






JULIA'S KITCHEN IS A FRENCH-AMERICAN KITCHEN WITH A NOD TO THE FIFTIES
HOTEL DE BILDERBERG HAS AN ILLUSTRIOUS PAST – NUMEROUS CELEBRITIES, GOVERNMENT OFFICIALS AND EVEN ROYALTY HAVE BEEN REGULAR GUESTS DOWN THROUGH THE YEARS. YET IT WAS THE BILDERBERG CONFERENCE IN 1954 THAT PUT THE HOTEL IN THE INTERNATIONAL NEWS. THE BILDERBERG CONFERENCE WAS ORGANISED WITH THE AIM OF IMPROVING THE RELATIONSHIP BETWEEN THE UNITED STATES AND EUROPE. IN JULIA'S KITCHEN, THE MENU OFFERS THE BEST FOOD FROM THOSE TWO WORLDS. THE DISHES ARE INSPIRED BY THIS TRANSATLANTIC RELATIONSHIP AND BEAR THE CHARACTER OF THE 1950'S, WHEN IT WAS COMMON FOR DISHES TO BE SIMPLE AND SEASONAL. SO THE INGREDIENTS THAT WE USE NATURALLY COME FROM LOCAL SUPPLIERS WITH A PASSION FOR THEIR PROFESSION.

– STARTERS –

Caesar salad with Parmesan, Barneveld hen, crispy pork belly, croutons, anchovies and the famous Caesar dressing	€ 9,95
Niçoise salad 	€ 9,95
Surf & Turf, Parma ham, carpaccio and hot smoked salmon	€ 9,95
Steak tartare with classic garnish	€ 9,95
Dordogne mushrooms 	€ 8,75
Classic shrimp cocktail	€ 9,95



– SOUPS –

Creamy spinach soup with a crème fraîche quenelle 	€ 6,75
Consommé Madrilene with garniture Royal	€ 6,75

– SIDE DISHES –

Pork cheeks with onion and bacon	€ 8,75
Escargots (half dozen or dozen)	half dozen € 8,95 dozen € 16,50

– MAIN COURSES –

Beef Bourguignon	€ 17,00
Grilled steak <i>Your choice of sauce: béarnaise, spicy pepper or our signature BBQ sauce</i>	€ 17,00
Portobello filled with various vegetables 	€ 16,50
Beet burger with garnish 	€ 16,50
Cod en-papillote	€ 19,50
Lemon sole with butter	€ 18,50
Duck confit en crouste	€ 17,00


** all main dishes are served with home-fried potatoes and salad*

– SIDE DISHES –

Housemade fries with mayonnaise	€ 2,50
Fried mushrooms	€ 3,50
Sweet potato gratin	€ 3,50
Fresh vegetables topped with melted cheese	€ 3,50

– DESSERT –

Île flottante, deliciously fluffy with caramel and vanilla	€ 7,00
Red Velvet cake	€ 7,00
Lime-pecan pie	€ 7,00
Fudge cake	€ 7,00

{ Do you have questions about allergens or dietary requirements, please ask our staff
For vegetarians, we have included a variety of dishes. These are marked with a  }



GIN AND TONIC – THE RECOMMENDED APERITIF AT JULIA’S KITCHEN

THE COCKTAIL COMMONLY KNOWN AS A ‘GIN AND TONIC’ IS REFRESHING, SPICY AND A DRINK THAT NEVER FAILS TO PLEASE. THIS COCKTAIL WAS INTRODUCED IN THE 18TH CENTURY IN THE ARMY OF THE BRITISH EAST INDIA COMPANY IN INDIA. OWING TO THE QUININE ADDED TO THE TONIC WATER, THE TONIC PROTECTED THE SOLDIERS AGAINST MALARIA, WHICH IS THE STORY BEHIND THE NAME “INDIAN TONIC”. IN ORDER TO SOFTEN THE SOMEWHAT BITTER FLAVOUR OF THE TONIC, THE ENGLISH USED A MIXTURE OF WATER, SUGAR, LIME AND GIN. EACH TYPE OF GIN MAKES A DIFFERENT AND UNIQUE G&T, BUT NO GIN ON EARTH COMBINES POORLY WITH TONIC, AND NEVER WILL...

Aperitif	
– GIN-TONIC –	
Flamboyant	€ 9,20
Gordons Gin / Schweppes tonic / Lime juice / Mint	
Charisma	€ 9,20
Hendrick’s Gin / Fever tree tonic / Rosemary / Cucumber	
Courage	€ 9,20
Bombay Sapphire / Fever tree tonic / Lemon grass / Ginger	
Diplomathique	€ 9,20
Tanquray Gin / Schweppes tonic / Basil / Cucumber	

– BEVERAGES –	
Fresh orange juice	€ 3,90
Cola, Cola light, 7-up, Sisi, Cassis, Bitter lemon, Tonic	€ 3,00
Ginger ale, Ice tea / green, Rivella, Fristi, Chocomel	€ 3,00
Apple juice, Grape juice, Tomato juice	€ 3,00
Crodino	€ 3,75

– WATER –	
Sourcy blue, Sourcy red 0.20 l	€ 3,00
Sourcy blue, Sourcy red 0.75 l	€ 5,90

– BEERS –	
Beer 0.25 l	€ 3,90
Beer 0.50 l	€ 7,50
Heineken 0.0%	€ 3,90
Amstel Radler (also available 0%)	€ 3,90
Duvel	€ 5,50
Affligem Double / Triple / Blond	€ 4,75
Wieckse Witte	€ 4,75
(also available 0%)	

Bubbles	
– SPARKLING WINES.FOR TOASTING –	
	bottle
	glass
Prosecco Spumante Brut Saomi	€ 38,50
Veneto, Italy	€ 6,25
Refreshing - minerals - fruity	
Brouette Prestige Brut	€ 42,50
Rhône - France	€ 7,25
White fruit - rich - creamy	
Champagne Grand Cru Brut Grande Reserve	€ 72,50
Champagne - France	
Fruity - white peach- toast - brioche	



– WHITE WINES –	bottle	glass
Verdicchio Dei Castelli di Jesi Classico	€ 35,00	€ 6,00
Marken - Italy		
Refreshing - apple - lemon - green herbs		
Chardonnay - La Grande Merveille	€ 35,00	€ 6,00
Languedoc - France		
Full - soft - vanilla - buttery - peach		
Picpoul De Pinet	€ 35,00	€ 6,00
Languedoc - France		
Refreshing - citrus fruit - green apple		
Saint-Veran Les Terres Noires	€ 47,50	€ 8,00
Bourgogne - France		
Full - pear - honey - almonds		
– RED WINES –		
Beaurempart Grande Reserve	€ 35,00	€ 6,00
Languedoc - France		
Smooth - full - blackberries - vanilla - toffee		
Primitivo Pignataro	€ 36,00	€ 6,25
Puglia - Italy		
Intense - smooth - refined - spicy - black fruit		
Rioja Vega Crianza	€ 37,50	€ 6,50
Rioja - Spain		
Full - blueberries - licorice - spices - oak-aged		
Chianti Classico	€ 44,00	€ 7,50
Toscane - Italy		
Elegant - soft - cherries - spicy - oak-aged		

Hot	
– COFFEE –	
Espresso	€ 3,00
Double Espresso	€ 3,90
Café crème	€ 3,00
Hot chocolate	€ 3,60
Cappuccino	€ 3,20
Latte	€ 3,20
Latte macchiato	€ 3,40
Dollop of whipped cream	€ 0,50

– TEA –	
Bilderberg Tea - black tea blended by Bilderberg	€ 2,90
Lovely soft, rose-scented tea with a velvet finish	
Ingredients: natural bergamot oil and rose blossom	
Earl grey - traditional tea from China and Sri Lanka	€ 2,90
This black tea is enriched with a hint of bergamot oil	
Vervain - also known as “Verbena”	€ 2,90
This herbal tea has a delicate flavour with a whiff of lemon	
Rooibos - Consists of small aromatic needles from the South African rooibos bus	€ 2,90
Ceylon - is picked and processed on high-altitude tea plantations	€ 2,90
Green tea - steamed tea leaves from Japan	€ 2,90
With a pronounced green fragrance paired with a creamy, full flavor	
Fresh mint tea - freshly picked mint from our own herb garden	€ 3,20