

SINCE 1599

Within these centuries old walls, we embrace the seasons. We believe that true culinary enjoyment begins with respect – for nature, environment and for each other. Together with The Landzicht Farm from Strijen, we accomplish our mission: Sustainable form of farming with biodynamical touch. This building would not have been here without care of the right people and environment.

In our opinion is that purity never goes out of fashion. Look around you, taste and see in what kind of room you find yourself in. Our interpretation of the word “Pure” is locally harvested products with flavours from all over the world.

Dear Guest, Welcome to restaurant LIZZ, where the seasons are the chef and sustainability the soul.

With culinary regards,

Chef Remco Kuijpers

Team LIZZ



“Le choix de l’équipe”

WSHS Gouda Cheese Facade *

Radish *

*Miso - **Ginger** - Plankton*

De Boulanger & Butter Service *

San Mazzano *

*Almond - **Bergamot** - Botanical*

Sea Bass *

*Sugar Snaps - **Avocado** - Laska*

Wagyu A5 **

*Wasabi - **Kiwi** - Ponzu*

(Imperial Heritage Caviar +20)

Halibut *

*Truffle - **Gouda Cheese** - Kombu*

(Foie de Canard ‘Mitteault’ +15)

Galette - Gouda Cheese - Tonkatsu

Cheesebar WSHS ***

*You - **Are** - Invited*

Cheese instead of dessert +15

Green apple - Cucumber - Elderflower *

Peach *

*Raspberry - **Cream** - Verbena*



“Le choix de l’équipe”

WSHS Gouda Cheese Facade *

Radish *

*Miso - **Ginger** - Plankton*

De Boulanger & Butter Service *

San Mazzano *

*Almond - **Bergamot** - Botanical*

Kohlrabi *

*Sugar Snaps - **Avocado** - Laska*

Artichoke **

*Wasabi - **Kiwi** - Ponzu*

Eggplant *

*Truffle - **Gouda Cheese** - Kombu
(Foie de Canard ‘Mitteault’ +15)*

Galette - Gouda Cheese - Tonkatsu

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Restaurant LIZZ @ Relais & Châteaux Weeshuis Gouda

LIZZ Menu

3 courses 75

4 courses 105 *

5 courses 135 **

6 courses 155***

Wine Pairing

3 courses 52,50

4 courses 70

5 courses 87,50

6 courses 105

All courses are being prepared within the same kitchen and may therefore contain traces of allergens.

