

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 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	45.00
FOUR COURSE MENU	65.00
FOUR COURSE MENU VEGETARIAN	65.00
FOUR COURSE WINE PAIRING	36.00

STARTER

HADDOCK ROULEAU

nectarine and umeboshi gel | fermented peach | apricot | tiger leche peach..... 18.00

HOMEMADE PASTRAMI

broth | parmesan | artichoke | basil..... 18.00

DUCK LIVER

turnip | duck liver foam | cherry dressing | kombucha | tonka oil 19.00

YELLOW BEET ^{v*}

BBQ beetroot | goat cheese | blackberries | blackberry dressing | sambai..... 17.00

OYSTERS

Mor oyster | bacon | bergamot and lavender foam | algae powder..... 4.00/piece

Zealand oysters | shallot | vinaigrette 4.00/piece

ENTRÉE

LEEK & POTATO SOUP

brown butter | mushrooms | truffle..... 16.00

LANGOUSTINE

kataifi | pineapple | mussel XO | frothy langoustine sauce | lime leaf cream..... 19.00

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MAIN COURSE

SOAR North Sea crab salty vegetables nori cauliflower cream smoked butter beurre blanc.....	29.00
GRASS-FED BEEF RIB-EYE oxtail zucchini asparagus syrup waffle onion cream tarragon gravy.....	35.00
GUINEA FOWL artichoke turnip kohlrabi celeriac oloroso.....	30.00
EGGPLANT ^{v*} eggplant miso cauliflower runner bean vadouvan oil macadamia cookie.....	27.00

DESSERT

PINEAPPLE FLORA BATAVA caramel spices marshmallow rosemary	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.

^{v*}= vegetarian