

Drinks

Soft drinks

from 3,50

Beer

from 3,75

Check out our beer menu for local beers and IPAs.

Wine

from 5,25

Chose from sparkling, white, red or rosé.

Tastings available

Coffee or tea

from 3,00

Luxury coffee with your choice of liqueur

9,95

Dutch liqueurs and jenevers

from 5,50

Ask for our tasting

Visit live music at our music
hotel? Check out the current
programme here:



Cocktails from 9,50



Elderflower spritz

Strawberry spritz

Aperol spritz

Grapefruit spritz

Coldplay

Mick Jagger

Peach tree

Celery basil smash

Dutch negroni

XD Old fashion

Celery Gin & Tonic

Dry Gin & Tonic

Sloe Gin & Tonic



Breakfast



French breakfast

7,50

Croissant with marmalade, a boiled egg and coffee or tea

Yoghurt with fresh fruit *and/or* cereal

6,50

Ham *or* cheese sandwich and coffee or tea

6,95


Apple pie 'Oude taart'

4,50

Whipped cream

0,50

A delicious 1-person apple pie, just like grandma would make. A percentage of every pie goes to the 'Met je Hart' Foundation.



Lunch 12.00-17.00



Fried eggs with ham <i>and/or</i> cheese	10,95
Ham <i>and/or</i> cheese omelette	11,95
Farmer's omelette	14,95
with ham, cheese, mushrooms, vegetables	
Pancake plain	7,95
Pancake apple- cinnamon	11,95
Pancake bacon	11,95
Homemade tomato soup	6,95
Soup of the season	7,95
Two croquettes with bread <i>or</i> fries	8,95
Beef or vegetarian	
Chicken satay with bread <i>or</i> fries	13,95
Lunch salad with bread	13,95
Swing's classic burger	10,95
Beef, chicken or vegetarian burger with lettuce, tomato, pickles, mushrooms, onion and barbecue sauce	
Swing's classic burger with fries	13,95

Snacks until 23.00



Antipasti	4,50
Choice of olives, cheese or salami	
Antipasti platter	11,50
Includes olives, cheese and salami	
Nachos	8,95
Grilled with cheese and served with a dipping sauce	
Bitterballen 6 pieces	5,50
Beef <i>or</i> vegetarian	
Bitterballen 12 pieces	8,95
Beef <i>or</i> vegetarian	
Snack platter 16 pieces	14,50
Bitterballen, chicken nuggets, mini meatballs and mini frikandel	
Vegetarian snack platter 16 pieces	14,50
Vegetarian bitterballen, falafel, mini spring roll, mini cheese soufflé	

Do you have an allergy or a question about ingredients? Feel free to ask, Our team will be happy to help!

Starter



Fresh bread with dip ✓	7,50
Homemade tomato soup ✓	6,95
Soup of the season	7,95
Caprese salad ✓	9,95
A salad of pomodori tomatoes, buffalo mozzarella, rocket and pesto	
Grilled vegetable Tabouleh ✓	10,50
A salad of couscous with grilled vegetables and sundried tomatoes	
Prawn tartlet	10,95
A prawn tartlet with a creamy cocktail sauce	
Smoked salmon	12,95
Salmon smoked over olive wood in our own kitchen, served on fresh cress with lime dressing	
Vitello tonato	11,95
Tender veal with tuna mayonnaise, apple crisps and rocket salad	
Smoked duck breast	11,95
Smoked duck breast with mango red pepper salsa	

Main



Salmon fillet

22,50

Lightly smoked in our own kitchen and then roasted, served with hollandaise sauce

Dorado fillet

21,95

Dorado fillet on the skin, served with a fresh antiboise

Catch of the week

22,50

Weekly changing fish dish

Chicken breast Tuscan style

17,95

Grilled chicken breast with zucchini, mozzarella and a rich pomodori sauce

Tenderloin

21,50

Grilled Tenderloin with a Stroganoff sauce

Meatlover's special

22,50

Seasonal meat special

Ravioli Florence

17,95


Fresh ravioli stuffed with ricotta and spinach in a homemade pomodori sauce



Wok dishes of your choice

18,50

Oriental-style wok dishes with vegetables. Choice of:

- Prawns in a spicy Bali sauce
- Chicken in sesame sauce
- Beef in sweet yakitori sauce
- Vegetarian vegetable curry 

All main courses are served with a side of vegetables and potatoes.

Swing's Surprise Menu €38,50

Created by the chef

3 course seasonal menu,

with a choice of meat, fish or vegetarian.

Dessert



Sorbet Swing

8,50

Lime, mango and coconut sorbet served with raspberry sauce and whipped cream

Crème brûlée

8,50

Homemade crème brûlée with a twist

Homemade Tiramisu

9,50

An Italian classic with a refreshing limoncello cream

Cheesecake duo

8,95

Two cheesecake variations created by the chef

Delft cheese board

12,95

Created in collaboration with local supplier Verkade & Jacques

Chef's Special

8,95

A surprising seasonal dessert

Luxury coffee

9,95

Coffee with liquor of your choice