

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	8
Coter Spritz / 0.0	11
Negroni	13
Gin & Tonic	11
Homemade Lemonade	5.5
Cocktail 0.0	9

BITES

All Day Long

Spanish Almonds	4
Sourdough Seasonal Butter	8
Seasonal Cheese Tramazine	12.5
Pimiento De Padrón Honey	7
Old Cheese Croquettes Chive (3 pcs.)	7.5
Polpette Di Patate	8
Oyster Sentinelle Spécial;	
Grapefruit Celeriac	5
Pata Negra Langoustine	6
Olives Anchovy	4
Anchovy Chervil Shallot Vinegar	10
Mojama Pistache	12
Holtkamp Shrimp Croquettes (3 pcs.)	13.5
Cecina de León Lemon Almond	12
Rillettes Cornichon	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 Graves Sauternes	7
Pajzos Tokaj Late Harvest	7
Coteaux du Layon Moulin de Chauvigné	9
Special Coffee's Irish Spanish French Italian	9

COCKTAILS

Coco Loco Coconut Rum Campari Chilli	14
Bourbon Blush Red Vermouth Cherry	13
La Fleur D'Oranger Gin Lavender Orange	12
Berry Bad Behavior Wodka Genepy Red Fruit	13
Serious Celeriac Celeriac Wodka Cream	13
Espresso Tonkini Tonka Bean Wodka Cream	14

DINNER

From 17:30 onwards

Cold

Celeriac Black Olive Hazelnut Cress	16
Swede Lovage Macadamia Blood Orange	16
Mackerel Green Gazpacho Piel de Sapo	19
Duck Strawberry Walnut Watercress Mint	17

Warm

Pointed Cabbage Saffron Granny Smith	18
Salsify Rye Fenugreek Cheese Sprout	19
Halibut Potato Dutch Shrimp Cavolo Nero	27
Sweetbread Chestnut Leek Grape	34

Cheese

Alisia Victoria Tricerne Georgelet Epoisses Nu	
Basajo Fig	17.5

Dessert

Pinenut Cacao Vanilla	12
Pistache White Chocolate Whey Thyme	12

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	44.50
Wine Pairing half/full	15/25

Allergies? Please let us know.