

## MENU EXCEPTIONEL

Heilbot & Hollandse Garnalen  
Mais • *Physalis* • Jalapeño  
Supplement Kaviaar Imperial

~

IJsselmeer Paling & Snoekbaars  
Broccoli • *Passievrucht* • Mosterd

~

Iberico Varken “Belotta”  
Soato • *Abrikoos* • Kousenband

~

Kalf Zwezerik  
Cepes • *Bramen* • Andijvie  
Supplement Wagyu A5

~

Kaas winkeltje

~

**Banaan**  
Chocolate • Koffie • Caramel

~

3 Gangen 65 euro  
4 Gangen 80 euro  
5 Gangen 95 euro  
6 Gangen 115 euro

## MENU CŒUR VERT

*Vegetarische Collectie*

Kumato Tomaat  
Burrata • **Passievrucht** • Romesco

~

Charlotte Moyen Bayard Aardappel  
Zeekraal • **Yuzu** • Mierikswortel

~

Avocado  
Cashew • **Mango** • Bundelzwam

~

Zwarte Rijst “Riso Nero”  
Okra • **Kumquat** • Vadouvan

~

Kaas winkeltje

~

Black Citroen “2022”  
Yogurt • **Ponzu** • Matcha

~

3 Gangen 65 euro  
4 Gangen 80 euro  
5 Gangen 95 euro  
6 Gangen 115 euro

## **ZOMER IN RELAIS & CHATEAUX WEESHUIS GOUDA , LIZZ HEET U WELKOM!**

Ieder seizoen heeft zijn eigen romance, graag delen wij vanavond ons zomer gevoel met u.

**LIZZ**, een klassieke, sprankelende en zelfverzekerde vrouw met de karakter eigenschappen van een mooie warme zomer, ze symboliseert de zomer en ze geeft ons prachtige smaken, geuren en kleuren. Deze kaart is een reflectie van ons zomer hart en persoonlijkheid.

We nemen u met veel plezier mee op reis door onze bruisende zomer met als souvenir een prachtige herinnering.

We wensen u een waanzinnig smakelijk en liefdevolle zomer avond!

Remco Kuijpers - Chef  
Louis Grizeau - Maître

### **SINCE 1599**

In 1599 werd het Aalmoezeniersweeshuis in gebruik genomen, dat werd gerund door een aantal pittige vrouwen. Niet lang daarna kochten de aalmoezeniers een zestal naastgelegen woningen en werd zo het “nieuwe” weeshuis gebouwd.

### **EEN GELIEFD ICOON**

In 1948 is het weeshuis opgeheven en pas in 1973 werd een deel van het pand weer in gebruik genomen en bood onderdak aan vele andere verhalen in de vorm van boeken. In 2014 sloot de bibliotheek van Gouda haar deuren op deze plek.

Ondanks dat het niet altijd rozengeur en maneschijn was in de geschiedenis van het rijksmonument, wordt het oude Goudse weeshuis vandaag de dag nog steeds gezien als één van de bijzonderste en mooiste gebouwen van de stad. De romantische binnentuin, de rode luiken en het iconische poortje; het weeshuis heeft een heel speciaal plekje in het hart van vele Gouwenaren.

## Restaurant LIZZ

Lunch 12:00 - 14:00

Diner 18:00 - 20:00

Woensdag tot en met Zondag

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*Kaas als extra gang 20 euro*

*Kaas in plaats van dessert 12,50 euro*

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Supplement Kaviaar Imperial

10 gr - 22 euro

Supplement Wagyu A5

45 euro

~

Wijn arrangement

3 Gangen 37,50 euro

4 Gangen 47,50 euro

5 Gangen 57,50 euro

6 Gangen 75 euro



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*

MENU EXCEPTIONNEL

Halibut & Dutch Shrimp  
Corn • *Physalis* • Jalapeño  
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

~

Cheese assortimet

~

**Banana**  
*Chocolate • Coffee • Caramel*

~

+ 3 Courses 65 euro  
# 4 Courses 80 euro  
^ 5 Courses 95 euro  
= 6 Courses 115 euro

MENU CŒUR VERT  
*Vegetarian Collection*

Kumato Tomato  
Burrata • **Passionfruit** • Romesco

~

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

~

Avocado  
Cashew • **Mango** • Shimeji

~

Black Rice “Riso Nero”  
Okra • **Kumquat** • Vadouvan

~

Cheese store

~

Black Lemon WSHS “2022”  
Yogourt • **Ponzu** • Matcha

~

3 Courses 65 euro  
4 Courses 80 euro  
5 Courses 95 euro  
6 Courses 115 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

Lunch 12:00 - 14:00  
Diner 18:00 - 20:00  
Wednesday to Sunday

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*Cheese as an extra course 20 euro*  
*Cheese instead of dessert 12,50 euro*

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Supplement Kaviaar Imperial  
10 gr - 22 euro

Supplement Wagyu A5  
45 euro

~

## Wine arrangement

3 Courses 37,50 euro  
4 Courses 57,50 euro  
5 Courses 67,50 euro  
6 Courses 75 euro



## THE RELAIS & CHÂTEAUX SPIRIT

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