

Lunch

Bilderberg Grand Hotel Wientjes

(12.00 - 16.30)

Dishes with a  can be served as vegetarian dishes

SANDWICHES

Your choice of white or whole wheat Miller's bread

Oxtail sausage € 14,25

Oxtail sausage served with pickled vegetables,
piccalilli & arugula

Wild boar € 15,25

Prosciutto of wild boar served with a truffle
& walnut cream

Mackarel € 15,25

Smoked mackerel served with celery curry salad
& Granny Smith apple

Hummus € 13,25

Pumpkin hummus served with lentils, pumpkin seeds
& pumpkin seed oil

Goat cheese € 11,95

Goat cheese au gratin served with walnuts, arugula,
beetroot & Aceto Balsamico

POKE BOWLS

Chicken € 18,75

Crispy chicken, red onion, avocado, radish, wakame, sesame,
cucumber, soyabeans & Sriracha mayonnaise

Shrimp € 18,75

Crispy shrimps, carrot, avocado, radish, wakame, sesame,
cucumber, soyabeans & wasabi mayonnaise

Avocado € 18,75

Crispy fried avocado, corn, radish, wakame, sesame, cucumber,
soyabeans & roasted sesame dressing

SOUPS

Game stock € 11,95

Game stock served with wild mushrooms
& sourdough croutons

✓ Zwolse mustard € 10,95

Creamy mustard soup served with Granny Smith apple
& spring onion

HOT LUNCHES

Fried eggs € 13,95

Fried eggs served with cheese, cooked ham & bread

Fried eggs special € 15,95

Fried eggs served with carpaccio, arugula, mature cheese & bread

✓ Bilderburger € 19,25

Beef- or vegetable burger with mature cheese, fried egg,
roasted green asparagus, red onion chutney & a cream of truffle,
served with potato wedges

✓ The Grand Hotel Wientjes lunch quartet € 16,25

Small fried eggs, cup of Zwolse mustard soup, cooked ham
or cheese sandwich & a veal- or vegetable croquette

✓ Croquettes € 13,95

Two veal- or vegetable croquettes served with bread & Zwolse mustard

Lunch menu 2 courses incl. coffee € 38,50

Let us surprise you with a two-course lunch menu

DESSERTS

Cheesecake € 10,95

Cheesecake served with marinated forest fruit & yogurt ice cream

Cinnamon € 10,95

Cinnamon parfait served with Pastel de nata, apple compote & crème Anglaise

Hazelnuts € 10,95

Hazelnut crème brûlée served with salted caramel ice cream

Cheese € 15,95

Tasting of local cheeses in collaboration with "Harry de Smaakspecialist"