

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.

CHEF'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
TWO COURSE CHEF'S MENU	45.00
TWO COURSE MENU VEGETARIAN	45.00
TWO COURSE WINE PAIRING	16.00

SIDES

FRIES	
mayonnaise.....	6.00
ROASTED POTATOES	
citrus oil mayonnaise	6.00
ROASTED SEASONAL VEGETABLES	
tarragon crème fraîche.....	6.00
GREEN SALAD	6.00

SANDWICHES

SMOKED SALMON

wasabi mayonnaise | spring union | crispy capers 16.00

CAPRESE v*

tomato | mozzarella | olives | pesto..... 15.00

CAPRESE PROSCUITTO

tomato | mozzarella | pesto | prosciutto 15.00

BEEF CROQUETTE

lettuce | pickles | grape must mustard 15.00

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

SOUP OF THE DAY v*..... 12.00

SALAD

ORIENTAL SALAD

veal fillet | cashew nut | red pepper 18.00

SALAD CAPRESE ^{v*}

tomato | mozzarella | olives | pesto..... 17.00

SALAD SALMON

dill dressing | capers | radish 18.00

CAESAR SALADE

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

CAESAR SALADE ^{v*}

romaine lettuce | parmesan | croutons | egg | Romanesco..... 17,00

DESSERT

DESSERT OF THE CHEF 15.00

CHEESE PLATTER LINDENHOFF

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

FRIANDISES

4 friandises chef's choice 10.00

PASTRIES

CHOCOLATE 6,00

CHERRIES..... 6,00

APPLE CRUMBLE..... 6,00

LEMON MERINGUE 6,00

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SNACKS

OYSTERS

Zealand oysters shallot vinaigrette 4.00/piece

SNACK PLATTER BLOEI - 2 persons

variety from our kitchen 23.00

KARAAGE CHICKEN - 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..... 35.00
(to be booked at least 1 day in advance).

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

^{v*}= vegetarian

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