

The Taste of Woods

What is “The Taste Of Woods”?

Let yourself be pampered with our evening-filling concept: in Dutch: De Smaak Van Woods. Would you like to order dishes throughout the evening for a fixed amount or would you prefer a two or three course dinner? Everything is possible.

You may order one dish per round. A dish is about 1/3 of a normal portion. So they are not small snacks, but real dishes. From 17:00 to 22:00 you can order starters and main courses. We prepare desserts for you until 22:30. Enjoy your meal!

For the smaller eaters or little appetite:

Then choose a 2 or 3-course menu: you can choose one main course and supplement it with starters and/or desserts. Fries, raw vegetables and bread are also served here. For 2 courses you pay 21.50 and 3 courses you pay 25.00.



Do you opt for a fixed amount?

Tuesday to Thursday:

40.00 per adult

25.50 per child (up to 11 years)

Friday to Sunday:

42.50 per adult

26.50 per child (up to 11 years)

Except Christmas

Different menus

Do you have an allergy, dietary requirements or do you want to use the English menu?



Scan the QR code. The children's card can be found at the drink menu on the table.

The Taste of Woods

Starters

SPRING UNION SOUP

Garlic croutons | parsley | De Oosterhouter (11 months old cheese)

FISH SOUP

Smoked salmon | Norwegian shrimp | smoked trout

TOMATO SOUP

Cream | soup balls | garlic croutons

VITELLO TONNATO

freshly cut fricandeau | red onion | Parmesan cheese | arugula | creamy tuna mayonnaise

TENDERLOIN CARPACCIO

Roasted pine nuts | sun-dried tomato | bacon bits | Parmesan cheese | arugula | truffle mayonnaise

NACHO'S BBQ PULLED CHICKEN *

Nacho chips | BBQ-sauce | red onion | corn | BBQ pulled chicken | melted cheese

CAMEMBERT

Lukewarm camembert | forest fruit marmalade | waldkorn bread

PATTY *

broccoli ragout | roasted cashew nut | smoked salmon

VIETNAMESE SPRING ROLL

Bean sprouts | carrot | leek | sweet chilli sauce | arugula

VISDUO

Classic salmon tartare | remoulade | crostini with smoked eel | lemon | chives | lime mayonnaise

TORPEDO SHRIMPS

Deep fried shrimp | lime mayonnaise | lettuce | lemon

= Vegetarian dish

* = Can be prepared vegetarian

** = Price of drinks not included

Main dish

CHICKEN SATE

Tender chicken thigh with slightly spicy satay sauce | fried onions | prawn crackers | thin sweet potato fries

STUFFED POINT PEPPER

Cream cheese | pine nuts | sun-dried tomato | Italian herbs | tzatziki | parsley | grated cheese

MOROCCAN LOUBYA

Bean stew | spicy tomato sauce | zucchini | winter carrot | yogurt | naanbread

PARMESAN CHICKEN PIECES

Tender chicken wings with Parmesan cheese sauce

BIG GREEN EGG BELLY BACON

Marinated and slowly cooked on the B.G.E. with apple wood, star anise and cinnamon

ALBONDIGAS

Seasoned Spanish meatballs | tomato sauce

PIZZA PLATE

Tomato sauce | green asparagus | zucchini | leek | mushroom | red onion | melted cheese | Mozzarella

PEPPERSTEAK

Tender beef cut from the buttock | pepper sauce

MUSHROOM CREAM PORK TENDERLOIN

Pork tenderloin in mushroom cream sauce | samphire | roasted cashew nuts

TERIYAKI TENDERLOIN

Tenderloin tips prepared in salty teriyaki sauce | sesame

SHRIMPS IN GARLIC

Fried in garlic oil | cilantro raioli

SEABASS

Sea bass from the oven | baby potatoes | dugléré sauce

SALMON

Baked salmon | baby potatoes | dill Sauce

Desserts

WHITE CHOCOLATE TIRAMISU

White chocolate | long fingers (cookie) | orange | raspberry

ORANGE BAVAROIS

Fresh orange bavarois with apple crumble
*(tip from the bartender: glass of traditional Orancello from De Jongen van Oud West**)*

PASTEL DE NATA

Portuguese delicacy, crispy dough shell filled with custard | vanilla ice cream

ESPRESSO-BROWNIE

Classic dessert from Woods | creamy brownie with a hint of espresso | forestfruit

TARTUFO LIMONCELLO

Italian ice cream dessert sprinkled with crushed meringue
*(bartender's tip: glass of ice-cold Koreman's Limoncello**)*

CREME BRULEE

Vanilla dish with caramelized sugar and whipped cream

IJS NAAR KEUZE

Two scoops of ice cream with whipped cream
Choice of: rum-raisin | chocolate | vanilla | strawberry | yogurt forest fruit | banana | mango sorbet

CHEESE PLATTER

Four changing cheeses | apple syrup | grapes

Side dishes

The side dishes are included in both the all-you-can-eat dinner and the two- or three-course dinner. You only pay a surcharge if you want to order extra side dishes with the 2 or 3 course dinner.

FRENCH FRIES SMALL | FRENCH FRIES BIG

SALAD

BREAD WITH HERB BUTTER