

Bilderberg Grand Hotel

WIENTJES

D I N N E R

5.30 p.m. - 9 p.m.

WWW.BILDERBERG.NL


BILDERBERG

Grand Hotel
Wientjes
Zwolle

STARTERS

Sweet potato 	€ 14
Sweet potato panna cotta with pickled shiitake, chestnuts and mushroom croquettes, served with chips of sweet potato	
Avocado 	€ 14
Avocado with hummus and 'rase el hanout' spices, red pepper and pomegranate	
Trout	€ 15
Terrine of trout with dill, horseradish and beetroot	
Salmon	€ 16
Oriental marinated salmon with wakame, wasabi and seaweed tempura	
Veal	€ 16
Braised cheek of veal with a mousseline of celeriac and roasted beech mushrooms	
Quail	€ 16
Pan-fried quail fillet with a crunch of potato, apple syrup and a leg of quail in Serrano ham	

SOUPS

Porcini Mushrooms	€ 11
Velvety soup of porcini mushrooms served with green spices and chestnut mushrooms	
Lentils	€ 12
Velvety soup of red lentils with smokey chicken and coriander	
Mustard 	€ 11
Creamy soup of local mustard from Zwolle with Granny Smith apple and spring onion	

POKE BOWLS

Shrimp	€ 19
Crispy shrimp, avocado, wakame, radish, carrot, sesame, cucumber and soybeans served with wasabi mayonnaise	
Avocado 	€ 19
Deep-fried avocado, wakame, radish, corn, sesame, cucumber, and soybeans served with toasted sesame dressing	
Chicken	€ 19
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

Pumpkin 	€ 25
Pumpkin in puff pastry with goat cheese, sage and walnut	
Risotto 	€ 25
Risotto with mushrooms and flat leaf parsley served with Parmesan cheese and arugula	
Bream	€ 27
Pan-fried bream fillet, tagliatelle and a 'Vadouvan' butter sauce	
Veal	€ 28
Grilled veal loin with polenta and a sauce of Zwolse mustard	
Duck	€ 26
Confit of duck leg with a sauce of beetroot	
Dear	€ 32
Pan-fried deer fillet served with a pie filled with game and a sage sauce	
Chef's surprise menu	€ 46.50 / € 54.50 / € 62.50
Let us surprise you with a 3/4/5-course menu per person	

DESSERTS

Mango	€ 11
Creamy mango, marinated mango with red pepper and passion fruits sorbet ice cream	
Cheesecake	€ 11
Ferrero Rocher cheesecake and hazelnut ice cream	
Sticky toffee	€ 11
Sticky toffee pudding served with a parfait made of Zwolse Hanzebitter liquor	
Cheese	€ 16
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.