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December Magic  
Relais & Châteaux Weeshuis Gouda

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## DECEMBER MAGIC WEESHUIS GOUDA

It's the glimpse from outside looking in that instantly evokes the magical spirit of Christmas, the glow of thousands of twinkling lights on the monumental façades of the historic Weeshuis (an old orphanage).

The familiar scent of crackling firewood in the courtyard and the warm spices from the "Christmas kitchen" blend together like a perfect duet.

*Christmas ambiance in every suite, rustling gowns, you raise your glass:  
"To all that has been, all that is,  
and all that is yet to come..."*







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## COSY NEVER LOOKED SO FESTIVE!

This winter, COCO is all about warmth, spending time together and enjoying the festive season. Especially for the holidays, we have created two wonderful winter experiences, perfect for a cosy afternoon with family, friends or colleagues!

Discover our brand-new *Cosy Christmas Brunch*: an indulgent winter brunch featuring savoury specialities, sweet treats and festive desserts.

Or choose our *Royal Christmas Afternoon Tea*, our much-loved WSHS Signature Afternoon Tea in an elegant Christmas edition, featuring refined winter flavours and homemade patisserie.

*Read more on the next page!*

DECEMBER MAGIC





## COCO'S COSY CHRISTMAS BRUNCH

November 20 - January 31

### **Oeuf en cocotte**

An oven-baked egg with aged Gouda cheese, béchamel sauce and a crispy breadcrumb topping.

### **Beetroot & Truffle Carpaccio**

A combination of flavours that might seem unexpected, but work surprisingly well together.

### **Winter Waldorf Salad**

Our seasonal take on the classic Waldorf salad.

### **Sourdough Bread & Herb Butter**

Fresh sourdough rolls served with light and fluffy whipped herb butter.

### **Oxtail Broth**

A clear, slow-simmered oxtail broth with a rich, deep flavour.

### **Garlic Butter Mushrooms**

Sautéed mushrooms with garlic and butter.

### **Pear Crumble**

Poached pear with a crunchy crumble topping and vanilla sauce.

### **Hazelnut Meringue with Passion Fruit**

Crispy hazelnut meringue with passion fruit curd and coconut.

Available to book between 12:00 pm and 3:00 pm.  
€39.50 per person | Children under 12: €29.95

[Click here to book](#)



## COCO'S ROYAL CHRISTMAS AFTERNOON TEA

November 19 - January 31

### **Oxtail Broth & Mushrooms**

A rich, warming broth filled with the comforting flavours of winter.

### **Savoury Macarons**

A surprising twist on the French classic. A little savoury, a little fresh and delightfully unexpected.

### **Cheese Scone**

A savoury take on the classic scone. Rich in flavour, wonderfully soft and with a touch of Gouda cheese.

### **Winter Beef Stew**

Slow-cooked to perfection, infused with warming spices and a fresh, subtly sweet twist.

### **Custard Cream Puff**

A light and airy choux pastry filled with deliciously creamy custard. Beautifully decorated and almost too pretty to eat.

### **Gingerbread & Speculaas**

Warm, spiced and finished with a touch of salted caramel.

### **Orange & Spiced Cake**

Fresh, soft and wonderfully wintry, with a blend of warming spices.

### **Santa's Guilty Pleasure**

A little Christmas surprise with a crunchy centre and a refreshing hint of cranberry. Ho ho ho, you won't want to miss this one!

Available to book between 12:30 pm & 3:00 pm  
42,50 per person

[Click here to book](#)



## COSY LUNCH/DINER

Oh yes, let's cosy up!

From 2 December through 26 December, we warmly welcome you every Wednesday to Saturday, including Christmas Eve, Christmas Day and Boxing Day, for an unforgettable festive experience.

Lunch | arrival between 12:30 pm and 1:30 pm

Dinner | arrival between 6:00 pm and 7:30 pm

Relais & Châteaux Weeshuis is aglow, and the magic is all over. Our atmospheric spaces are dressed in warm winter elegance, while the kitchen of Restaurant LIZZ brings the flavours of the season to life. Celebrate December in style, with warmth and exceptional flavours — the classy, sassy, cosy way.

This year, you can choose from two different Christmas menus. Read on to discover more!

Both menus include a chef's aperitif, house-baked sourdough bread, Signature WSHS butter and unlimited still and sparkling table water.



  
MICHELIN  
2025



LIZZ\* SIGNATURE X-MAS MENU

Bluefin Tuna  
Kombu sabayon, Imperial caviar, sea urchin

Roasted Loin of Venison  
Celeriac, smoked bacon, poached pear, game jus

Tarte Tatin  
Bourbon vanilla, crème fraîche, salted caramel

€125,00 per person

[Click here to book](#)



LIZZ\* DECEMBER MAGIC MENU

Bisque de Homard  
Grilled scallop, fennel, orange, light rouille

Bluefin Tuna\*  
Kombu sabayon, Imperial caviar, sea urchin

North Sea Cod  
Leek vichyssoise, charcoal-finished confit leek, persillade,  
Champagne beurre blanc

Filet en confit of duck \*  
Pommes Dauphine, red port, Tartelette d'hivre  
LIZZ Signature Supplement + €15  
Golden pan-fried foie gras

Roasted Loin of Venison \*\*  
Celeriac, smoked bacon, poached pear, game jus  
instead of duck €20

Selection of Dutch & International cheeses  
A selection of fine cheeses with classic accompaniments  
Cheese instead of dessert €12,50,  
cheese as an additional course €20

Tarte Tatin  
Bourbon vanilla, crème fraîche, salted caramel

3 courses €79

4 courses €99

5 courses €129 incl. Bluefin Tuna

6 courses €165 incl. Venison

[Click here to book](#)

WINE EXPERIENCE

Sparkling aperitif €15

Classic Wine Pairing €12,50 per glass

Signature Wine Pairing €17,50 per glass

Dress Code: "SHINE!"





# ESCAPE TO WSHS HOTEL

## A WINTER NIGHT'S DREAM

December is the most magical month of the year at WSHS. During the festive season, WSHS transforms into the ultimate Christmas hotel, where warm hospitality, sparkling lights and unforgettable memories come together.

So why limit that special feeling to just one afternoon or evening? Extend your Christmas experience with an overnight stay at Weeshuis and linger a little longer in the warmth and festive atmosphere.

Wake up in a beautifully styled hotel room, complete with your very own Christmas tree, and ease into the next day with an indulgent breakfast. Discover our current rates at [wshs.nl](https://www.wshs.nl) or click [here](#)





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## DECEMBER GIFTS & END-OF-YEAR PRESENTS

At WSHS, you step into another world — for a moment, or maybe a little longer — and prepare to be amazed. Sleep, dine, admire, wonder... and be surprised.

Because giving is often even more joyful than receiving, we've created something truly special. Something that's a delight to give — beautifully wrapped and full of festive charm!

Surprise your team with our Ou La La Gift Voucher (overnight stay), treat your business partners to a dinner voucher for Restaurant LIZZ\*, give your best friend an Afternoon Tea, or spoil your loved one with an all-in stay in one of our extraordinary suites.



Our experience gift cards are available in five unique versions. Each one is thoughtfully presented in a custom-made gift box, wrapped in festive paper and ribbon — with a voucher of your choice inside. To complete the experience, each box includes three delicious WSHS chocolates from our in-house patisserie. A December gift anyone would love to receive!

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[Click here for more info](#)



WSHS

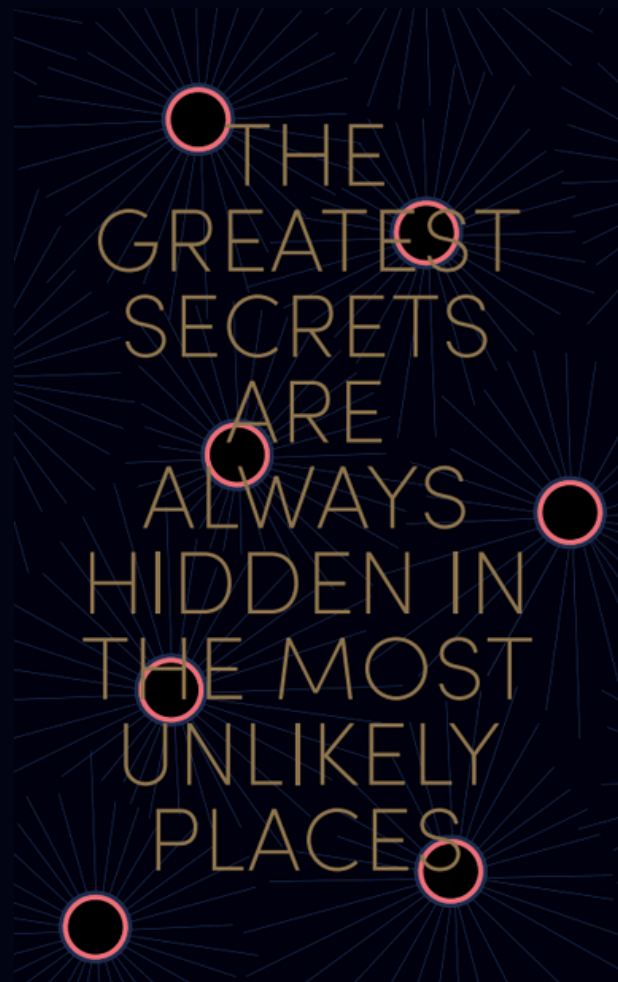




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WSHS





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