

Dinner

Bilderberg Grand Hotel Wientjes

(from 17.30 till 21.00 uur)

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

All courses with  can be served vegetarian

STARTERS

Beef € 15,25

Beef carpaccio served with mature cheese, Zwolse mustard mayonnaise & toasted hazelnuts

Duck € 16,50


Pickled duck breast marinated in five spices served with mango chutney & a duck confit spring roll

Cod € 16,50


Cod ceviche served with roasted cod, avocado & passionfruit

Scallops € 18,50

Fried scallops served with cauliflower mousseline, aceto balsamic vinegar & potato crisps

 Burrata € 14,25

Burrata served with roasted green asparagus, salsa verde & black olive crumble

 Beets € 14,25

Red beet gazpacho served with cucumber, radish, avocado & dill

SOEPEN

Green crab bisque € 11,95

Creamy crab bisque served with a crayfish, smoked salmon & green herbs garnishing

 Zwolse mustard € 10,95

Creamy mustard soup served with a sour apple & spring onion garnishing

POKE BOWLS

Poke bowl chicken € 18,75

Crispy chicken, red onion, avocado, radish, wakame, sesame, cucumber & soyabeans, served with srirachamayonaise

Poke bowl shrimps € 18,75

Crispy shrimps, carrot, avocado, radish, wakame, sesame, cucumber & soyabeans, served with wasabimayonaise

✓ Poke bowl avocado € 18,75

Fried avocado, corn, radish, wakame, sesame, cucumber & soyabeans, served with roasted sesamedressing

MAIN COURSES

Main courses can be served with a portion of chips à € 4,50

Veal (200 grams) € 28,50

Grilled veal loin served with jus de veau & lemon parsley gremolata

Corn fed chicken € 26,25

Baked corn fed chicken breast served with creamy rosemary & beech mushroom sauce

Lamb € 29,95

Leg of lamb saltimbocca served with Serranoham & sagegravy

Sea Bream € 27,50

Baked sea bream fillet served with tagliatelle nero, smoked salmon & peasauce

✓ Tortelloni € 25,25

Ricotta filled tortelloni's served with spinach, tomato & Parmesan cheese

✓ Eggplant | Couscous € 25,25

Roasted eggplant served with couscous, pomegranate, mint & Greek yoghurt dressing

DESSERTS

Pineapple € 10,95

Passoã marinated pineapple served with vanilla curd & coconut sorbet

Pavlova € 10,95

Pavlova served with marinated strawberries, lime cream & vanilla ice cream

Chocolate € 10,95

Dark and white chocolate trifle served with chocolate ice cream

Cheese € 15,95

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