

RESTAURANT BLOEI

The name "Bloei" is a reference to the founder of this country estate, Agnes Block. As a botanist, she cultivated more than 400 species of rare and exotic flowers and plants. She was the first in the Netherlands to grow a fruit-bearing pineapple plant. The botanical history is an inspiration for our hotel and you will also find this in our dishes and of course in our pineapple dessert..

SALADES

CAESAR SALADE

egg | parmesan cheese | anchovy | choice of chicken or gamba's 13,50

SALAD GRATINATED GOAT CHEESE *v**

honey vinaigrette | walnut | fresh figs..... 13,00

SOUPS

SALSIFY *v**

marinated egg yolk | porcini mushrooms | argan oil..... 10,00

BISQUE FROM ZEELAND

cod | gamba | Dutch shrimp | tomato | green herbs 15,00

STARTERS

BEETROOT SALAD *v**

smoked olive oil | goat yogurt | dill 15,00

HAMACHI

potato salad | razorfish | chives | sourdough..... 17,00

FINELY CHOPPED BEEF TARTARE

pickled vegetables | maggi plant 17,00

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MAINS

AUBERGINE *vegan*

cream of broccoli | tofu | enoki mushrooms | fresh noodles..... 20,00

COD

Jerusalem artichoke | hazelnut | winter purslane | beurre blanc & buttermilk 26,00

STEAK

riso nero | palm cabbage | lemon thyme gravy..... 28,00

DESSERTS

PNEAPPLE AGNES BLOCK

pineapple cooked in rum | tropical fruit sorbet | cream of lychee 9,00

CHOCOLATE

dark chocolate mousse | blackberries and berries | yogurt..... 10,00

CHEESE PLATTER LINDENHOFF

4 different types of cheese | apple syrup | raisin bread 15,00

CHEFS'S MENU

FOUR COURSE MENU OF THE CHEF 49,00

FOUR COURSE MENU VEGETARIAN 45,00

THREE COURSE MENU OF THE CHEF 39,00

THREE COURSE MENU VEGETARIAN 35,00

We are happy to take into account your dietary requirements or allergies.

*v**= vegetarian

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SIDES

FRENCH FRIES

with homemade mayonnaise..... 5,00

SWEET POTATO FRIES

with homemade mayonnaise..... 4,00

ROASTED SEASONAL VEGETABLES

5,00

GREEN SALAD

5,00

KIDS

GRILLED CHEESE SANDWICH

cheese | ham - cheese..... 6,50

CROQUETTE ON BREAD

sourdough bread | mustard..... 6,50

OPEN SANDWICHES

with sourdough bread from Menno

SMOKED SALMON

radishes | avocado..... 9,50

DUCK HAM

fig chutney | parmesan cheese 9,50

TOMATO v*

buratta | basil | black olive 9,50

SNACKS

APPETIZER PLATTER BLOEI - 2 persons

variety from our kitchen 19,00

GOAT CHEESE CROQUETTES - 6 pieces v*

9,50

SHRIMP CROQUETTES - 5 pieces

9,50

DUTCH BITTERBALLS - 6 pieces

9,50

v* = vegetarian