

KING STREET RESTAURANT

CHEF'S MENU

3 courses 39,50 | 4 courses 49,50 | 5 courses 59,50

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

Quail 12,95

Fillet | confit leg | smoked bacon | duck liver |
belunga lentels | mushrooms

 *Domaine de Poulvarel, Costières de Nîmes Rhone, Frankrijk*
Spices | raspberry | jam | cherry | olives

Tasting from "Kootwijk" 13,50

Roebuck pie | wild boar coppa | smoked goose
| pear chutney | brioche

 *Moulin-à-Vent "Couvent des Thorins, Beaujolais, France*
Fruity | cherry | raspberries


Crab 14,50

Crab salad | lime | citrus mayonnaise | miso | rice paper

 *Domaine des Lauriers, Picpoul de Pinet, Languedoc*
Soft | white peach | Green Apple

Halibut 13,95

Potato | free-range egg | watercress | horseradish cream

 *Bodegas y Viñedos Merayo, Godello, Bierzo, Spain*
Fresh | | apricot | lime

Pannacotta 11,95

Jerusalem artichoke | quince fruit | beech mushroom
| smoked almonds

 *Georg Breuer Sauvage Riesling, Rheingau, Germany*
Dry | fresh | apricot | lime

Goat cheese from the "Bokkesprong" 12,50

Fennel | beetroot | golden beetroot
| smoked beetroot syrup | Walnuts

 *Domaine des Corbillières, Sauvignon blanc, Touraine, Loire*
Floral | nectarine | peer | lemon

SOUPS

Pumpkin soup 8,50

Pumpkin seeds | chestnuts | sage

Mushroom 8,50

Consommé | mushrooms | chestnuts | leek

Red lentils soup 8,75

Spring onion | Thai red curry | coconut cream

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

Salmon 24,50

Salmon fillet | beurre blanc | tomato-tarragon

 *Domaine de Montarels Chardonnay Elevé en Fûts de chêne, Languedoc, France*

Creamy | peach | vanilla | honey | almonds

Veal*** 28,50

Ecofields free range veal medallions | red port gravy

 *Givry Joseph Drouhin, Burgundy, France*

Red fruit | blackberries | strawberry

Beef 27,50

Beef entrecôte | green peppersauce

 *Chianti Classico van Castello la leccia, Sangiovese, Tuscany, Italy*

Full body | black cherry | black berries

Poultry 22,95

Dutch chicken breast fillet | sherry-mushroom sauce

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

Spices | raspberry | jam | cherry | olives

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

AUTHENTIC

TRADITIONAL DISHES

Sea bass 25,50

Clams | risotto | eggplant | bokchoy | vadouvan sauce

 *Saint-Veran, Burgundy, France*

Creamy | pear | honey | almonds

Wildboar 26,50

Game stew | medallion | smoked bacon | red cabbage

| bock beer from the “Veluwse Schavuyt”

 *Primitivo Panataro, Puglia, Italy*

Spices | cherry | blackberries

Quiche 21,95

Blue de Wolvega | truffle pecorino | king oyster | spinach

| mushrooms

 *Rioja Vega Crianza, Rioja, Spain*

Spices | toast | cinnamon

Rendang 21,95

Quorn | basmati rice | cauliflower | chickpeas

| red cabbage atjar

 *Chianti Classico van Castello la leccia, Sangiovese, Tuscany, Italy*

Full body | black cherry | black berries

Vegetarian dishes are marked with 

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


DESSERTS

 Wine suggestion

Dutch cheeses

12,95


Fig chutney | raisin bread | walnuts

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

Mascarpone

10,25

Orange cake | orange | tarragon | Grand marnier parfait

 Chateaux Violet, Sauternes, Bordeaux, France
Elegant | vanilla | dried fruit | honey

Chocolade

10,25


Dark chocolate parfait | Ruby chocolate mousse | fudge
| sea buckthorn

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

Berries from "Apeldoorn"

10,25

Dried clove | thick yoghurt | nougat icecream | nuts panforte
| sea buckthorn

 Chateaux Violet, Sauternes, Bordeaux, France
Elegant | vanilla | dried fruit | honey

***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