

Bilderberg Grand Hotel

WIENTJES

D I N N E R



5.30 p.m. - 9 p.m.




STARTERS

Beetroot 	€ 16
Marinated beetroot with goat cheese gratin, orange, pecan nuts and a beetroot crunch	
Tuna	€ 19
Tuna tataki with sesame, ponzu dressing and wasabi tempura crisps	
Tomato 	€ 16
Tomato 'steak tartare' with shallot, capers, local mustard from Zwolle and a poached egg	
Salmon	€ 18
Roasted salmon with citrus, black garlic and sweet and sour cucumber	
Duck	€ 18
Dried duck breast with pickled red onions, five spice mayonnaise and a spring roll filled with duck	

SOUPS

Red pepper 	€ 11
Roasted red pepper soup with crème fraiche and pine nuts	
Mustard 	€ 11
Creamy soup of local mustard from Zwolle with sour apple and spring onion	

POKE BOWLS

Tuna	€ 23
Tuna, sushi rice, carrot, avocado, radish, wakame, sesame, cucumber, soy beans, served with wasabi mayonnaise	
Avocado 	€ 21
Deep-fried avocado, sushi rice, wakame, radish, corn, sesame, cucumber, and soybeans served with toasted sesame dressing	
Chicken	€ 22
Crispy chicken, sushi rice, avocado, wakame, radish, red onion, sesame, cucumber and soybeans served with sriracha mayonnaise	



Dishes with a  are 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

Ravioli 	€ 27
Ricotta-lemon ravioli with roasted tomatoes, roasted vegetables and Parmesan cheese	
Sea bream	€ 28
Pan-fried sea bream fillet with prawns served with a lukewarm tomato antiboise	
Eggplant 	€ 25
Roasted eggplant with couscous, mint, pomegranate and Greek yoghurt dressing	
Lamb	€ 29
Lamb rump saltimbocca with raw ham and sage gravy	
Beef	€ 37
Grilled dry aged beef sirloin steak (250 grams) from Pasture Beef with Chimichurri	
Chef's surprise menu	€ 49 / € 59 / € 66
Let us surprise you with a 3/4/5-course menu per person	

DESSERTS

Mango	€ 12
Pavlova with marinated mango and passion fruit sorbet ice cream	
Chocolate	€ 12
Pure chocolate mousse with a parfait of Zwolle Hanzebitter liqueur and pastel de nata	
Panna cotta	€ 12
Vanilla Panna cotta served with marinated red fruit and a raspberry foam	
Cheese	€ 18
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.