

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 non-native 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 of course in our pineapple dessert.

CHEF'S MENU	
FIVE COURSE MENU	75.00
FIVE COURSE MENU VEGETARIAN	75.00
FIVE COURSE WINE PAIRING	40.00
FOUR COURSE MENU	65.00
FOUR COURSE MENU VEGETARIAN	65.00
FOUR COURSE WINE PAIRING	32.00
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
ENTRÉE	
CREAM SOUP OF LANGOUSTINE crayfish mascarpone vadouvan	16.00
VEAL TONGUE hazelnut mustard seeds red onion	16.00



MAIN COURSE

FILLET OF RAY green cabbage grapefruit mussel brown butter	29.00
GRAIN-FED BEEF RIB-EYE leek BBQ mustard yuzu jus picadillo	34.00
DUCK parsnip honey spices black cherries	29.00
CRISPY SALSIFY ν^* egg yolk herb salad porcini mushrooms	25.00
DESSERT	
PINEAPPLE FLORA BATAVA caramel spices marshmallow rosemary	12.00
BREAD & 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	
FRESH FRITES mayonaise	6.00
ROASTED ROSEVAL POTATOES citrus oil mayonaise	6.00
ROASTED SEASONAL VEGETABLES tarragon crème fraîche	6.00
GREEN SALAD	6.00

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