

bloei

restaurant

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 this can also be found in our dishes and of course in our pineapple dessert.

STARTERS

ASPARGUS SOUP <i>v*</i> marinated egg yolk chive oil	10,00
ASPARGUS <i>v*</i> fennel orange lime	15,00
CEVICHE sea bass scallop passion fruit tiger milk.....	17,00
CUT BEEF TARTARE pickled vegetables quail egg	17,00
OYSTER flat Zeeland oysters 2 4 6 12 shallot vinaigrette	3,50/stuk

MAINS

GNOCCHI <i>vegan</i> Gnocchi mushrooms smoked fruit vegan mozzarella.....	20,00
CAULIFLOWER <i>v*</i> truffle preparations of onion White of the king Knife-stick cheese.....	22,00
COD saffron risotto inca tomato beurre blanc.....	26,00
DUCK BREAST kumquat honey mouseline asparagus	25,00
STEAK shallot black garlic cream carrot.....	28,00

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DESSERTS

PINEAPPLE AGNES BLOCK

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

STRAWBERRY

Romanoff foam | yogurt crisp 10,00

CHOCOLATE

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

CHEESE BOARD LINDENHOFF

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

SIDES

FRESH FRIES

with homemade mayonnaise 5,00

SWEET POTATO FRIES

with homemade mayonnaise 4,00

ROASTED SEASONAL VEGETABLES

5,00

GREEN SALAD

5,00

CHEF'S MENU

FOUR COURSE CHEF'S MENU

49,00

FOUR COURSE CHEF'S MENU VEGETARIAN

45,00

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

v* = vegetarian