



To start with

Geay oyster (per piece) €4.75
Swedish Black Caviar (10 g) €30.00

Starters

Vacherin Mont d'Or
as mousse with Linda potato, garlic and celery €25.00

Dutch yellow tail & Geay oyster
roasted and as tartare, with Geay oyster, sorrel and horseradish €30.00

North Sea crab
salad, with spring carrots and gravy of langoustine and kefir €35.00

Twente goose
thinly sliced with organic liver and quince compote €30.00

Main courses

Celeriac
mini celeriac from the Singraven estate baked in a salt crust
with smoked egg yolk and parsnip €35.00

Scallop & langoustine
crushed and fried, with risotto of salted lemon, miso and crustacean sauce €48.50

Dinkelddal beef
fillet and oxtail with crispy potato, mushrooms and truffle gravy €45.00

Saddle of hare
roast, with medlar, red cabbage, black pudding and pink pepper corn sauce €48.50

Our hospitable team will be happy to provide you with a surprising (alcoholic and non-alcoholic) wine recommendation.

If you have any type of food intolerance or allergy, please let us know in advance.
Despite our careful working methods, (cross-)contamination with one of the 14 allergens can never be 100% excluded.





Green DNA

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



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

'Greenhouse' menu

Vacherin Mont d'Or
as mousse with Linda potato, garlic and celery

*Pumpkin & cep **
toasted, with spelt and rosemary butter sauce

Twentse Siepel
roasted white onion with macadamia nuts and black garlic

Celeriac
mini celeriac from the Singraven estate baked in a salt crust
with smoked egg yolk and parsnip

Apple & Vanilla
apple compote with cinnamon and vanilla bourbon ice cream

*5 courses * €90.00 per person*

4 courses €72.50 per person

(please order per table)

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

Michel van Rijn

SVH Meesterkok

Sofien Oueslati

Maitre d'Hotel

Matthijs Mulder

Chef de cuisine



Philosophy

Our philosophy is primarily based on botanical gastronomy and classic French-Mediterranean cuisine with boundless respect for animals and nature. Therefore, our motto is 'Taste and experience the region in all its facets'. Our hospitable brigade will gladly provide you with a selection of fine wines or a suitable alternative.

'Bloemenbeek' menu

Dutch yellow tail & Geay oyster

roast and tartare, with Geay oyster, sorrel and horseradish

North Sea crab

salad, with spring carrots and gravy of langoustine and kefir

Celeriac

mini celeriac from the Singraven estate baked in a salt crust with smoked egg yolk and parsnip

Veal sweetbread

crispy fried sweetbread with spelt and black garlic

Pheasant

filled with mushrooms, Alsatian sauerkraut and served in its own gravy

Apple & Vanilla

apple compote with cinnamon and vanilla bourbon ice cream

*6 courses €117.50 per person
(please order per table)*

Extension

assortment of (regional) cheeses from the cheese cart €20.00 per person.

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





Desserts

Cheese cart

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

Apple & Vanilla

apple compote with cinnamon and vanilla bourbon ice cream €17.50

Chocolate & Pear

chocolate mousse, pear compote and almond ice cream €17.50

Walnuts

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