



 @hotelvught




*Ask for our wine menu*




Dear guest,

Today you are about to enjoy our 3-course menu 'De Witte.' \*


You can choose from the dishes with  for only 39,50 per person. For an extra fee you can also choose other dishes which are on our regular a la carte menu.

Do you have any allergies? Please ask our restaurant managers for advice.

\* This menu is only available in February 2026.



 Vegetarian (Possible)

## Starters

 **VENISON CARPACCIO**  
Capers | sun-dried tomato | walnut oil

 **TROUT**  
Trout mousse | wakame | salmon roe | turmeric mayonnaise

 **CAPRESE SALAD**   
Basil | balsamic vinegar

 **SOUPS**   
Tomato | Chicken | Onion | Mushroom | Mustard

**STEAK TARTARE**  
Truffle mayo | capers | pickle | onion | egg | Worcestershire sauce  
+€4.50

**GAMBAS PIL PIL**  
Prawns | garlic-chili oil | aioli | lemon  
+€4.50

## Main Courses

 **VENISON STEAK**  
Sliced almonds | red port sauce

 **PRAWNS**  
Black pasta | sea asparagus

 **MEDITERRANEAN QUICHE**   
Tomato sauce

**SCHNITZEL 'LE BLANC'**  
Mushrooms | tomato | onion | cheese  
+€3.00

**SALMON**  
Grilled or pan-seared | Béarnaise sauce  
+€3.00

## Desserts

 **COUPE MONT BLANC**  
Dutch 'advocaat' | vanilla ice cream | whipped cream

 **HUNG YOGHURT**  
Yoghurt | red fruits | whipped cream

 **WEEKLY DESSERT**  
Ask about our weekly special dessert

**DAME BLANCHE**  
Vanilla ice cream | warm chocolate sauce | whipped cream  
+€2.00

**'TOWER OF VUGHT'**  
Klatskoppen (thin Dutch cookies) | hazelnut ice cream | whipped cream  
+€2.00

