

D'SWARTE WALVIS



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.

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.

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. Chef's Experience can only be ordered per table.

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

TOMATO * 9
Dragon | curry | olive

BROCCOLI HEART ☞ 10
Ponzu | macadamia | ginger

ARTICHOKE ☞ 11
Potato | bbq bell pepper | goat cheese



WATER

PIKEPERCH FROM THE ZAAN * 13
Coconut | coriander | green strawberry

MACKEREL * 13
Chives | radishes | cashew nuts

PLAICE ☞ 16
Bouillabaisse | zucchini flower | ratatouille



COUNTRYSIDE

SMOKED TARTARE * 13
Anchovy | bundle mushroom | Amsterdam pickles

SWEETBREAD ☞ 15
Pasta | cornichons | sweetbread cream

BBQ SHORT RIB ☞ 16
Horseradish | leek | hoisin



AIR

'SWIRL' OF CHICKEN LIVER * 12
Mandarin | armagnac | nougat

QUAIL BROTH ☞ 12
Kaffir | pak choi | quail egg

PARTRIDGE ☞ 15
Masala | tandoori | spring onion

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

STRAWBERRY 9
Basil | citrus cocktail

LOCAL COCOA 10
Twelve year old balsamic | raspberry

CHEESE 11
Selection of five cheeses from local supplier

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.

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