MENU EXCEPIONEL

Ikejime Tuna "Belfago"
Green Peas • ***Cherries*** • Almonds
Supplement Caviar Imperial

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IJsselmeer Eel & Pike Perch
Broccoli • ***Passionfruit*** • Mustard

~

Iberico Pork "Belotta"
Soato • ***Apricot*** • Snakebeans

~

Veal Sweetbread
Cepes • ***Blackberries*** • Endive
Supplement Wagyu A5

~

Dutch Cheeses "Groene Hart"
or
International "Farmhouse" Cheeses

~

Groene Hart ***Strawberries***
Meringue • Corn • Piquillio

3 Courses 65 euro
4 Courses 80 euro
5 Courses 95 euro

MENU CŒUR VERT
Vegetarian Collection

Kumato Tomato
Burrata • **Passionfruit** • Romanesco

~

Charlotte Moyen Bayard Potatol
Marsh Samphire • **Yuzu** • Horseradish

~

Avocado
Cashew • **Mango** • Shimeji

~

Black Rice "Riso Nero"
Okra • **Kumquat** • Vadouvan

~

Dutch Cheeses "Groene Hart"
or
International "Farmhouse" Cheeses

~

WSHS ***Lemon*** *" 2022"*
Caramel • Ponzu • White Chocolate

3 Courses 65 euro
4 Courses 80 euro
5 Courses 95 euro

SUMMER IN RELAIS & CHATEAUX WEESHUIS GOUDA, LIZZ WELCOMES YOU!

Every season has its own romance, we would like to share our summer feeling with you tonight.

LIZZ, a classic, sparkling and confident woman with the character qualities of a beautiful warm summer, she symbolizes summer and she gives us beautiful tastes, scents and colors. This menu is a reflection of our summer heart and personality. We are happy to take you on a journey through our vibrant summer with a wonderful memory as a souvenir.

We wish you an incredibly tasty and lovely summer evening!

Remco Kuijpers – Chef
Louis Grizeau – Maître

SINCE 1599

In 1599, the Aalmoezeniers weeshuis (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.

Restaurant LIZZ

Diner 18:00-20:00
Wednesday to Sunday

* *

Cheese as an extra course *17.50 euro*
Cheese instead of dessert *7,50 euro*

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Supplement Kaviaar Imperial
10 gr - 22 euro

Supplement Wagyu A5
45 euro

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Wine arrangement

3 courses 36 euro
4 courses 42 euro
5 courses 50 euro

RELAIS & CHATEAUX

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