

* DAME BLANCHE 2008

ACCORDING AUGUSTE ESCOFFIER (1846-1935),

A COUPE DAME BLANCHE CONTAINS ALMOND ICE CREAM, POACHED PEACH AND WHITE BERRIES.

TODAY SUCH A COUPE IS BETTER KNOWN WITH VANILLA ICE CREAM, WARM CHOCOLATE SAUCE AND ALMOND FLAKES.

DAME BLANCHE 2008 IS A COMPILATION OF THE PAST AND PRESENT.

INTRODUCTION BY THE CHEF

HAVING BEEN CLASSICALLY TRAINED, WORKING MOSTLY WITH YOUNG PEOPLE WHO GROW UP IN A TIME WHERE PLACE AND SURROUNDINGS ARE RELATIVE, I TRY TO BUILD A BRIDGE BETWEEN TRADITIONAL DISHES AND THE NEW MODERN TECHNIQUES.

I AM CONVINCED THAT A MARRIAGE BETWEEN PAST AND PRESENT CAN BE RECOGNIZED AND REFRESHING AT THE SAME TIME

PEPIJN SCHUT



DUTCH VEGETABLE GARDEN

(OUR CONTRIBUTION FOR YOUR DAILY VEGETABLES)

CUCUMBER ICE CREAM

CUCUMBER CRESS

LOLLY OF GOAT CHEESE

HAZELNUT, CHIVE AND CHERVIL

INFUSION OF TOMATO

CELERY & OLD Jenever

STARTERS

SPRING SALADE

CUCUMBER JELLY, EGG YOKE 4 HOUR/60°C, ASPARAGUS, RASPBERRY RAVIOLI, TOMATO CHIPS, RADISH, LETTUCE, FOAM OF MAYONNAISE, XO REYPERNAAR

DUTCH VEAL

- LOW TEMPERATURE COOKED -

FOAM OF SMOKED MACKEREL, CRISPY POTATO, HERB SALAD

HOLLANDSE NIEUWE

- TARTAR & FILET OF HARING -

SMOKED BEETROOT SORBET, "OUDE Jenever", TOAST, CAVIAR OF HARING

GREEN PEA SOUP

- LUKE WARM -

GREY SHRIMPS & POACHED LOBSTER

MAIN COURSES

BARLEY A LA RISOTTO

ROASTED PUMPKIN, POACHED EGG, WILD MUSHROOM

SIRLOIN OF BEEF

- BARBECUE ROASTED ON APPLE WOOD -
GREEN PEAS, BROAD BEANS, GRAVY

POACHED TROUT

ALMOND, SOFT MASH, VERVEINE, CARROTS

LIVAR PORK

- SAUSAGE, BELLY AND FILET -
PRESERVED POTATOES, HARICOT VERT AND CHERRY SAUCE

~ SPLITJE ~

VANILLA ICE CREAM & BUCKTHORN



DESSERTS

GUILLOTINE REYPERNAAR

1 YEAR, MATURED, XO RESERVE, VSOP
HONEY, DUTCH MUSTARD, BUCKTHORN SYRUP, APPLE SYRUP

THE COLLEGE SURPRISE

STRAWBERRIES AND PISTACHIO

SORBET

- STRUCTURE AND TECHNIQUES -
APPLE, RASPBERRY AND PASSION FRUIT

CHERRY PIE

LIEVE VROUWE BEDSTRO SORBET

*DAME BLANCHE 2008

ALMOND ICE CREAM, HOT CHOCOLATE SAUCE AND PEACH

THE COLLEGE HOTEL COOKIES & CHOCOLATES
MAKE YOUR CHOICE FROM OUR CANDY STORE



THESE COURSES ARE INCLUDED IN THE MENU

3 COURSES € 42,00 | 4 COURSES € 49,00 | 5 COURSES € 55,00

4 COURSES: EXTRA STARTER OR CHEESE, 5 COURSES: EXTRA STARTER AND CHEESE