

## Dinner

# Bilderberg Grand Hotel Wientjes

(from 5.30 p.m. until 9 p.m.)


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Chefs' Choice € 46,50 / € 54,50 / € 57,50 per person  
Let us surprise you with a 3 / 4 or 5-course menu



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All courses with  can be served vegetarian

### STARTERS

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|--|------|
|  Burrata  | € 14 |
| Burrata with orange and pomegranate with salsa verde   |      |
|  Avocado                                       | € 14 |
| Avocado with pumpkin hummus, spices, red pepper and pumpkin seeds  |      |
| Sea Bass   | € 16 |
| Roasted pickled sea bass fillet with lime mayonaise and roasted green asparagus  |      |
| Salmon   | € 16 |
| Oriental marinated salmon with wakame, wasabi and tempura seaweed  |      |
| Veal   | € 16 |
| Braised veal cheek with a cream of onion and vegetable crisps  |      |
| Duck   | € 15 |
| Marbre of smoked duck breast and a rilette of duck served with croutons of local hanzebitter gingerbread and a red onion chutney |      |

### SOUPS

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|---|------|
|  Carrot  | € 11 |
| Creamy carrot soup flavoured with ginger and coriander                                      |      |
|  Mustard | € 11 |
| Creamy soup of local mustard from Zwolle with sour apple and spring onion                   |      |




B I L D E R B E R G

Grand Hotel  
Wientjes  
Zwolle

## POKE BOWLS

**Shrimp** € 19  
Crispy shrimps, avocado, wakame, radish, carrot, sesame, cucumber and soybeans served with wasabi mayonaise

 **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 sriracha mayonaise

## MAIN COURSES

 **Risotto** € 25  
Pearl barley risotto with roasted beetroot and gratin goat cheese

 **Green curry** € 25  
Thai green vegetable curry with basmati rice, cashew nuts and coriander

**Cod** € 27  
Cod fillet served with butter sauce and Moluga caviar

**Ravioli** € 27  
Crab ravioli, crayfish and a sauce of shore crab

**Bavette** € 32  
Grilled beef bavette with caramelized red onion gravy

**Chicken** € 26  
Baked corn-fed chicken breast with gremolata and creamy poultry gravy

**Lamb** € 29  
Saltimbocca of lamb leg with Serrano ham and sage gravy



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## DESSERTS

### Pannacotta

Espresso Martini pannacotta with chocolate ice cream

€ 11

### Pavlova

Pavlova with marinated forest fruits and vanilla ice cream

€ 11

### Hangop

Caramelised pineapple with 'hangop' – a curd of yoghurt – and salted caramel ice cream

€ 11

### Cheese

A selection of the cheese market from our local cheese farmer Harry

€ 16