

WIJNTJES


D I N E R

5 PM – 9.30 PM


ENTRÉES

Fregola 	€ 13.95
Fregola salad with salsa verde, avocado and tempura vegetables	
Sea bass	€ 15.95
Roasted sea-bass fillet with crispy tapioca, prawn croquette and yuzu pearls	
Beef	€ 14.95
Smoked rib-eye of beef with rocket, balsamic vinegar, Parmesan cheese and truffle mayonnaise	
Goat cheese 	€ 13.95
Panna cotta of red beetroot with Granny Smith, goat-cheese cream and chioggia beetroot	
Salmon	€ 15.95
Carpaccio of marinated salmon with horseradish cream, poached quail's egg and capers	
Veal	€ 16.95
Marbré of veal pastrami and duck liver with mango chutney and toasted brioche bread	
Tasting and sharing (minimum of two persons)	€ 19.50 p.p.
Tasting plate of assorted small entrées	


SOUPS

Oxtail	€ 9.95
Oxtail bouillon with green herbs and roasted beech mushrooms	
Zwolle mustard 	€ 8.95
Cream soup of mustard from Zwolle with sour apple and spring onion	
Bouillabaisse	€ 14.95
Traditional French fish soup with mussels, crayfish and cod	

DINNER SALADS

Burrata 	€ 16.95
Burrata, sun-dried tomatoes, basil, pine nuts and a salsa verde	
Duck	€ 17.95
Oriental-style pan-fried duck with a fresh salad, soya beans, hoisin sauce and deep-fried onions	

POKE BOWL

Tuna	€ 15.95
Tuna, avocado, sushi rice, radish, wakame, sesame and cucumber, served with sriracha mayonnaise	
Chickpea 	€ 13.95
Chickpeas, avocado, sushi rice, radish, wakame, sesame and cucumber, served with sriracha mayonnaise	
Chicken	€ 15.95
Crispy chicken, avocado, sushi rice, radish, wakame, sesame and cucumber, served with sriracha mayonnaise	



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.

Vegetarian dishes are marked with a 

Allow me to introduce myself... My name is Harry Schonewille from Harry, de Smaakspecialist

I started out almost 15 years ago with a cheese shop and delicatessen in South Zwolle. As an active Slow Food member I am always on the lookout for wonderful, authentic and great-tasting products. Over the years we have steadily expanded our range. Alongside almost 400 types of cheese, we offer all kinds of local products, such as meats, jams and, of course, Wijndragers mustard, as well as importing delicious pesto and olives from Italy and a fabulous range of special cheeses from Switzerland. In addition to the shop, I also organise the regional market De Smaak van Zwolle and work as a Cheese Tester for the Association of Farm Dairy Producers.

MAIN COURSES

Thai green curry 	€ 22.95
Green curry with jackfruit, cashew nuts, pak choi, coriander, red pepper and basmati rice	
Tiger prawns/Mussels	€ 24.95
Tagliatelle with pan-fried tiger prawns and mussels, vine tomatoes, garlic and green herbs	
Guinea fowl	€ 24.95
Pan-fried guinea-fowl fillet with a Parma ham jus and sweetcorn polenta	
Tournedos 200 grams	€ 32.50
Pan-fried tournedos with red-port jus and a sweet-potato gratin	
Quiche 	€ 22.95
Quiche with cheese, green asparagus, oven-roasted vegetables, tomato and basil	
Cod	€ 24.95
Pan-fried cod fillet with a dill beurre blanc and crayfish	
Lamb	€ 26.95
Braised lamb shank, couscous with dried apricots and rosemary jus	
Chef's surprise menu	€ 42.50 / € 49.50 / € 52.50 p.p.
Let our kitchen team surprise you with a three, four or five-course menu	

DESSERTS

Red fruit	€ 9.95
Marinated red fruit with strained yoghurt and raspberry sorbet	
Lime	€ 9.95
Lime pie with lemon curd and burnt meringue foam	
Crème brûlée	€ 9.95
Traditional vanilla crème brûlée served with salted caramel ice cream	
Tasting and sharing dessert	€ 12.95 p.p.
Sample Grand Hotel Wientjes' most delicious desserts	
Cheese tasting plate	€ 14.50
A tasting plate of special cheeses from 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.

PROFESSIONAL SELECTION, PREPARATION AND DISTRIBUTION
Nice to Meat has a long history as a traditional, high-quality butcher. At our company the professional selection, preparation and distribution of meat has been regarded as something of an art form for over 120 years. Under the motto 'Meat is Art' we remain faithful to this tradition of artisanal expertise.

CONSISTENTLY HIGH QUALITY
Nice to Meat guarantees high-quality meat products that are carefully tested, prepared and delivered in accordance with the legally required hygiene standards (IFS Higher Level). Our ongoing quality controls start at the source, with the selection of the meat, and continue right through to the end of the preparation process. Product samples are also taken on a weekly basis and every month a major, unannounced inspection, during which various samples are taken, is performed by the independent quality control bureau.

We believe that the dishes we serve should be delicious, authentic and ethical. In our kitchen we work with ingredients that are produced as far as possible without any adverse impact on the environment, animal welfare or health.