTRYSIDE

SHORTRIB ☞ 17  
Horseradish | leek | Szechuan

VEAL BRAIN ☞ 14  
Tulip bulb | curry | jus de veau

SMOKED TARTARE \* 13  
Anchovy | pholiota | Amsterdam  
pickled onions



### WATER

PIKEPERCH CHEEK ☞ 14  
Artichoke | cockles | garlic

LANGO IN GREEN ☞ 13  
Langoustine | béchamel | herbal oils

CRAB \* 12  
Avocado | kohlrabi



### AIR

WOOD PIGEON ☞ 14  
Boletus | apple syrup | puffed garlic

RABBIT ☞ 14  
Massala | tandoori | spring onion

QUAIL STOCK ☞ 12  
Kaffir | pak choi | quail egg

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.