

KING STREET RESTAURANT

CHEF'S MENU

3 courses **39,50** | 4 courses **49,50** | 5 courses **59,50**
Chef's menu only per table

Wine pairing

3 glasses **22,50** | 4 glasses **29,75** | 5 glasses **36,75**


Do you prefer to have 1 or 2 glasses of wine, but still want to enjoy the matching wines with the courses? Feel free to ask our employees for the "Wim" wine pairing and be surprised by the delicious wine pairings in smaller amounts.

STARTERS

 *Wine suggestion*

- Beef** 12,50
Carpaccio | pecorino | truffle potato | beech mushroom pesto
 *Kellerei Kurtatsch Pinot Grigio, Sudtirol, Italy*
Elegant freshness | citrus fruits | green apple | nectarine
- Smoked duckbreast** 12,50
Parmesan cheese | anchovy | garlic croûtons | anchovy sauce
 *Moulin-à-Vent "Couvent des Thorins, Beaujolais, France*
Soft | fruity | cherry | raspberries
- Warm smoked salmon** 13,50
Beetroot | cucumber | mustard sauce
 *Domaine des Corbillières, Sauvignon blanc, Touraine, Loire*
Floral | nectarine | pear | lemon
- Shrimp** 13,50
Shrimp | croquette | orzo | olives | tomato | cocktail sauce
 *Domaine des Lauriers, Picpoul de Pinet, Languedoc*
Soft | white peach | green apple
- Buffalo mozzarella**  11,95
Basilmousse | tomato | citrus | ginger | smoked almonds
 *Kellerei Kurtatsch Pinot Grigio, Sudtirol, Italy*
Elegant freshness | citrus fruits | green apple | nectarine
- Eggplant**  11,95
Freekeh | roasted vegetables | granat apple | feta
 *Domaine des Corbillières, Sauvignon blanc, Touraine, Loire*
Floral | nectarine | pear | lemon

SOUPS

- Mustard soup**  8,50
Mustard | cress | leek
- Onion soup** 8,50
Thym | Gruyère crostini
- Gamba soup** 9,50
Dashi | noodles | bok choi

SALADE

- Chicken** 18,50
Grilled chicken breast | bacon | garlic croûton |
parmesan cheese | marinated anchovy
- Salmon** 18,50
Grilled salmon | little gem | eggs | horseradish crème |
beetroot hummus
- Goat cheese from the "Bokkesprong"** 17,50
Mesclun | freekeh | walnut | raspberry sauce

Hospitality:

“People forget what you have said, they forget what you have done, but they will never forget what feeling you gave them”

MAIN COURSE

 Wine suggestion

FROM THE LAVA GRILL

Dorado 24,50

Dorado fillet | artichoke-antiboise

 *Vignamato, Verdicchio dei Castelli di Jesi, Marken, Italy*

Fresh | almonds | green plumps

Poultry 22,50

Dutch chicken breast fillet | sherry-mushroom sauce

 *Domaine de Poulvarel, Costières de Nîmes Rhone, France*

Spices | raspberry | jam | cherry | olives

Beef 27,50

Beef ribeye | green peppersauce

 *Filet Mignon, Carignan, Pay d'Oc, Frankrijk*

Full body | black cherry | black berries | black pepper

Salmon 24,50

Salmon fillet | pineapple-salsa

 *Domaine de Montarels Chardonnay Elevé en Fûts de Chêne,*

Languedoc, France

Creamy | peach | vanilla | honey | almonds

Veal*** 28,50

Eco Fields free range veal medallions | smoked garlic | veal gravy

 *Givry Joseph Drouhin, Burgundy, France*

Red fruit | blackberries | strawberry

All grill dishes are served with farmhouse fries, mayonnaise and oven roasted vegetables

AUTHENTIC

TRADITIONAL DISHES

Gamba 21,95

Spaghetti Nero | popped tomatoes | garlic | zucchini | trufflepecorino

 *Primitivo Panataro, Puglia, Italy*

Spices | cherry | black fruit

Lamb 26,50

Saltimbocca lamsrump | serranoham | sage | polenta | spinach pesto | cipolini-onion sauce

 *Givry Joseph Drouhin, Burgundy, France*

Red fruit | blackberries | strawberry

Open lasagne 21,95

Grilled cauliflower | spinach | tomato | beure blanc

 *La Grande Merveille Chardonnay, Languedoc, France*

Intense | tropical fruit | vanilla | butter

Bulgur 21,95

Nettle | fennel | grilled green asparagus | red pepper |

Free range-poached egg

 *Bodegas y Viñedos Merayo, Godello, Bierzo, Spain*

Fresh | citrus fruits | fennel | nectarine

Vegetarian dishes are marked with 

If you have any questions about allergies or dietary requirements, please ask our staff.

DESSERTS

 Wine suggestion

Pineapple

10,25

Carpaccio | mango | chili | lime | coconut


 Chateaux Violet, Sauternes, Bordeaux, France

Elegant | vanilla | dried fruit | honey

Watermelon

10,25

Veluwe schavuyt white beer | rhubarb | melon-sorbet

 Luigi Enaudi Moscato d'Asti, Piemonte, Italy

Fresh | sweet | peach | pineapple | passionfruit

Chocolade

10,25

Dark chocolate Parfait | Ruby chocolate mousse |

olive oil | blue berry

 Croft 10 years old tawny port, Douro, Porto Coffee | nuts |

raisins | dried fruit

Dutch cheeses

12,95

Fig chutney | raisin bread | walnut

 Croft 10 years old tawny port, Douro, Porto Coffee | nuts |

raisins | dried fruit

***ECO FIELDS

Eco Fields in Wekerom is a traditional biological farm. At the end of the nineteenth century Eco Fields started a farm in de veluwe- a farm with pigs, chicken and cows. Nowadays they also own calves and lamb at the farm. Next to that, they also produce wine from their own grown grapes.



In De Keizerskroon, we believe that products should be tasty, pure and fair (fair trade). We therefore work with ingredients that have been produced in an environment that benefits animal welfare, health and producing without damaging the living environment.

K I N G
S T R E E T

R E S T A U R A N T