

RESTAURANT BLOEI

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

CHEFS'S MENU

FOUR COURSE CHEF'S MENU	59.00
FOUR COURSE MENU VEGETARIAN	59.00
THREE COURSE CHEF'S MENU	49.00
THREE COURSE MENU VEGETARIAN	49.00

SANDWICHES

SMOKED SALMON

wasabi mayonnaise | spring onion | crispy capers 15.00

CAPRESE PROSCUITTO *v* possible*

tomato | mozzarella | pesto | prosciutto 15.00

BEEF CROQUETTE

lettuce | pickles | grapes | mustard 14.00

POACHED EGG

Florentine spinach | Hollandaise sauce 15.00

Norwegian spinach | salmon | Hollandaise sauce 17.00

Benedict spinach | ham | Hollandaise sauce 16.00

SOUP

CREAM SOUP OF LANGOUSTINE

crayfish | mascarpone | vadouvan..... 16.00

SALAD

ORIENTAL SALAD

beef tenderloin tips | cashew nut | red pepper 18.00

BURRATA SALAD

smoked tomato | olives | basil dressing 17.00

CAESAR SALAD *v* possible*

romaine lettuce | parmesan | croutons | egg | anchovies 15.00

chicken | romaine lettuce | parmesan | croutons | egg | anchovies..... 17.00

STARTER

ROULEAU OF KINGFISH

furikake | softshell crab | homemade kimchi..... 18.00

STEAK TARTARE

oyster | egg yolk | shallot..... 17.00

ROYAL LIVER

duck foie gras | Jerusalem artichoke | dark chocolate 19.00

PUMPKIN CRÈME BRÛLÉE *v**

miso | bundle fungus | chestnut | kombucha 17.00

OYSTERS

Zealand oysters 2 | 4 | 6 | 12 | string bean | dashi..... 4.00/piece

MAIN COURSE

LING

hoja santa | peanut | tomato | little gem | beurre blanc..... 27.00

GRAIN-FED BEEF RIB-EYE

leek | BBQ | mustard | yuzu | jus | picadillo..... 34.00

DUCK

parsnip | honey | spices | black cherries 29.00

CRISPY SALSIFY ^{v*}

egg yolk | herb salad | porcini mushrooms..... 25.00

DESSERT

PINEAPPLE FLORA BATAVA

caramel | spices | marshmallow | rosemary..... 12.00

BREAD AND BUTTER

banana | passion fruit | saffron | mango sorbet..... 12.00

PEAR & VANILLA

pear | chocolate | bergamot | caramel | vanilla 12.00

CHEESE PLATTER LINDENHOFF

4 different types of cheese | fig jam | raisin bread..... 17.00

FRIANDISES

4 friandises chef's choice 10.00

SIDES

FRIES

mayonnaise..... 6.00

ROASTED POTATOES

citrus oil | mayonnaise 6.00

ROASTED SEASONAL VEGETABLES

tarragon | crème fraîche..... 6.00

GREEN SALAD.....

6.00

SNACKS

SNACK PLATTER BLOEI - 2 persons

variety from our kitchen 23.00

DUTCH SHRIMP CROQUETTES - 6 pieces

12.00

BITTERBALLEN - 6 pieces

10.00

CHEESE CROQUETTES - 6 pieces ^{v*}

10.00

VEGETABLE CROQUETTES - 6 pieces ^{v*}

10.00

TIP

HIGH TEA

Sweet and savory treats and unlimited tea..... 29.00
(to be booked at least 1 day in advance).

We are happy to take your dietary requirements or allergies into account.
^{v*}= vegetarian