

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 <i>or</i> tea	6,50
Yogurt with Fresh Fruit <i>and/or</i>	6,95
Breakfast Cereals	
Sandwich with Ham <i>or</i> 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 op aanvraag</i>) with green pesto	7,50
Seasonal Soup	7,95
Delft-Style Waldorf Salad V with aged Delft cheese, apple, celery and a mild curry dressing	11,50
Smoked Salmon Panna Cotta with dill and tomato pearls	11,50
Shrimp Tartlet sustainably sourced shrimp with a creamy cocktail sauce	13,50
House-Smoked Duck Breast with cranberry compote	11,95

Main Courses



Vegetable quiche ✓ with a fresh salad	18,50
Grilled polenta ✓ crispy corn polenta with an Italian tomato and mascarpone sauce	18,50
Mushroom Wellington ✓ crispy puff pastry filled with mushrooms, served with a creamy herb sauce	21,50
Catch of the week our weekly changing fish special	22,95
Slow- Cooked Cod sustainably caught cod with a creamy fish sauce	23,50
Venison Steak with mushrooms and a red wine sauce	23,50
Meatlover's special a seasonal meat special	22,95

*All main courses are served with seasonal
vegetables and a potato side dish.*



Oriental wok

18,95

Served with crunchy vegetables and rice.

Choose from:

- Vegetable curry (*vegan*)
- Shrimp (sustainably sourced) with a Balinese sauce
- Chicken with sesame sauce
- Beef with sweet yakitori sauce

Swing's Surprise Menu €39,50

A seasonal three-course menu created by our chef, with a choice of meat, fish or vegetarian.

Desserts



Dame Blanche

8,95

vanilla ice cream with warm chocolate sauce and whipped cream

Tarte Tatin

9,95

warm French apple tart served with vanilla ice cream and whipped cream

Crema Catalana

9,50

with orange liqueur and whipped cream

Chef's Special

9,50

our chef's seasonal dessert

Delft Cheese Platter

13,50

a selection of Delft cheeses, carefully selected with our cheese specialist,
Verkade & Jacques

Luxury coffee V

9,95

coffee served with a liqueur of your choice