



To start with

Oyster 'Geay' €6.50
Swedish Black Caviar (10 g) €40.00

Starters

Dinkeldal Beef

*tartare and pastrami with aceto balsamico mayonnaise,
aged cheese from Paulien and crispy potato cracklings*
€30.00

Bunker Cheese

Twentse Bûskruid cheese mousse, roasted bell pepper, and a broth of fermented tomatoes
€25.00

Dutch Yellowtail & 'Geay' Oyster

grilled and as tartare with oyster, sorrel and horseradish
€30.00

North Sea Crab

salad with carrot, shellfish jus and kefir
€35.00

Main Courses

Beetroot & Kale

Beetroot and kale ravioli, fresh apple salad, and red beetroot-miso jus
€35.00

Scallop & Langoustine

pressed and pan-fried with risotto of salted lemon, miso and shellfish jus
€48.50

Turbot

stuffed and pan-fried with zucchini, razor clam and Béarnaise sauce
€45.00

Dinkeldal Beef

fillet with smoked bone marrow, crispy potato and truffle jus
€45.00

*Our hospitable brigade will be happy to provide you with a surprising (non-alcoholic) wine
accommodation*

*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% ruled out.*





Philosophy

The philosophy is mainly based on botanical gastronomy and classic French-Mediterranean cuisine with infinite respect for animals and nature.

The motto is therefore: "Taste and experience the region in all its facets".

Our hospitable brigade will be happy to provide you with surprising wine tips or a suitable alternative

Menu 'Anniversary'

Dutch Yellowtail & 'Geay' Oyster

grilled and as tartare with oyster, sorrel and horseradish

Scallop & Swedish Black Caviar

pressed and pan-fried with risotto of salted lemon and langoustine jus

Red Mullet

with fennel, tomato antiboise, and garlic foam

Sweetbread

crispy sweetbread, Tilligte shiitake mushrooms, and summer truffle foam

Venison

with potato mousseline, beetroot and port sauce

Pavlova

with raspberries, lime mousse, and elderflower sorbet

6 courses €135.00 per person

(please order per table)

Enrich the culinary experience:

assortment of (regional) cheeses from our cheese trolley €20.00 per person.

For any adjustments to the menu, a surcharge of €7.50 per person per course applies.

Michel van Rijnswijk



SVH Meesterkok

Vincent Goris



Chef de cuisine





Green DNA

The white brigade works in harmony with the seasons with crops from its own greenhouse and from the edible estate of Bloemenbeek. The focus is just as much on taste as on the origin of the products and responsibly grown and processed ingredients from the region. Complemented by the most delicious herbs and crops from our own herb garden and wild harvests from our own estate



Inspired by the Bloemenbeek greenhouse and the 'edible' estate

Menu 'Greenhouse'

Bunker Cheese

Twentse Bûskruid cheese mousse, roasted bell pepper, and a broth of fermented tomatoes

Artichoke

confit and charcoal-grilled artichoke with olive cream and saffron sauce

Gnocchi*

With shiitake mushrooms from Tilligte, crispy oyster mushroom, and summer truffle foam

Beetroot & Kale

Beetroot and kale ravioli, fresh apple salad, and red beetroot-miso jus

Pavlova

with raspberries, lime mousse, and elderflower sorbet

*5-course menu * €95.00 per person*

*4-course menu €77.50 per person
(please order per table)*

For any adjustments to the menu, a surcharge of €7.50 per person per course applies.





Desserts

Cheese Trolley

*selection of cheeses from our region and beyond,
served with freshly baked nut bread and chutneys from our own estate*
€20.00

Walnuts

kefir mousse, roasted walnuts and honey from our own estate
€17.50

Rhubarb

slow-cooked rhubarb and rhubarb compote, with Ruby chocolate cream and tarragon sorbet
€17.50

Pavlova

with raspberries, lime mousse, and elderflower sorbet
€17.50

