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	4.5
Sourdough I Seasonal Butter	8
Seasonal Cheese I Tramazini	12.5
Pimiento De Padrón I Honey	8
Old Cheese Croquetes (3 pcs.)	8.5
Crispy Oyster Mushroom	10
Oyster Sentinelle Spécial;	
Strawberry I Basil	5
Goat Yogurt I Bottarga	6
Olives I Anchovy	4
Anchovy I Chervil I Shallot I Vinegar	10
Mojama I Watermelon	12.5
Holtkamp Shrimp Croquetes (3 pcs.)	14.5
Cecina de León I Lemon I Almond	12
Rillette I Cornichon	12
Pata Negra	17
Holtkamp Bitterballs (6 pcs.)	8
Crispy Chicken Thighs I Bell Pepper	10

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
Pajzos Tokaj Late Harvest	7
Special Coffee's I Irish I Spanish I French I Italian	9
Espresso Martini	13

COCKTAILS

The Italian Job I Wodka I Frangelico I Pistache I Cream	14
Blues & Basil I Gin I Blauwe Bes I Basilicum	13
Pink & Pretty I Hibiscus I Ginger I Gin I Allspice	13
Cavarita I Grapefruit I Tequila I Triple Sec I Cava	14
Espresso Tonkini I Tonka Bean I Wodka I Cream	14

DINNER

From 17:30 onwards

Cold

Celeriac I Black Olive I Hazelnut I Cress	16
Artichoke I Pea I Nasturtium I Olive I Cashew	16
Seabass I Physalis I Corn I Samphire	18
"Filet De Coterie" I Shore Crab Brioche I Tarragon	19
Duck I Strawberry I Walnut I Watercress I Mint	17

Warm

Zucchini Blossom I Red Lentil I Ajo Blanco I Broad Bean	16
Ravioli I Pear I Gorgonzola I Walnut I Egg Yolk	20
Pulpo I Guanciale I Saffron I Bell Pepper	29
Neck of Lamb I Carrot I Potato I Madeira	30
Ribeye I Green Asparagus I Anchovies	32

Cheese

Selection of Cheese I Fig	18

Dessert

Apricot I Vanilla I Fior D'arancio I Bergamot	12.5
Hibiscus I Jasmine I Black Sesam I Black Current	12.5

Don't fancy sharing dishes? We got you.
Let us suprise 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.