

Bilderberg Grand Hotel

WIENTJES

D I N N E R

5.30 p.m. - 9 p.m.



WWW.BILDERBERG.NL

STARTERS

Celeriac 	€ 16
Celeriace carpaccio shitake hazelnuts	
Ceviche	€ 18
Sea bream orange pomegranate coriander chili	
Tomato ‘steak tartare’	€ 16
Tomatoes shallot capers Zwolle city mustard egg	
Salmon	€ 18
Roasted salmon hollandaise sauce trout caviar	
Quail fillet	€ 18
Fried quail fillet parsnip truffle	

SOUPS

Pumpkin 	€ 11
Pumpkin pumpkin seeds crème fraîche	
Zwolle city mustard 	€ 11
Zwolle famous city mustard apple spring onion	

POKE BOWLS

Salmon	€ 23
Smoked salmon carrot radish avocado wakame sesame edamame beans wasabi	
Avocado 	€ 21
Avocado corn radish wakame sesame cucumber edamame beans	
Chicken	€ 22
Chicken red onion avocado radish wakame sesame edamame beans sriracha	

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
Porcini mushrooms beech mushrooms Parmesan cheese arugula	
Kabeljauw	€ 28
Cod fillet butter blanc smoked salmon chives	
Sweet potato 	€ 25
Baked sweet potato tomato goat cheese pine nuts arugula	
Chickpea curry (also available as vegetarian) 	€ 27
Chickpeas rice coriander chicken thighs from Oranjehoen farm	
Sirloin steak	€ 39
Beef Dry age onion gravy seasonal vegetables	
Venison	€ 29
Fries venison steak port juice thyme seasonal vegetables	
Chef’s surprise menu	€ 49 / € 59 / € 66
Let our kitchen brigade surprise you with a 3 / 4 / 5 / course menu	
per person	

DESSERTS

Mango 	€ 12
Mango cream chili pepper lime sorbet	
Brownie 	€ 12
Dark chocolate panna cotta caramel white chocolate ice cream	
Creme brûlée 	€ 12
Espresso Tiramisu ice cream	
Cheese 	€ 18
A tasting of cheeses from the market, selected by our local cheesemonger “Harry de Smaakspecialist”	

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.