

## 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      | 65.00 |
| FOUR COURSE MENU VEGETARIAN  | 65.00 |
| FOUR COURSE WINE PAIRING     | 32.00 |
| THREE COURSE CHEF'S MENU     | 55.00 |
| THREE COURSE MENU VEGETARIAN | 55.00 |
| THREE COURSE WINE PAIRING    | 24.00 |

### SANDWICHES

#### SMOKED SALMON

wasabi mayonnaise | spring onion | crispy capers ..... 15.00

#### CAPRESE PROSCUITTO *v\* possible*

tomato | mozzarella | pesto | proscuitto ..... 15.00

#### BEEF CROQUETTE

lettuce | pickles | grape must 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

### 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 <sup>v\*</sup>

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

### 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 <sup>v\*</sup>

10.00

### VEGETABLE CROQUETTES - 6 pieces <sup>v\*</sup>

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.  
<sup>v\*</sup> = vegetarian