

## A short introduction...

### Castle Oud-Poelgeest

The Oud-Poelgeest estate comprises over 25 acres and has a rich history. The first castle on the estate that we know of was built around 960 AD. The rich bishop of Utrecht owned the estate that was situated between many swamps and marshes of Holland. In the centuries that followed, the castle was modified and sold to other families multiple times. In 1573 the old castle was demolished in anticipation of the famous siege of Leiden on order of the city council of Leiden. One hundred years later, in 1664 the present day villa was built in the Dutch-classicist style by the Amsterdam merchant Constantijn Sohier.

### A unique estate

In 1724 the well-known professor of medicine and botany, Hermanus Boerhaave, purchased the castle as a summer residency. On the estate, Boerhaave cultivated rare and exotic plants, flowers and trees. The estate was famous around the world and looked absolutely stunning at that time. Centuries later, famous Dutch writer and sculptor Jan Wolkers became a frequent visitor to the castle gardens, playing and drawing there in his youth. In his work, many references to Oud-Poelgeest can be found.



### Opening hours

Breakfast	Monday – Friday	07:00 till 10:00 o'clock
	Weekend	08:00 till 11:00 o'clock
Lunch	Small card	11:00 till 16:00 o'clock
Diner	Á la carte	17:30 till 21:00 o'clock

**With your visit you contribute to the preservation of cultural heritage. It enables the restoration, maintenance and beautification of the monuments on estate Oud-Poelgeest. For example, the dragon hall in the castle was beautifully restored in early 2016. Get the monuments of the past, thanks to you, a new dynamic future!**

## Kasteel Oud-Poelgeest

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### Starters € 14,-

#### **'Gravad lachs'**

Various preparations with Norwegian salmon and red beets – dragon cream

#### **Marbré of smoked wild boar pastrami and rillettes of the neck**

Lingonberries – cream of parsley root

#### **Terrine of Castle cheese and Bastiaansen Blue**

Marinated beet – cream cheese with celery and vadouvan

### Main courses € 24,-

#### **Fried codfish with a crust of hazelnuts and spices**

Spinach – beur blanc with mustard

#### **Roasted venison steak with spiced gravy**

Seasonal garnish

#### **Pie of parsnip and quinoa with a compote of shallots**

Creamy sauce of morel

### Cheeses 3 types €8,50 / 5 types €13,50

#### **International cheeses**

Estate apple syrup – fig bread

### Deserts € 9,-

#### **Bread and butter pudding**

Poached pear – raisins – pear sorbet

#### **Dark chocolate and banana**

In different preparations

### Surprise menu of the chef 3 courses € 35,- / 4 courses € 41,-

Open white wines**Belles du Sud, Viognier**

€ 4,10 / € 24,50

Viognier - Les Domaines Auriol, Pays D'OC, France

*Fish, shellfish, white meat***Tarapaca, Chardonnay**

€ 4,40 / € 26,50

Chardonnay - Cental Valley, Chile

*Salads, chicken, fish***De Bos, Chenin Blanc Sur Lie Fair Trade**

€ 5,75 / € 28,50

Wellington, South-Africa

*Scallops, tuna, salmon, vegetarian dishes, Indonesian dishes, (white)cheeses, salads*White wines per bottle**Grüner Vellliner Löss – Weingut Hiedler Organic****Sustainable**

€ 28,50

Kamptal, Austria

*Dishes with meat, fish, poultry with a rich taste or a spicy sauce***La Vaglie Castelli dei Jesi - Vedicchio**

€ 30,50

Santa Barbara, Marken, Italy

*Complex dishes with a Italian inspiration, hints of nuts, truffle or mushroom***Bosman Upper Hemel en Aarde Valley -****Chardonnay**

€ 31,50

Bosman Vineyards - South Africa

*Salads, grilled dishes with fish or poultry***Chablis - Chardonnay Organic Sustainable**

€ 31,50

Prieuré Saint Côme, France

*Salads with apple, shellfish, scallops, white meat***Menetou Salon – Sauvignon Blanc Organic****Sustainable**

€ 32,50

Domaine Gilbert – Loire, France

*Sophisticated dishes, (steamed) fish, smoked salmon or shrimps, salad with goat cheese***Interested in a special wine package? Please ask your waiter for more information!**

Open red wines**Syrah Montmija a la Chapelle – Syrah, Grenache Organic Sustainable**

€ 4,10 / € 24,50

Pays d'Oc, France

*Aperitif, hot buffets, dishes with pasta and meat***Tarapeca - Carmenere**

€ 4,40 / € 26,50

Carmenere, Chile

*Full aperitif, dishes with grilled vegetables, molten cheese and beef***De Bos - Merlot Fair Trade**

€ 5,75 / € 28,50

Wellington (West Kaap), South Africa

*Beef, like sirloin steak, steak, roulade and dishes with wild meat*Red wines per bottle**Barbera D'Alba Bussia - Barbera**

€ 28,60

Piemonte, Italy

*Elegant dishes with Italian influences, like pancetta, truffle or Parmesan cheese***Ronan by Clinet - Merlot**

€ 29,00

Bordeaux, France

*Bakes or grilled meats with classic steak and beef dishes***Reserva 5 Fincas – Grenache, Syrah, Cabernet Sauvignon, Merlot, Carignan, Carbanet Franc.**

€ 31,50

Castillo Perelada – Empordá, Spain

*Tasteful dishes with complex sauces, not only meat***Bosman – Cabernet Sauvignon**

€ 31,50

Bosman vineyards – South Africa

*Rich stews, lamb rack, barbecued meat***Bourgogne le Chapitre – Pinot Noir**

€ 36,80

René Bouvier - France

*Poultry, duck breast, light wild meat, stews***Interested in a special wine package? Please ask your waiter for more information!**

Rosé wines**Rosé Montmija – Syrah Grenache** Organic Sustainable

€ 4,10

La Chapelle – Pays d'Oc, France  
 Barbeque, veal, Mediterranean kitchen

**Mas de Cadenet – Cinsault, Syrah Grenache** Organic Sustainable

€ 4,40

St. Victoire, France  
 Whitefish, shrimps, lobster

Sparkling wines**Stars – Cava Brut Reserva - Macabeo, Peralada, Xarel-lo**

€ 28,80

Penedes, Spain  
 Toasts

**Champagne sélection Jean Diota Vinay – Chardonnay, Pinot Meunier, Pinot Noir**

€ 48,50

Vinay, France  
 Toasts, scallops, shrimps, appetizer with fish, sushi-like combinations

Dessert wine white**Maury Blanc – Grenache Blanc, Grenache Gris**

€ 33,50

Roussillon (Tautavel), France  
 Dessers of fresh fruit, clafou tis, tarte tatin, aperitifs with foie gras paté

Dessert wine red**Maury Grenat – Grenache Noir**

€ 33,50

Roussillon (Tautavel), France  
 Desserts with pure chocolate and fruit

**Interested in a special wine package? Please ask your waiter for more information!**

## Kasteel Oud-Poelgeest

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### Cold/hot drinks

#### Hot drinks

Coffee or tea	€ 2,20
Cappuccino	€ 2,40
Cafe Latte	€ 2,40
Latte Macchiato	€ 2,75
Mint Tea	€ 2,60
Hot chocolate	€ 2,60

#### Extras

Cream	€ 0,50
Chocolate bonbons - 4 pieces	€ 2,00

#### Soft drinks

Coca Cola	€ 2,50
Coca Cola light	€ 2,50
Fanta	€ 2,50
Cassis	€ 2,50
Ice Tea	€ 2,50
Bitter Lemon	€ 2,50
Sprite	€ 2,50
Tonic	€ 2,50
Ginger Ale	€ 2,50
Orange juice	€ 2,50
Apple juice	€ 2,50
Tomato juice	€ 2,50
Chocolate milk	€ 2,50
Fristi	€ 2,50

#### Coffee specials

Liqueur coffee

