

bloei

restaurant

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 it in our dishes and of course in our pineapple dessert.

CHEF'S MENU

FOUR COURSE MENU	65,00
FOUR COURSE MENU VEGETARIAN	65,00

STARTERS

BEET <i>v*</i> cabrales pecan blueberry sorrel	19,00
MONKFISH kombu yuzu rettich.....	19,00
STEAK TARTARE coconut cucumber curry.....	19,00
TERRINE pied de mouton sea buckthorn fig	19,00

SOUPS

SOUP OF THE DAY	10,00
FOREST MUSHROOM SOUP <i>vegan</i> broth sage	12,00

MAINS

FREGOLA SARDA ^{v*}

tomato | bell pepper | Pecorino 25,00

HALIBUT

chanterelle | cecina de leon | fish cream..... 29,00

BLACKANGUS STEAK

maitake | leek | star anise 35,00

DUCK BREAST

beet | blackberry | duck gravy 35,00

DESSERTS

PINEAPPLE AGNES BLOCK

hibiscus | pandan | frozen yogurt 12,00

TARTE TATIN

hazelnut | tonka bean | cinnamon ice cream..... 12,00

CHOCOLADE

mousse | salty caramel | nougatine 12,00

CHEESE PLATTER LINDENHOFF

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

SIDES

FRESH FRIES

mayonnaise..... 6,00

ROASTED POTATOES

salted citrus | mayonnaise 6,00

ROASTED SEASONAL VEGETABLES.....

6,00

GREEN SALAD.....

6,00

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

^{v*} = vegetarian