

Bilderberg Grand Hotel

# WIENTJES

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D I N N E R

5.30 p.m. - 9 p.m.


[WWW.BILDERBERG.NL](http://WWW.BILDERBERG.NL)




## STARTERS


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

## SOUPS

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

## POKE BOWLS

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

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

## DESSERTS

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