SINCE 1599

Within these centuries old walls, we embrace the seasons. We believe that true culinary enjoyment begins with respect – for nature, environment and for each other. Together with The Landzicht Farm from Strijen, we accomplish our mission: Sustainable form of farming with biodynamical touch. This building would not have been here without care of the right people and environment.

Our opinion is that purity never goes out of fashion. Look around you, taste and see in what kind of room you find yousrelf in. Our interpretation of the word “Pure” is locally harvested products with flavours from all over the world.

Dear Guest, Welcome to restaurant LIZZ, where the seasons are the chef and sustainability the soul.

With culinary regards,

Chef Remco Kuijpers

Team LIZZ

LIZZ

RELAIS & CHATEAUX

“Le choix de l’équipe”

Gouda Cheese ‘WSHS Facade’

Radish
*Miso - **Ginger** - Plankton*

Marigold
*Potato - **Saoto** - Maggi*

De Boulanger
Bread & Butter service

Scallops *
*Artichoke - **Buckthorn** - Mace*

Arapaima *
*Shiitake – **Mandarin** – LIZZ curry*

Duck liver **
*Black cabbage – **Kumquat** – Five spice*
(Wagyu A5 +20)

Pike-Perch *
*Porcini – **Nashi Pear** – Kampot*

Dutch Venison ****
*Olive – **Cranberry** – Rosemary*
(Instead of Pike-Perch +25)

Galette – Gouda Cheese – Tonkatsu ***

Cheesebar WSHS ***
*You – **Are** – Invited*
(Instead of dessert +15)

Pomegranate - Sumak - Red beetroot *

Passionfruit Soufflé *
*Wild rice – **Coconut** – Spiced Rum*

Coffee & Digestive?
*Mokka – **Citrus** – Chocolade*

“Le choix de l’équipe”

Gouda Cheese ‘WSHS Facade’

Radish
*Miso - **Ginger** - Plankton*

Marigold
*Potato - **Saoto** - Maggi*

De Boulanger
Bread & Butter service

Cauliflower *
*Artichoke - **Buckthorn** - Mace*

Artichoke *
*Shiitake – **Mandarin** – LIZZ curry*

Brussel Sprouts **
*Black cabbage – **Kumquat** – Five Spice*

King Oyster *
*Porcini – **Nashi Pear** – Kampot*

Galette – Gouda Cheese – Tonkatsu ***

Cheesebar WSHS ***
*You – **Are** – Invited*
(instead of dessert +15)

Pomegranate - Sumak - Red beetroot *

Passionfruit Soufflé *
*Wild rice – **Coconut** – Spiced Rum*

Coffee & Digestive?
*Mokka – **Citrus** – Chocolate*

Restaurant LIZZ @ Relais & Châteaux Weeshuis Gouda

LIZZ Menu

4 courses 105 *
5 courses 125 **
6 courses 145 ***
7 courses 170 ****

Wijnarrangement

4 courses 70
5 courses 87,50
6 courses 105
7 courses 122,50

All courses are being prepared within the same kitchen and may therefore contain traces of allergens.