

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
Bloodylicious Tequila Mezzodi Blood Orange	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:	
Blood Orange Mezzodi	5
Parsnip Mushroom	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

Gruyère Chicory Mandarine Chives	14
Pumpkin Celeriac Macadamia Garden Cress	15
Kingfish Paprika Wild Garlic Grapefruit	17
'Filet De Coterie' Smoked Herring Lovage	19

Warm

Carrot Pine Nuts Orange Praliné	15
Ravioli Ceps Brioche Egg Yolk	19
Skrei Eel Cauliflower Beech	24
Rib-Eye 200gr Shallot Green herbs	33

Cheese

Coeur Neufchatel Fermier Cabricharme Saanen Blauw Shropshire Blue Fig Sourdough Crouton	17.5
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Dessert

Blood Orange Mezzodi Hangop Lovage	10
Corn Coffee Pedro Ximénez Poppy Seed	10

DIGESTIF

Sandeman Port Tawny/Ruby	5
Alvear Montilla-Moriles Pedro Ximénez de Añada 7	
Moscato de Setúbal	6
Château Graves Sauternes	7
Château Jaubertie Mirabel	6
Pajzos Tokaj Late Harvest	7
Special Coffees Irish Spanish French Italian	9

