

Ikejime Tonijn **“Belfago”**  
Zee-egel, Wortel, Kumquat  
*Supplement Kaviaar Imperial 10gr - € 22*

*of*

**“Minuut Marinade”** Rettich  
Broccoli, Sesam, Kalamansi

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**“Gegrilde”** Wilde Zeebaars  
Hollandse Garnaal & Pimentòn

*of*

**“Gepofte”** Crepau dine Bieten  
Amandel, Druif, Sherry

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**“Gebraiseerde”** Kalf Zwezerik  
Paling, Mais, Banaan

*of*

**“Gestoomde”** Witlof  
Pistache, Pastinaak, Sinaasappel

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Brasvar Varken **“Filet & Wang”**  
Mosterd, Remoulade, Koolrabi  
*Supplement Wagyu A5 - € 30*

*of*

**“Geroosterde”** Groene Kool  
Eekhoorn tjesbrood & Parmezaan  
*Supplement Winter Truffel - € 15*

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Hollandse kazen **“Groene Hart”**

*of*

Buitenlandse Kazen

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WSHS Peer **“2022”**  
Hazelnoot & Rode Wijn  
(Lactose Vrij Dessert)

*of*

Kokos & Koffie **“Pancake”**  
Dadel & Tonkaboon

Ikejime Tuna **“Belfago”**  
Sea Urchin, Carrot, Kumquat  
*Supplement Caviar Imperial (10gr - € 22)*  
*of*  
**“A La Minute Marinade”** Radish  
Broccoli, Sesame, Kalamansi

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**“Grilled”** Wild Seabass  
Dutch Shrimps' & Pimenton  
*of*  
**“Roasted”** Crepauine Beetroot  
Almond, Grapes, Sherry

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**“Braised”** Veal Sweetbreads  
Eel, Banana, Corn  
*of*  
**“Steamed”** Chicory  
Pistachio, Parsnip, Orange

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Brasvar Pork **“Fillet & Cheek”**  
Mustard, Remoulade, Kohlrabi  
**Supplement WagyuA5**  
**30 Euro**  
*of*  
Green Cabbage  
Porcini, Parmesan, Seabuckthorn  
**Supplement Winter Truffle**  
**15 Euro**  
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Dutch cheeses **“Groen Hart”**  
*of*  
International Farm House Cheeses

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WSHS Pear **“2022”**  
Hazelnut & Red Wine  
(Lactose Free Dessert)  
*of*  
Kokos & Coffee **“Pancake”**  
Dates & Tonkabean

## SINCE 1599

In 1599, the Aalmoezeniersweeshuis (orphanage) was put into operation, which was run by a number of feisty women. Not long after its inception, the chaplains bought the six neighbouring houses and so the “new” orphanage was built.

## A LOVED ICON

The orphanage was closed in 1948 and it was not until 1973 that part of the building was put back into use and housed many other stories in the form of books. In 2014, the library of Gouda closed its doors at this location.

Despite the fact that it was not always bright and sunny in the history of this national monument, the old orphanage is still seen today as one of the most special and most beautiful buildings in the city. The romantic courtyard, the red shutters and the iconic gate; the orphanage has a very special place in many hearts of inhabitants of Gouda.

## CHEF

Relais & Châteaux Orphanage Gouda is a high-end boutique hotel where everything is just right. We want to offer you an extraordinary hospitality and let you return home with an extraordinarily unforgettable experience. To achieve this ambition we collaborate with the chef of restaurant LIZZ, Remco Kuijpers, whom is a Michelin star chef with experience at Fitzgerald\* and Wereldmuseum\*.



THE RELAIS & CHÂTEAUX  
SPIRIT

« At Relais & Châteaux, we strive to be true artisans and representatives of the restaurant and hotel trade. We see ourselves as both heirs and gatekeepers of not only the rich cultural history of hospitality around the world, but also the wonderful variety of cuisines within it. As a fellowship, as a family of chefs, hoteliers and restaurateurs, we have made a conscious choice to be true to the mission bestowed upon us: to preserve and share true culinary techniques and to eschew shortcuts that diminish excellence. For it's through this use of authentic methods and ingredients that we are able to truly share all that is good and beautiful in this world. For it is through these practices and beliefs that we truly express and enrich our humanity. »

*Inspired from the Relais & Châteaux Vision aimed at making a better world through cuisine and hospitality.  
UNESCO, 18 November 2014*

**Restaurant LIZZ**  
**@ Relais & Chateaux Weeshuis Gouda**

**Lunch 12:00-14:00**

**Lunch Menu**

2 gangen € 55

3 gangen € 65

4 gangen € 80

5 gangen € 95

Kaas als extra gang € 17.50

**Diner 17:30-19:00**

3 gangen € 65

4 gangen € 80

5 gangen € 95

Kaas als extra gang € 17.50

**Wijn arrangementen**

3 gangen € 35

4 gangen € 42.5

5 gangen € 50