

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 5,75

Ask for our tasting

**Visit live music at our music
hotel? Check out the current line
up here:**



Cocktails 10,50



Elderflower Spritz

Elderflower liqueur, Cava, sparkling water

Strawberry Spritz

Strawberry liqueur, Cava, sparkling water

Aperol Spritz

Aperol, Cava, sparkling water

Grapefruit Spritz

Grapefruit liqueur, Cava, sparkling water

Coldplay

Rutte Dry Gin, Campari, white beer

Mick Jagger

Rutte Oude Simon, lemon juice, syrup, sparkling water

Peach Tree

Peach liqueur, sparkling water

Basil Smash

Rutte Gin, lemon juice, syrup, sparkling water

Dutch Negroni

Rutte Oude Simon, Campari, vermouth

XO Old Fashioned

Rutte Koornwyn XO, sugar, Angostura bitters

Rutte Dry Gin & Tonic

Rutte Sloe Gin & Tonic

Breakfast & Pastries



Luxury Breakfast Buffet 19,50

French Breakfast 8,95

Croissant with jam, boiled egg, and
coffee *or* tea 6,50

Yogurt with Fresh Fruit *and/or* 6,95

Breakfast Cereals

Sandwich with Ham *or* Cheese 6,95

served with coffee or tea

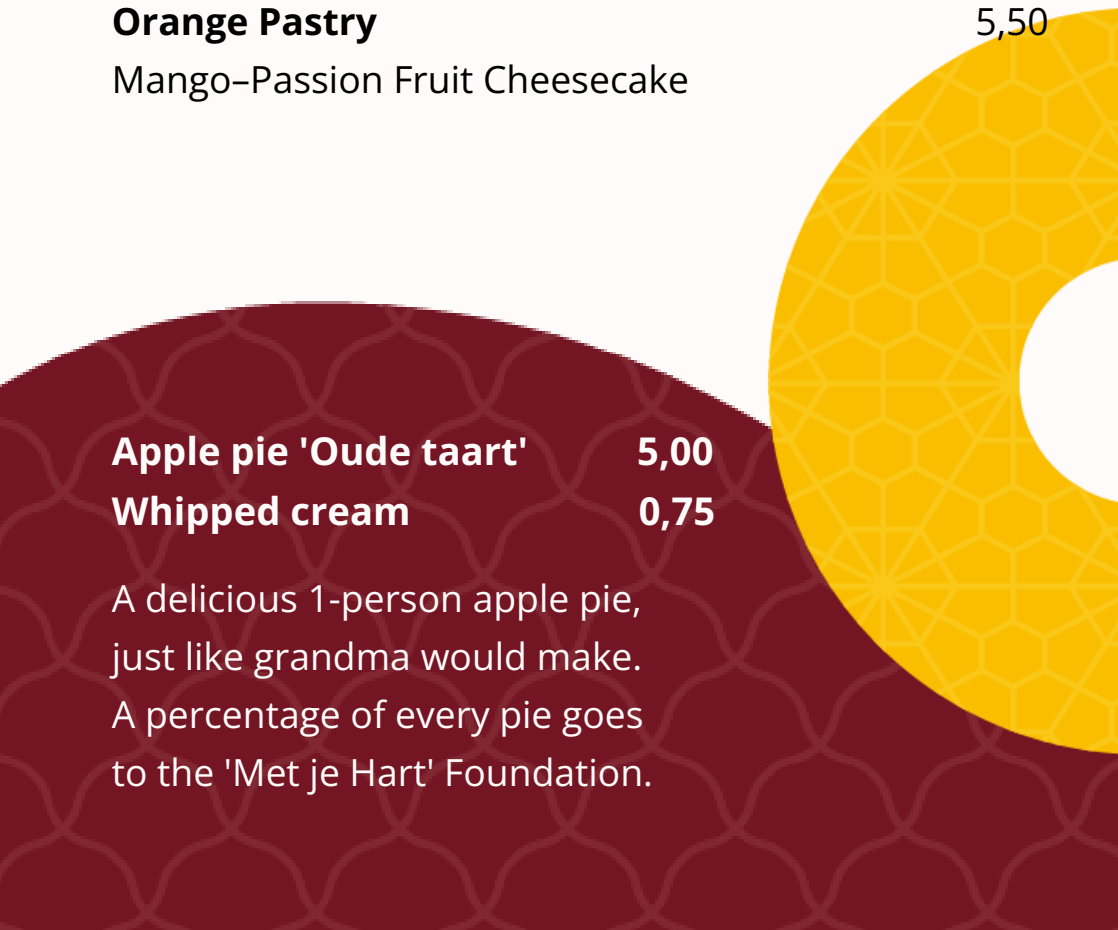
Orange Pastry 5,50

Mango-Passion Fruit Cheesecake

Apple pie 'Oude taart' 5,00

Whipped cream 0,75

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	11,50
Ham <i>and/or</i> cheese omelette	12,50
Farmer's omelette	15,50
with ham, cheese, mushrooms, vegetables	
Homemade tomato soup V (<i>vegan on request</i>)	7,50
Soup of the season	7,95
Two croquettes with bread <i>or</i> fries	9,50
Beef or vegetarian	
Lunch salad	14,50
Chicken, fish or vegetarian	
Chicken Sandwich with Chili Sauce	10,95
Sandwich of the Week	9,50

Snacks until 23.30



Antipasti	4,50
Choice of olives, cheese or salami	
Spanish-Dutch Tapas Platter (min. 2 persons)	13,95
	p.p
featuring chorizo, Dutch cheese, tortilla	
Nachos V	8,95
Grilled with cheese and served with a dipping sauce	
Bitterballen 6 pieces	5,50
Beef <i>or</i> vegetarian	
Bitterballen 12 pieces	9,95
Beef <i>or</i> vegetarian	
Snack platter 16 pieces	14,50
A mix of various fried snacks	
Vegetarian snack platter 16 pieces	14,50
A mix of various fried snacks	

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

Starters



Fresh bread with dip V	7,50
Homemade tomato soup V (<i>vegan on request</i>)	7,50
Soup of the season	7,95
Beetroot carpaccio V (<i>vegan on request</i>) with honey & ginger dressing	9,95
House-smoked chicken breast on a salad with red fruit	10,95
Ardennes ham with melon and mango dressing	12,95
Fish terrine (<i>from sustainable fisheries</i>) with dill dressing	10,50
Prawn tartlet (<i>from sustainable fisheries</i>) with creamy cocktail sauce	13,50

Main



Tempura fried vegetables (<i>vegan-gluten free</i>) served with chilli sauce	19,95
Vegetarian quiche V with Italian tomato sauce	18,50
Catch of the week Weekly changing fish special	22,95
Sole fillet (<i>From sustainable fisheries</i>) with Hollandaise sauce	23,50
Tenderloin Grilled Tenderloin with a Stroganoff sauce	22,50
Meatlover's special Seasonal meat special	22,95

All main courses are served with matching vegetables and a potato garnish.



Wok Dishes

18,95

Wok dish of your choice

Oriental style with vegetables and rice

Choice of:

- Prawns (*from sustainable fisheries*) in a flavourful Bali sauce
- Chicken in sesame sauce
- Beef in sweet yakitori sauce
- Vegetable curry (*vegan*)

Swing's Surprise Menu €39,50

Chef's selection

3-course seasonal menu

Main dish; choice of meat, fish or vegetarian

Dessert



Swing Sorbet <i>V (vegan on request)</i>	8,95
Strawberry, lemon and mango sorbet with raspberry sauce and a generous topping of whipped cream	
Panna cotta <i>V</i>	8,95
With red fruit compote	
Cheesecake duo <i>V</i>	9,50
Two cheesecake variations specially created by the chef	
Delft cheese platter <i>V</i>	13,50
Composed in collaboration with local supplier Verkade & Jacques	
Chef's Special <i>V</i>	9,50
A surprising seasonal dessert	
Luxury coffee <i>V</i>	9,95
Coffee with liqueur of your choice	