

bloei

restaurant

RESTAURANT BLOEI

The name "Bloom" 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 Low Countries to grow a fruit-bearing pineapple plant. The botanical history is an inspiration for our hotel and you will also find it in our dishes and of course in our pineapple dessert.

STARTERS

SOUP OF THE DAY <i>v*</i>	10,00
LOBSTER SOUP crayfish fish shrimp	17,00
CARPACCIO OF BEETROOT <i>v*</i> goat cheese vegetable chips orange/garlic dressing.....	17,00
SWORDFISH CEVICHE passion fruit/ tiger milk dressing mango gel.....	19,00
BEEF TATAKI kimchi ponzu sauce ginger	19,00
OYSTERS flat Zeeland oysters 2 4 6 12 shallot vinaigrette.....	4,00/piece

MAINS

LASAGNEROLL <i>v*</i> ricotta artichoke seasonal vegetables tomato sauce.....	24,00
NAPOLEON <i>v*, vegan, gluten-free, lactose-free</i> zucchini eggplant onion paprika vegan cheese basil sauce.....	24,00
SALMON quinoa raisins smoked Hollandaise sauce.....	29,00
GUINEA FOWL Roseval potato carrot orange sauce	30,00
LAMSRACK smoked eggplant potato puree Blueberry sauce	32,00
BLACKANGUS STEAK pumpkin cream red wine sauce	30,00

bloei

restaurant

DESSERTS

PINEAPPLE AGNES BLOCK

pineapple cooked in Malibu and caramelized butter | coconut mousse 12,00

CHOCOLATECAKE

cara crakine | Mexican chocolate | white chocolate 13,00

YOGHURT MOUSSE

lime | tomato/ chili marmalade 11,00

CHEESEBOARD LINDENHOFF

4 different types of cheese | fig syrup | raisin bread 17,00

SIDES

FRESH FRIES

with homemade mayonnaise..... 5,00

SWEET POTATO FRIES

with homemade mayonnaise..... 5,00

ROASTED ROSEVAL POTATOES

5,00

ROASTED SEASONAL VEGETABLES

5,00

GREEN SALAD

5,00

CHEF'S MENU

FOUR COURSE MENU OF THE CHEF

55,00

FOUR COURSE MENU VEGETARIAN

49,00

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

✓* = vegetarian