

De Waaghals Classics Menu ('20-'25)

A unique culinary journey through five years of botanical highlights.

Amuse 2025

A small bite from our new chef Henrique to tantalize the taste buds and give a preview of the culinary creations he will bring in the coming years.

Aubergine tartare 2023

With breadcrumbs, basil mayonnaise, and a green herb and celery vinaigrette – *this dish was specially mentioned by Mara Grimm in Het Parool and received a wonderful 8.5 rating.*

Kataifi “nest” 2021

A crispy kataifi nest filled with a vichyssoise mousse, served with a fresh potato-leek salad and chives.

Oyster mushroom 2024

Crisp-fried oyster mushroom with an exotic twist of coconut, accompanied by a refreshing sea buckthorn gel, coriander, and a spicy red curry sauce.

Yellow beetroot anemone 2020

A culinary creation of yellow beetroot in the shape of an anemone, potato rösti, black garlic cream, and a rich red wine sauce.

“Cheese”cake but different 2022

We conclude the evening with a modern and fresh take on cheesecake: Creamy cashew cream cheese, fennel seed crumble, orange ice cream, and an orange-dill vinaigrette.