



Welcome to Hét Koetshuis!

We are greatfull that you are here!
Step inside and enjoy the warm atmosphere,
hospitality, and culinary experience.

Whether you are joining us for a relaxing lunch,
drinks, or an extensive High Tea, our doors are
always open.

Our menu combines medieval delicacies with a
touch of modern cuisine. Our chef uses herbs
from the castle garden to create a unique
experience.

Would you like to extend your visit? We warmly
welcome you to one of our four B&B-
guestrooms for a relaxing overnight stay.

Hospitality and the ultimate experience are our
top priority!

~Team Koetshuis~



Opening hours:

Tuesday through sunday: 10 am - 6 pm

Is it still pleasant? Then we'll stay open a
little longer!

Wifi:

Username: Koetshuis.gasten

Password: internettoegang

Follow us:

Instagram: *Koetshuis Kasteel Ammersoyen*

Facebook: *Koetshuis Kasteel Ammersoyen*

We can be reached via:

Phone: 073 737 0353

E-mail: *info@koetshuis-kasteel-ammersoyen.nl*

Website: *Koetshuis-kasteel-ammersoyen.nl*

Address: *Kasteellaan 5, 5324 JR Ammerzoden, The Netherlands*



At Hét Koetshuis, we believe it is important to know where our products come from. That is why we enjoy working closely with local entrepreneurs from surrounding area.

By collaborating with businesses in the region, we are able to offer our guests a fresh, flavourful menu that is carefully composed with attention to quality. This way, we not only support local partnerships, but also ensure that you can enjoy honest, high-quality products.

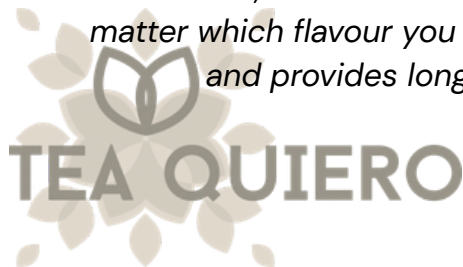
The cheese we use comes from 'Mijn Kaaskoe'. Our pastries and bread are supplied by 'Bakkerij De Wit'. The Brabant-style sausage rolls are from 'Keilekker'. Our ice cream is made from the milk of cows from 'Usboerderij De Schoonheuvel'.

By working with these companies, we are able to create the perfect menu for you while contributing to local collaboration.

At our restaurant, local, good, and reliable (and delicious!) comes first.

The tea we serve is from 'Tea Quiero', which means 'I love you'. It is 100% organic tea that is hand-picked. The tea originates from Sri Lanka and is Fairtrade certified.

We choose this tea because it is 100% organic, Fairtrade, and of course because of its taste. No matter which flavour you choose, each one is unique and provides long-lasting indulgence



Hot drinks

Coffee	3,40	Tea (choice of 8 flavours)	3,25
Espresso	3,40	Fresh mint tea	3,95
Double espresso	4,25	Fresh ginger tea	3,95
Café au lait	4,00	Hot chocolate	3,95
Cappuccino	3,75	Whipped cream	1,00
Latte macchiato	4,25	Oat milk	0,50
↳ Flavor shot for your latte macchiato? Choice: caramel - hazelnut - vanilla - almond			0,50

All coffee can also be served decaffeinated

Cold drinks

Coca-Cola	3,25	Bitter Lemon	3,25
Coca-Cola Zero	3,25	Tonic	3,25
Fanta Orange	3,25	Ginger Ale	3,25
Fanta Cassis	3,25	Rivella	3,25
Sprite	3,25	Schulp appel juice	3,95
Chaudfontaine	3,25	Schulp orange juice	3,95
↳ still or sparkling		Fresh orange juice	4,75
Ice Tea Sparkling	3,25		
Ice Tea Green	3,25		
Fristi	3,25		
Chocomel	3,25		
Glass of lemonade	1,50		
Jug of lemonade	4,00		

Something sweet with your coffee?
Please ask our staff.



Lunch Menu

Available from
11:00 – 15:30

Build your own lunch board!

You may choose one dish per category to compose your lunch board.

Plankje Koetshuis 11,95

Choose from two categories

Plankje Hofdame 15,95

Choose from three categories

Plankje Kasteelheer 19,95

Choose from four categories

~Choise – Soup

Tomato soup

Soup of the day

~Choise – Salad

Green salad with herbs from the castle garden

White coleslaw with carrot and pickles

~Choise – Hot disches

Meatball in nut/beer sauce with ancient grain bread

Savory cheesecake with ricotta and parmesan

Ham & cheese toasted sandwich on ancient grain bread

~Choise – Dessert

Cup of ice cream from 'Ijsboerderij De Schoonheuvel' in Hedel

Appel crumble with white chocolate sauce

Flavours:

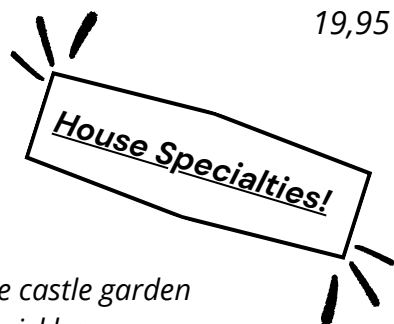
Vanilla ice cream

Strawberry ice cream

Stracciatella ice cream

Strawberry sorbet

Lemon sorbet



Lunch Menu

Available from
11:00 – 15:30

~Koetshuis 12 O'Clock Special

16,95

Choice of tomato soup or soup of the day,
one Bourgondian croquette (vegan option available),
and a fried egg sandwich with ham and cheese

Our homemade soups, prepared daily with herbs from the castle garden, are freshly made every day. Our tomato soup is a permanent item on the menu. Please ask our staff for today's changing soup!

~Tomato soup or soup of the day 6,50

Served with ancient grain bread and a side of butter

~Bread with Two Bourgondian Croquettes 11,95

Two Bourgondian croquettes (vegan option available)
served on two slices of ancient grain bread with
mustard en mayonnaise

~Bread with Meatball 10,95

Meatball in nut/beer sauce served with two
slices of ancient grain bread

~Van Herlaer Hamburger 12,95

100% beef burger, served with tomato, lettuce,
pickle, and burger sauce

~Van Arkel Hamburger 12,95

Vegetarian burger made with 'Boekoeloekoe'-herbs,
served with tomato, lettuce, pickle, and burger sauce

Our bread and pastries are supplied by 'Bakkerij De Wit' from Ammerzoden. The bread we serve with our dishes is ancient grain bread. This bread has mild flavour, is low in salt, and rich in fibre, making it not only delicious but also a conscious and nutritious choice.

More delicious items on the next page!



Lunch Menu

Available from

11:00 – 15:30

Still haven't found anything to satisfy your appetite? Luckily, we have even more on our lunch menu!

~Bread with Mature Cheese 8,95

Mature cheese with tomato and mustard mayonnaise, served on two slices of ancient grain bread

~Bread with Ham 8,95

Ham with tomato and mustard mayonnaise, served on two slices of ancient grain bread

~Bread with Brie 9,95

Brie with honey, walnuts, and curry mayonnaise, served on two slices of ancient grain bread

~Ham & cheese toasted sandwich 7,95

Mature cheese and ham. Choice: ham/cheese - cheese - ham

~Savory Cheesecake 8,95

Filled with ricotta en parmesan (a medieval dish with a modern twist)

~Fried Eggs 11,95

Traditional fried eggs served on two slices of ancient grain bread. Choice: ham/cheese - cheese - ham

~De Troubadour 10,95

Fried mushrooms with parsley, garlic, and balsamic vinegar, served on toasted ancient grain bread



Lunch Menu

Available from

11:00 – 15:30

Looking for something warm, but not a full lunch? We have a true Brabant specialty for you: the Brabant-style sausage roll from 'Keilekker'. As they say themselves: "Pure indulgence for every moment of the day!"

~Brabant-Style Sausage Roll from 'Keilekker'

Traditional with minced meat 3,25

Vegan, 100% plant-based and 100% flavourful 3,75

Extra sauce? Choice: mayonnaise, ketchup, curry ketchup, mustard or chili sauce 0,75

~Poortwachter Meal Salad 13,95

A generously filled salad with brie, honey, peach, walnuts, croutons, and herbs from the courtyard

~Minstreel Meal Salad 13,95

A generously filled vegan salad with red onion, peach, hummus, croutons, and herbs from the courtyard



Do you have any allergies and would like more information?

Please ask our staff, and we will be happy to assist you.



Beers

Draft Beers

<i>Swinckels premium pilsner 20cl</i>	5,3%	3,50
<i>La Trappe Witte Trappist</i>	5,5%	5,50
<i>Seasonal Beer (rotating tap)</i>	-	5,75

Alcohol-Free 0.0

<i>Swinckels</i>	0,0%	4,25
<i>Bavaria Radler (lemon/lime)</i>	0,0%	4,00
<i>Affligem Blond</i>	0,0%	5,25
<i>La Trappe Nillis (brown)</i>	0,0%	5,50

White

<i>Abdij van Berne Witheren wit</i>	4,5%	5,50
<i>Bommelaar Mispelbier</i>	5,0%	5,75

Blond

<i>La Trappe blond</i>	6,5%	5,50
<i>Abdij van Berne Norbertijn blond</i>	6,0%	5,50
<i>Texels Skuumkoppe</i>	6,0%	5,50

Fruit

<i>Max raspberry</i>	4,5%	5,75
<i>Liefmans Fruitesse</i>	3,8%	5,25
<i>Max cherry</i>	3,5%	5,75



Beers

Weizen

<i>Weihenstephaner Hefeweissbier</i>	5,4%	6,75
<i>Bommelaar Weizen</i>	5,0%	5,75

IPA

<i>Jopen Mooie Nel</i>	6,5%	6,25
<i>Brewdog Punk</i>	5,6%	6,25

Tripel

<i>La Trappe tripel</i>	8,0%	6,00
<i>Abdij van Berne Abt tripel</i>	9,0%	6,00
<i>Bommelaar Martinus</i>	8,0%	5,75

Dubbel

<i>La Trappe dubbel</i>	7,0%	5,75
<i>Abdij van Berne Prior dubbel</i>	8,0%	5,75
<i>Bommelaar 1315</i>	8,0%	5,75

Quadrupel

<i>Abdij van Berne Abt-generaal</i>	10,5%	6,50
<i>Quadrupel</i>		

Can't make a choice? Ask our staff to surprise you
and let us quench your thirst!

Wines



~White~

Chardonnay Inzuzo	South-Africa tropical fruit fresh
Pinot Grigio 47°n	Moldova light spice refreshing
Verdejo Vida Real	Spain aromatic dry



~Rosé~

Cinsault MOI	France fruity refreshing
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~Red~

Merlot Inzuzo	South-Africa aromatic fruity
Pinot Noir 47°n	Moldova fruity soft
Tempranillo Vida Real	Spain fruity light



~Sweet~

Johannes Egberts Spätlese	Germany fruity fresh
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Something delicious to
accompany your wine?
Take a look at our snack
menu on the next page.

Wine by the glass – 4,95
Wine by the bottle – 27,95

Our Vida Real wines are 100% organic, made from ripe and carefully selected healthy grapes. The name Vida Real means 'meaningful life'.

The Inzuzo winery has a remarkable story behind the production of its wines. The name Inzuzo reflects the belief that every bottle should not only deliver exceptional quality, but also contribute to the development and well-being of the local community.

Our speciality is hosting a High Tea that goes beyond simply a table full of treats.

With us, it's not just about enjoying a few snacks, but about a complete experience.

Be surprised by a carefully composed selection of refined dishes, thoughtfully matched with the tea flavours.

Each tea is carefully chosen to enhance the taste of the dishes, creating a harmonious overall experience.

Enjoy, taste, and discover!

We are delighted to take you on a flavourful and unforgettable journey!

After reading this, feeling inspired and hungry for our High Tea? Visit our website for more information!

~ High Tea ~

Consisting of four courses (soup-savoury-warm snack-sweet) and unlimited tea

~ Sweet Tea ~

Consisting of one course of sweet treats and unlimited tea



Bar Bites

Available from
11:00 – 17:45

The namens of our sharing platters are derived from former families who once lived in the castle. Two of these families are featured on our snack menu. The castle has had as many as four families, including 'Van Arkel' and 'Van Herlaer'. Their family coats of arms can still be seen above the castle gate, on the walkway leading to the courtyard, and on the façade of Hét Koetshuis.

~Catharina Van Gelre Sharing Platter 14,95

(luxury sharing platter for two or more people)

Italian charcuterie, various types of cheese, olives, garlic bread, and roasted almonds

~Woelmont Sharing Platter 12,95

(classic sharing platter for two or more people)

Typically Dutch! Cheese, sausage, pickles, peanuts, salty pretzels, and fresh veggies with a dip

~Bread with dips 8,50

Bread with herb butter and tomato tapenade, served with the chef's special!

~Koetshuis Tasting Platter 8,50

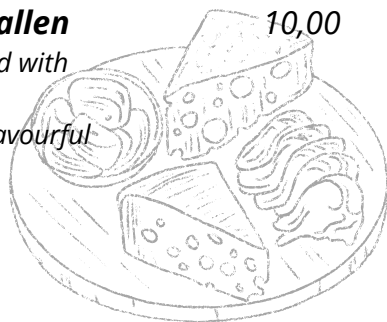
A Dutch selection of deep-fried snacks, served with mustard en mayonnaise

Traditonal 'bruine fruitschaal'

~'Authentic' Bourgondian Bitterballen 10,00

Bourgondian bitterballen (8 pieces), served with mustard en mayonnaise

or vegan, 100% plant-based and 100% flavourful



Bar Bites

Available from
11:00 – 17:45

Looking for something smaller than a large sharing platter?

We have just the thing for you!

~Savory plateau 4,95

A mix of savory snacks to enjoy with a glass of wine or beer

~Nachos 9,50

Oven-baked nachos with melted cheddar cheese and jalapeños, served with a sweet chili sauce and guacamole

~Bag of Crisps 1,50

Choose between plain or paprika

~Brabant-style Sausage Roll from 'Keilekker'

Traditional with minced meat 3,25

Vegan, 100% plant-based and 100% flavourful 3,75

Extra sauce? Choice: mayonnaise, ketchup, curry ketchup, mustard or chili sauce 0,75

~Ice cream 3,50

Cup of ice cream from 'Ijsboerderij De Schoonheuvel' in Hedel

Flavours:

Vanilla ice cream

Strawberry ice cream

Stracciatella ice cream

Strawberry sorbet

Lemon sorbet

Koetshuis

Kasteel

Ammersoyen



Thank you for visiting!

See you next time?

*Was everything to your satisfaction?
Please do us a favour and leave a
review on Google!*

*Is there anything we could
improve in the future?
Let us know!*

~Team Koetshuis~