

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	69.00
FOUR COURSE MENU VEGETARIAN	69.00
FOUR COURSE WINE PAIRING	36.00
THREE COURSE CHEF'S MENU	59.00
THREE COURSE MENU VEGETARIAN	59.00
THREE COURSE WINE PAIRING	27.00
TWO COURSE CHEF'S MENU	47.00
TWO COURSE MENU VEGETARIAN	47.00
TWO COURSE WINE PAIRING	18.00

SIDES

FRIES

mayonnaise.....	6.00
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ROASTED POTATOES

citrus oil mayonnaise	6.00
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ROASTED SEASONAL VEGETABLES

tarragon crème fraîche.....	6.00
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GREEN SALAD	6.00
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SANDWICHES

SMOKED SALMON

wasabi cream | spring onion | crispy capers | radish | furikake..... 16.00

GAUCAMOLE & OUDE REMEKEER v*

lettuce | kimchi | cherry tomato | BBQ cream..... 15.00

GEULHEMMER GROTTENHAM

cherry tomato | piccalilly | fennel | little gem 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

SOUP OF THE DAY v* 12.00

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 10.00

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