



To start with

Oyster 'Geay' €6.50

Swedish Black Caviar (10 gr.) €40.00

Starters

Dinkeldal beef

tartare and pastrami with aceto balsamic mayonnaise

Paulien's old cheese and potato crackers

€30.00

Little gem

roasted, with cream of cabbage lettuce and Belper Knolle

€25.00

Dutch yellowtail & Oyster

Roasted and tartare, with "Geay" oyster, sorrel and horseradish

€30.00

North sea crab

salad, with spring carrots and crustacean gravy and kefir

€35.00

Main courses

Wild garlic & "Oudwijker Fiore"

Ravioli filled with "Oudwijker Fiore"
and sauce of homegrown wild garlic

€35.00

Scallop & langoustine

crushed and baked, with salted lemon risotto, miso and shellfish gravy

€48.50

Turbot

stuffed and baked, with spinach, razor clams and bearnaise sauce

€45.00

Dinkeldal beef

Fillet, smoked bone marrow, with Crispy potato and truffle gravy

€45.00

Our hospitable brigade will gladly provide you with a surprising (non-alcoholic) wine recommendation.

Bru water package for €6,00 per person, with a choice of sparkling or flat mineral water.

If you have any form of food intolerance or allergy, please inform us in advance.

Despite our careful working methods, a (cross)contamination with one of the 14 allergens can never be 100% excluded..





Philosophy

The Philosophy is based primarily on botanical gastronomy and classic French-Mediterranean cuisine with endless respect for animals and nature. The motto is therefore 'Taste and experience the region in all its facets'. Our hospitable brigade will gladly provide you with surprising wine advice or a suitable alternative.

Menu 'Anniversary'

Dinkel­dal beef

*tartare and pastrami with aceto balsamic mayonnaise
Paulien's old cheese*

Scallop & Swedish Black Caviar

pressed and seared, with salted lemon risotto and langoustine jus

Skrei

roasted with Bonte Bentheimer bacon, celeriac and Foyot sauce

Quail

pan-fried, with sweet-and-sour mustard seeds and chamomile jus

Deer from Lutterzand

with potato mousseline, quince compote and port sauce

Blood orange & tarragon

*farmhouse yogurt mousse with marinated blood orange
and tarragon sorbet*

*6 courses €135.00 per person
(please order per table)*

Enrichment of the culinary experience:

Selection of (regional) cheeses from the cheese trolley €20.00 per person.

Our hospitable brigade will gladly provide you with surprising wine advice or a suitable alternative. For any adjustments to the menu, we charge a surcharge of €7.50 per person per dish.

Michel van Ritswijk

SVH Meester­kok

Vincent Goris

Chief de cuisine





Green DNA

The white brigade works according to the seasons with harvested crops from its own greenhouse and from Bloemenbeek's edible estate. Taste is paramount here as is the origin of the products and responsibly grown and processed ingredients from the region. Supplemented by the most delicious herbs and crops from our own herb garden and picked 'wild' on our own estate.



Inspired by Bloemenbeek's Greenhouse and the 'edible' estate

Menu 'Greenhouse'

Little gem

roasted with cream of cabbage lettuce and Belper Knolle

"Tuffel" & Truffle

various preparations of potato with truffle foam

"Siepels" *

white onion roasted on sea salt with macadamia nut and black garlic

Wild garlic & "Oudwijker Fiore"

ravioli filled with "Oudwijker Fiore" and sauce of homegrown wild garlic

Blood orange & tarragon

*farmhouse yogurt mousse with marinated blood orange
and tarragon sorbet*

*5-course * €95.00 per person*

4-courses €77.50 per person

(please order per table)

For any menu changes, we charge an additional €7.50 per person per dish.





Desserts

Cheese trolley

*selection of cheeses from our own region and further afield
with freshly baked nut bread and chutneys from our own estate*
€20.00

Walnuts

*kefir mousse with roasted walnuts
and honey from our own estate*
€17,50

Blood orange & tarragon

*farmhouse yogurt mousse with marinated blood orange
and tarragon sorbet*
€17.50

“Boerenjongens & Boerenmeisjes”

*Brandy apricot crèmeux, rum-raisin compote
and Twentse currant bread ice cream*
€ 17,50

