

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

Pork € 14,95

Braised pork cheek served with a mousseline of celeriac
& roasted beech mushroom

Game tasting € 16,95

Prosciutto and salami of wild boar, a rilette of goose,
venison ham, pickled vegetables & pheasant pâté

Mackerel € 16,50

Roasted mackerel served with marinated seaweed
& a cream of finger limes

Salmon € 16,50

Tartare of smoked salmon served with horseradish
& poached quail egg

Pumpkin € 14,50

Panna cotta of pumpkin served with a bitterball filled
with oyster mushrooms, pickled mushrooms, walnut & a cream of Taleggio

Avocado € 14,50

Avocado served with pumpkin hummus, spices,
red pepper & pumpkin seeds

SOUPS

Game stock € 11,95

Game stock served with wild mushrooms
& sourdough croutons

✓ Zwolse mustard € 10,95

Creamy mustard soup served with a Granny Smith apple
& spring onion

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

MAIN COURSES

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

Beef € 28,50

Grilled beef bavette served with a gravy of
caramelized red onions

Guinea fowl € 26,25

Guinea fowl filet served with a truffle crème

Venison € 29,95

Sauteéd venison steak served with Veluwe game pie
& a gravy of game with cocoa

Cod € 27,50

Sauteéd cod filet served with butter sauce & Moluga caviar

✓ **Pearl barley € 25,25**
Risotto made of pearl barley served with roasted beets
& gratinated goat cheese

✓ **Mushrooms € 25,25**
Strudel filled with mushrooms, roasted pumpkin & sage

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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"