

Bilderberg Grand Hotel

WIENTJES

D I N N E R

5.30 p.m. - 9 p.m.

WWW.BILDERBERG.NL





B I L D E R B E R G

Grand Hotel
Wientjes
Zwolle


STARTERS

Figs 	€ 15
Tartare of figs with a cream of Manchego, basil oil and pappadums	
Avocado 	€ 15
Avocado with chili hummus, spices, sesame seeds and pomegranate	
Mackerel	€ 17
Rillette of smoked mackerel with horseradish cream and sweet and sour cucumber	
Wild boar	€ 18
Wild boar pâté with dried wild boar ham, herb biscuit toast and a quince jelly	
Beef	€ 17
Smoked beef rib-eye with crispy Parmesan cheese, pickled red onions and piccalilli	

SOUPS

Onion 	€ 11
French onion soup with a Gruyere cheese crouton	
Mustard 	€ 11
Creamy soup of local mustard from Zwolle with sour apple and spring onion	

POKE BOWLS

Salmon	€ 21
Smoked salmon, sushi rice, carrot, avocado, radish, wakame, sesame, cucumber, soybeans, served with wasabi mayonnaise	
Avocado 	€ 21
Deep-fried avocado, wakame, radish, corn, sesame, cucumber, and soybeans served with toasted sesame dressing	
Chicken	€ 21
Crispy chicken, avocado, wakame, radish, red onion, sesame, cucumber, and soybeans served with a sriracha mayonnaise	



Dishes with a  can be served as vegetarian dishes.

Please ask our waiting staff for information on allergens. We will prepare your meal with care to take your food allergy/intolerance into account. Cross-contamination of allergens can never be 100% ruled out in our kitchen.

Let me introduce you to...
Harry Schonewille van Harry, de Smaakspecialist.

For nearly 22 years, Harry has been searching for pure and flavorful products. In addition to 400 types of cheese, the delicatessen store also carries local products such as jam, pesto, and, of course, the Wijndragers Mustard. Would you like to know more about what Harry offers? Feel free to ask one of our colleagues, and we would be happy to provide you with more information.

MAIN COURSES

Cannelloni 	€ 25
Cannelloni stuffed with mushrooms and roasted celeriac served with a mushroom sauce	
Sea bass	€ 27
Fried sea bass fillet with fried prawns and Hollandaise sauce	
Quiche 	€ 26
Quiche with Roasted Pumpkin, Chestnut, Sage, Arugula and Aceto Balsamic	
Beef	€ 35
Grilled dry aged beef sirloin steak (250 grams) from Pasture Beef with Chimichurri	
Duck	€ 28
Fried duck breast with honey, five spice seasoning and a spring roll filled with duck	
Venison	€ 32
Baked venison backstrap steak with a red port gravy and potato mousseline	
Chef's surprise menu	€ 46.50 / € 54.50 / € 62.50
Let us surprise you with a 3/4/5-course menu per person	

DESSERTS

Cheesecake	€ 12
White chocolate cheesecake with dark chocolate mousse, forest fruit and white chocolate ice cream	
Hangop	€ 12
Strained yoghurt with vanilla taste, with stewed pears, a crumble of Hard Wiener Dough and cinnamon parfait	
Bread and butter	€ 12
Bread and butter pudding of brioche bread with Madagascar vanilla, raisins and vanilla ice cream	
Cheese	€ 17
Cheese from our local cheese monger	

We buy our meat from our supplier Nice to Meat. It comes exclusively from cattle, lambs and pigs reared in animal- and environmentally friendly conditions.

Nice to Meat originated from a traditional quality butcher shop. Selecting, processing, and distributing meat has been considered an art by us for over 120 years. And you can taste that quality. More information? We'd be happy to tell you more about it.