

# DE COTERIE

At De Coterie, we celebrate the best of European and local products. The fish is sourced from the North Sea and European waters, our meat is from European pastures and the herbs and flowers are hand-picked by our team just around the corner in Wassenaar.

In addition to using local products, we focus on seasonal ingredients. Ensuring our menu evolves throughout the year with the freshest flavors each season has to offer.

Our menu is designed to discover flavors so we encourage you to share the dishes.

## COCKTAILS

Hi Honey   Dark Rum   Pear   Honey	11
Bounty Hunter   Rum   Vermouth   Campari	11
So Long Ginger   Gin   Gember   Mandarijn	12
La Fleur D'Oranger   Gin   Lavender   Orange	12
Mr. Pink   Cointreau   Lillet   Strawberry	12
Polish Pumpkin   Vodka   Vanilla   Pumpkin	12
Espresso Gavini   Vodka   PX   Cacao	12

## BITES

All Day Long	
Spanish Almonds	4
Sourdough   Ceps Butter	7
Seasonal selection of Cheese	12.5
Pimiento De Padrón   Lovage	7
Old Cheese Croquetes   Lovage (3 pcs.)	7.5
Crispy Potato Gratin   Saffron	8
Oester Geay Spéciales:	
Kefir   White Balsamic   Fig   Fig Leaf	5
Pata Negra   Creme fraiche   Tomato	5
Olives   Anchovy	4
Anchovy   Potato Chips   Olives	8
Mojama   Lemon   Pistachio	11
Cecina de León   Lemon   Almond	11
Rillettes   Cornichon   Sourdough	11
Pata Negra	17
Holtkamp Bitterballs (6 pcs.)	7.5
Crispy Chicken Thighs   Bell Pepper	9

## APÉRITIF

Cava Brut Do Rigol	7.5
Coter Spritz	10
Red Vermouth   Sparkling Water   Lemon	9
Negroni	11
Gin & Tonic	10
Martini	11
Homemade Lemonade	5.5
Cocktail 0.0	9

## DINNER

From 17:30 onwards

### *Cold*

Tomato   Ricotta   Vanilla   Basil	14
Pumpkin   Celeriac   Macadamia   Garden Cress	15
Arctic Char   North Sea Shrimp   Radish   Leek	17
'Filet De Coterie'   Smoked Herring   Lovage	19

### *Warm*

Carrot   Pine Nuts   Orange   Praliné	15
Ravioli   Ceps   Brioche   Egg Yolk	19
Halibut   Eel   Cauliflower   Beech	23
Beef Cheek   Potato   Kale   Lardo	22

### *Cheese*

Coeur Neufchatel Fermier   Cabricharme   Saanen Blauw   Shropshire Blue   Fig   Sourdough Croutons	17.5
--	------

### *Dessert*

Blackberry   Yogurt   Dille	10
Corn   Coffee   Pedro Ximénez   Poppy Seeds	10

## DIGESTIF

Sandeman Port Tawny/Ruby	5
Poley Pedro Ximenez 10 Year	7
Moscatel Roxo De Setúbal	6
Château Graves Sauternes	7
Château Jaubertie Mirabel	6
Pajzos Tokaj Late Harvest	7
Special Coffee's   Irish   Spanish   French   Italian	9

