

CHEF'S MENU

3 courses 40 | 4 courses 50 | 5 courses 60
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

- Veal pastrami** 12,50
Tuna cream | capers | cippolini onion | rucola
 Domaine Métrat, Fleurie, Gamay, Beaujolais, France.
Elegant | cherry's | raspberries | complex aroma
- Roasted chickenfillet** 12,50
Garlic croûton | anchovy | parmesan cheese
 Viu manent, Chardonnay, Colchagua, Chili
Fresh | creamy | melon | lemon | fig
- Terrine** 13,50
Halibut | smoked trout | truffle potato | moluga caviar
 Domaine de Valanges, Saint-Veran, Chardonnay, Burgundy, France
Rich | butter | honey | almond
- Salmon** 12,95
Ceviche | sweet potato | edamame beans | passion fruit
 Domaine Trichon, Chardonnay, Savoy, France.
Blossom | citrus | white peach
- Celeriac** 11,95
Pannacotta | thick yoghurt | orange | ginger | cardamom
 Weingut Seeger, Weisser Burgunder, Baden, Germany
Elegant freshness | pineapple | blossom
- Gado gado** 11,95
French green beans | tofu | egg | peanut sauce | prawn cracker
 Tai rosso Riveselle, Venice, Italy
Soft | strawberry | cherry | blackpepper

SOUPS

- Cauliflower** 8,50
Roasted cauliflower | parmesan | garlic | lavas
- Red lentils** 8,50
Smoked sausage | crème fraîche | chervil

Vegetarian dishes are marked with

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

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 concerns animal welfare, health and producing without damaging the living environment.

FROM THE GRILL

Wine suggestion

- Poultry** 23,50
Dutch chicken breast | tomato-tarragon sauce
 Chavy-Chouet, Pinot Noir, Burgundy, France
Red fruit | spicy | blackberries
- Corvina** 25,50
Corvina fillet | tomato basil-antiboise
 Cottanera, Barbazalle bianco, Catarratto, Sicily, Italy
Spices | flowers | grapefruit
- Beef** 27,50
Beef entrecôte | green pepper sauce
 Pergolaia, Sangiovese, Italy
Bouquet | soft | cherry | plums
- Veal** 28,50
Ecofields free range veal medallions | cippolini onion sauce
 Casa Bianchi, Malbec, Mendoza, Argentina.
Full body | black cherry | spicy

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

MAIN COURSES


- Salmon** 24,50
Gremolata | lemon risotto | beurre blanc
 Macon Villages, Chardonnay, Burgundy, France
Spicy | floral | grapefruit
- Duck** 25,50
Cassoulet | parsnip | mushrooms
 Cantina Zaccagnini, Montepulciano, Abruzzi, Italy
Black fruit | spices | soft tannin
- Chickpeas** 22,95
Coconut curry | bimi | bok choy | basmati rice
 Gustave Lorentz, Gewurtztraminer, Elzas
Blossom | lychee | papaya
- Celeriac** 22,95
Pulled oyster mushroom | halloumi cheese | duxelles
 Luigi Einoudi, Barbera, Piedmont, Italy
Forrest fruit | cedar wood | licorice

DESSERTS

 Wine suggestion


Lime

10,25

Lime trifle | white chocolate | licorice | fennel
 Coteaux du Layon, Chenin Blanc, Loire, France
Fresh | sweet | pear | peach


Vanilla

10,25

Crème brûlée | salted caramel ice | caramel
 Chateaux Violet, Sauternes, Bordeaux, France
Elegant | vanilla | dried fruit | honey


Pear

10,25

Poached | raisins | thick yoghurt | walnut ice
 Domaine du paparotier, Muscat, Rhone, France
Pear | pineapple | honey

Dutch cheeses

12,95

Fig chutney | raisin bread | walnut
 Casa de la Ermita, Monastrell, Jumilla, Spain
Leather | cacao | black berries

KING STREET RESTAURANT

HISTORY OF DE KEIZERSKROON

“Salvé”, means welcome. Salvé on behalf of the entire Keizerskroon team.

Probably, without even realizing it, you are guest in a hotel with an illustrious past. In the year 1689 stadtholder Willem III gave order to build a new palace with an impressive garden. To provide shelter for all his guests he constructed an inn near the palace. This inn changed over the years and is nowadays called Bilderberg Hotel De Keizerskroon. De Keizerskroon means: the emperors crown.

The hotel owes his name to the visit of the illustrious Russian emperor Peter the Great in 1711. Why he, as an all important guest, stayed in the inn instead of one of the royal guest rooms in Paleis Het Loo is still a mystery. Peter the Great wasn't the only famous guest that spent a night in De Keizerskroon. The Austrian empress Sisi and musician Franz Liszt stayed in De Keizerskroon, with numerous guests of the royal court.

In the year 1987, De Keizerskroon became part of the hotel brand Bilderberg. After all those years specific elements across the hotel remind of our glorious past. The goal was, and still is, to make sure that every guest; whether it involves guests of our Royal Family, leaders of the government, business or private guests, feel at ease, feel welcome and especially feel special from the beginning all the way till the end.