

## DESSERTS

Chirlei's banana cake € 10.50

Dolce de leche | vanilla crème

🍷 *Château Violet Sauternes, Bordeaux, France*

*Fresh and sweet | apricots | caramel | honey*

Homemade Veluws berry mash € 10.50

Parfait star anise | thick yogurt | crispy cookie

🍷 *De Moya Gloria Dulce Monastrell, Valencia, Spain*

*Sweet | ripe black fruit | plums | jam*

Caramelized apple € 10.50

Cheesecake | shortbread | calvados

🍷 *Château Violet Sauternes, Bordeaux, France*

*Fresh and sweet | apricots | caramel | honey*

Dutch cheeses € 13.95

Fig chutney | raisin bread | grapes

🍷 *Croft 10 years old tawny port, Douro, Portugal*

*coffee | nuts | raisins | dried and ripe fruit*

Coffee or tea with delicacies €9.95

Cup of coffee or tea of your choice | chocolate bonbons |

fruit candy | salted caramel yogurt | coffee liquor

Our kitchen team uses seasonal vegetables and ingredients from Dutch soil as much as possible, which we purchase from local suppliers who, just like us, have a heart for people, animals and nature. We also try to reduce our waste flow where possible because we know that our guests, just like us, consider sustainability and food waste to be important.

Enjoy your dinner!

# K I N G S T R E E T RESTAURANT

Hospitality:

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

KINGSTREET MENU

3 course choice menu 43.00 p.p.

Including bread with spread and water  
(Only per table)

STARTERS

Ceviche of corvina

Roasted corn | sweet potato |  
tortilla chips | avocado  
Or

Blue de Wolvega

Pear | walnuts | beluga lentils |  
honey vinaigrette |  
radicchio | thyme crumble

MAIN DISHES

Veal

Veal from the Kamado barbecue |  
braised veal in Salvé beer  
Or

Miso roasted cauliflower

Chestnut | tempeh | hazelnuts |  
fregola | pumpkin

DESSERTS

Home made Veluws berry mash

Star anise parfait | thick yogurt| Brandy snap  
Or

Dutch cheeses

Fig chutney | raisin bread | grapes

WINE PAIRING

2 glasses € 17,75 | 3 glasses € 25.50

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 “Bob  
”pairing and be surprised by the delicious wine  
parings in smaller amounts.

We can also serve a beer arrangement with  
the menu. ( minimum 2 persons)

K I N G  
S T R E E T  
RESTAURANT

STARTERS/SOUPS

Bread with spread

€ 5,00

Bread with salted butter |  
Muhammara spread | cassava chips

Mushroom consommé

€ 9.25

Cèpes | chestnut mushrooms | ravioli

Red lentil soup

€ 9.25

Red curry | coconut | bok choy | leek

Veluws tasting platter for 2 persons

€ 29.00

Goose rilette| wildboar ham | pheasant paté |  
cranberries | pickled vegetables | toast  
Les Perrottes Costières de Nimes, Rhone, France  
Fruity | slightly spicy | blackberries | cherries

Crayfish

€ 14.50

Japanese chawanmushi lobster custard |  
spring onions | kemiri | lime | shiitake  
Domaine des Lauriers, Picpoul de Pinet,  
Languedoc, France  
Fresh | white peach | green apple

Beef

€ 14.25

Carpaccio smoked ribeye | rozeval potato |  
marinated artichoke | Gouda cheese |  
truffle vinaigrette  
Kellerei Kurtatsch Pinot Grigio, Sudtirol, Italy  
Elegant | fresh| linden blossom | white fruit

Corvina

€ 14.25

Ceviche | roasted corn | sweet potato |  
tortilla chips | avocado  
Godello - Bodegas y Viñedos Merayo, Spain  
Juicy | honey | ripe pear | melon

Blue de Wolvega

€13.25

Pear | walnuts | beluga lentils | honey vinaigrette |  
radicchio | thyme crumble  
Domaine des Corbillieres, Sauvignon blanc,  
Touraine, Loire, France  
floral | nectarine | pear | lemon

MAIN COURSES

Game tasting for 2 persons

€55.00

Venison stew | “Deventer kruidkoek” |  
mashed carrot potato | Veluws wildboar pie |  
venison sausages  
Luigi Einaudi Barbera, Piedmont, Italy  
Powerful | red fruit | cherries | liquorice | spicy

Veal

€ 28.95

Veal from the Kamado barbecue |  
braised veal in Salvé beer  
Rioja Vega Tempranillo, Garnacha , Spain  
Full | spices | liquorice | blueberries wood-bearing

Redperch

€ 25.95

Risotto | moscardini | pumpkin | mascarpone |  
chorizo | pangratato  
Domaine de Montarels Chardonnay  
Elevé and Fûts de chêne,Languedoc, France  
Creamy | peach | vanilla | honey | almond

Plaice fillet

€ 26.95

Mashed spring onions turnip | carrots |  
gravad lax beurre blanc  
Viognier, Château Viranel, Languedoc-Roussillon,  
France  
Fruity | floral | peach | spicy

Duck breast teriyaki

€ 26.95

Gnocchi | kimchi sauerkraut |  
crispy rice paper | kumquat jus  
Cantina Zaccagnini, Montepulciano, Abruzzo,  
Italy  
Black fruits | herbs | soft tannins

Roasted cauliflower

€ 23,95

Miso | chestnuts | tempeh |  
hazelnuts | fregola | pumpkin  
Domaine de Montarels Chardonnay  
Elevé and Fûts de chêne, Languedoc, France  
Creamy | peach | vanilla | honey | almonds

Extra side dish

€ 4,95

Fries | mayonaise

Wine suggestion

Vegetarian dishes are marked with  
Vegan dishes are marked with

Do you have dietary requirements or allergies?  
Tell it to our employees.