

## 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	36.00
THREE COURSE CHEF'S MENU	55.00
THREE COURSE MENU VEGETARIAN	55.00
THREE COURSE WINE PAIRING	27.00
TWO COURSE CHEF'S MENU	45.00
TWO COURSE MENU VEGETARIAN	45.00
TWO COURSE WINE PAIRING	18.00

### SIDES

<b>FRIES</b>	
mayonnaise.....	6.00
<b>ROASTED POTATOES</b>	
citrus oil   mayonnaise .....	6.00
<b>ROASTED SEASONAL VEGETABLES</b>	
tarragon   crème fraîche.....	6.00
<b>GREEN SALAD</b> .....	6.00

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## SANDWICHES

<b>SMOKED SALMON</b>	
wasabi cream   spring onion   crispy capers   radish   furikake.....	16.00
<b>GAUCAMOLE &amp; OUDE REMEKER v*</b>	
lettuce   kimchi   cherry tomato   BBQ cream.....	15.00
<b>GEULHEMMER GROTTENHAM</b>	
cherry tomato   piccalilly   fennel   little gem .....	15.00
<b>BEEF CROQUETTE</b>	
lettuce   pickles   grape must mustard .....	15.00
<b>POACHED EGG</b>	
Florentine spinach   Hollandaise sauce .....	15.00
Norwegian spinach   salmon   Hollandaise sauce .....	17.00
Benedict spinach   ham   Hollandaise sauce .....	16.00

## SOUP

<b>SOUP OF THE DAY v*</b> .....	12.00
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## SALAD

### BURRATA & GUACAMOLE SALAD v\*

burrata | avocado | red onion | chioggia beet | olives..... 18.00

### SALMON SALAD

dill cream | citrus dressing | capers | radish ..... 20.00

### ASIAN SALAD

veal picanha | cashew | red chili | bean sprouts..... 18.00

### CHICKEN TANDOORI SALAD

little gem | mango chutney | bell pepper | sweet and sour celery..... 17.00

### FALAFEL TANDOORI SALAD v\*

little gem | mango chutney | bell pepper | sweet and sour celery..... 17.00

## DESSERT

### PINEAPPLE FLORA BATAVA

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

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

## SNACKS

### OYSTERS

Irish Mór oysters shallot vinaigrette ..... 5.00/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