

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
Alex' favorite Red Wine Cognac Port	13
Green & Greek Vodka Mastiha Cucumber	12
La Fleur D'Oranger Gin Lavender Orange	12
Bloodylicious Tequila Mezzodi Blood Orange	12
Rhubarb Limonata Vodka Rhubarb Citroen	12
Espresso Gavini Vodka PX Cacao	12

BITES

All Day Long

Spanish Almonds	4
Sourdough Basil Vanilla	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

Oyster Geay Spéciales:

Watermelon Cucumber	5
Champagne Sea Lavender	5
Olives Anchovy	4
Anchovy Potato Chips Olives	10
Mojama Lemon Pistachio	13
Holtkamp Shrimp Croquetes Dille (3 pcs.)	13.5

Cecina de León Lemon Almond	11
Rillettes Cornichon Sourdough	12
Pata Negra	17
Holtkamp Bitterballs (6 pcs.)	7.5
Crispy Chicken Thighs Bell Pepper	9

APÉRITIF

Cava Brut Do Rigol / 0.0	7.5
Coter Spritz / 0.0	11
Red Vermouth Sparkling Water Lemon	9
Negroni	12
Gin & Tonic	11
Martini	11
Homemade Lemonade	5.5
Cocktail 0.0	9

DINNER

From 17:30 onwards

Cold

Gruyère Chicory Mandarine Chives	14
Chioggia Beetroot Ajo Blanco Sorrel Verbena	15
Kingfish Paprika Wild Garlic Grapefruit	17
'Filet De Coterie' Langoustine Tarragon	19

Warm

Carrot Pine Nuts Orange Praliné	16
Ravioli Ceps Brioche Egg Yolk	20
Cod Eel Cauliflower Beech	25
Beef Tenderloin Shallot Broad Beans	31

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

DIGESTIF

Sandeman Port Tawny/Ruby	5
Alvear Montilla-Moriles Pedro Ximénez de Añada	7
Moscato 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

