

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.

APÉRITIF

Cava Brut Do Rigol / 0.0	7.5
Coter Spritz / 0.0	11
Negroni	12
Gin & Tonic	11
Homemade Lemonade	5.5
Cocktail 0.0	9

BITES

All Day Long

Spanish Almonds	4
Sourdough Seasonal Butter	8
Seasonal selection of Cheese	12.5
Pimiento De Padrón Lovage	7
Old Cheese Croquettes Lovage (3 pcs.)	7.5
Crispy Potato Gratin Saffron	8
Oyster Sentinelle Spécial;	
Watermelon Cucumber	5
Champagne Sea Lavender	5
Olives Anchovy	4
Anchovy Potato Chips Olives	10
Cantabrian Anchovy Sourdough	13
Holtkamp Shrimp Croquettes Dille (3 pcs.)	13.5
Cecina de León Lemon Almond	12
Rillettes Cornichon Sourdough	12
Pata Negra	17
Holtkamp Bitterballs (6 pcs.)	7.5
Crispy Chicken Thighs Bell Pepper	9

DIGESTIF

Quinta Da Romaneira Port Ruby/Tawny	7/8
Alvear Montilla-Moriles Pedro Ximénez de Añada	7
Moscatel Roxo De Setúbal	6
Château Gravas Sauternes	7
Château Jaubertie Mirabel	6
Pajzos Tokaj Late Harvest	7
Special Coffee's Irish Spanish French Italian	9

COCKTAILS

Rosalente Dark Rum Honey Pink Pepper	11
Alex' Favourite Red Wine Cognac Port	13
Green & Greek Vodka Mastiha Cucumber	12
La Fleur D'Oranger Gin Lavender Orange	12
Rhubarb Limonata Vodka Rhubarb Citroen	12
Espresso Giltini Tequila Grand Marnier 43	13

DINNER

From 17:30 onwards

Cold

Watermelon Feta Walnut Mint	15
Chioggia Beetroot Ajo Blanco Sorrel Verbena	15
Kingfish Paprika Wild Garlic Grapefruit	19
'Filet De Coterie' Langoustine Tarragon	19

Warm

Leek Black Garlic Romesco Fennel	16
Ravioli Courgette Taleggio Pistachio	21
Cod Eel Cauliflower Beech Mushroom	26
Beef Tenderloin Shallot Chicory	32

Cheese

Langres Pont d'Yeu Saanen Blauw Korn Bleu	
Rhubarb Orange Sourdough Croutons	17.5

Dessert

Rhubarb Strawberry Chili Pepper Elderflower	11
Brioche Beurre Noisette Dark Rum	11

Don't fancy sharing dishes? We got you.

Let us surprise you with the Chef's menu: A 3-course menu which is composed with the freshest flavours of the season.

Chef's Menu	49.50
Vegetarian	43.50