

Bilderberg Grand Hotel

WIENTJES

D I N N E R

5.30 p.m. - 9 p.m.



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BILDERBERG

Grand Hotel
Wientjes
Zwolle


STARTERS

Beets 	€ 14
Falafel made from red beets, Chioggia beets, goat cheese cream with mint and walnuts	
Burratine 	€ 14
Couscous salad with burratine, salsa verde, roasted cherry tomatoes and pine nuts	
Sea bass	€ 16
Spice-marinated sea bass fillet with a lime cream and sweet and sour cucumber	
Duck	€ 16
Roulade of Dutch farm duck with black pepper, mango and a duck-filled spring roll	
Beef	€ 16
Beef tataki made from beef flank steak with spring onion, garlic, sesame, fried onion, soy beans and Ponzu dressing	

SOUPS

Lobster	€ 13
Lobster bisque with crayfish, smoked salmon and green herbs	
Mustard 	€ 11
Creamy soup of local mustard from Zwolle with Granny Smith apple and spring onion	

POKE BOWLS

Shrimp	€ 19
Crispy shrimp, avocado, wakame, radish, carrot, sesame, cucumber and soy beans served with wasabi mayonnaise	
Avocado 	€ 19
Deep-fried avocado, wakame, radish, corn, sesame, cucumber, and soy beans served with toasted sesame dressing	
Chicken	€ 19
Crispy chicken, avocado, wakame, radish, red onion, sesame, cucumber and soy beans served with 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

Canneloni 	€ 25
Canneloni filled with eggplant, Parmesan cheese, basil, garlic pangrattato and smoked almonds	
Cod fillet	€ 27
Pan-seared cod fillet with smoked salmon, chives and butter sauce	
Thai Green Curry  (Choice of: Shrimp/Corn-fed Chicken/Quorn)	€ 25
Thai green curry with coriander, lime, cashews and basmati rice	
Lamb	€ 28
Pan-seared lamb rump with a herb crust and lamb gravy	
Veal	€ 28
Grilled veal loin with confit roseval potatoes and Beurre Café de Paris	
Chef's surprise menu	€ 46.50 / € 54.50 / € 62.50
Let us surprise you with a 3/4/5-course menu	per person

DESSERTS

Panna cotta	€ 11
Citrus Panna cotta served with marinated forest fruit, Italian foam with a hint of balsamic and limoncello parfait	
Pornstar Passion	€ 11
Dessert of passion fruit and mandarin with the flavors of the elegant cocktail Pornstar Martini	
Chocolate	€ 11
Chocolate sand tartlet with chocolate-hazelnut praline, served with pistachio ice cream	
Cheese	€ 16
A selection from the cheese market of our local cheesemonger "Harry the Flavor Specialist"	

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.