



## Rheezer Bistro

Welcome to our 'Rheezer Bistro', glad to welcome you.  
The Rheezer Bistro exists since 2000. A hidden gem, at the back of  
the farm, with a private garden.

A lovely, intimate atmosphere, hospitable and stylish. Our driven  
team is ready to deliver you an unforgettable culinary experience.

*"The Rheezer Bistro, maybe the best kept secret of the surrounding  
area".*

### Menu

*Let the kitchen crew surprise you*

	menu		wine-arrangement	all-inn p.p.
Vlier	3 course	<b>44</b>	<b>21</b>	<b>81</b>
Eiken	4 course	<b>54</b>	<b>28</b>	<b>98</b>
Heide	5 course	<b>64</b>	<b>35</b>	<b>115</b>
Dennenappel	6 course	<b>74</b>	<b>42</b>	<b>132</b>

All-inn is:

menu, aperitif, wine-arrangement, water, coffee/tea and sweets

### **À la carte**

Oyster

#### **Varying offer from our Homarium**

Served with:

- Soy vinaigrette - mirin - lime
- Apple - ginger - kohlrabi
- Raspberry - vinaigrette - shallot

#### Starters

<b>Salmon</b>	<b>17</b>
Home smoked - leek - capers - chives - brioche	
<b>Veal</b>	<b>17</b>
Tartare - 'Vechtdal' egg - olives - tomato - red onion	
<b>Beef</b>	<b>17</b>
carpaccio - truffle - arugula - pine nut	
<b>Rabbit - duck liver</b>	<b>17</b>
Apple - apricot - lardo - mustard	

#### Warm starters / second starter

<b>Scallop</b>	<b>18</b>
Capers - Granny Smith - beurre blanc - chives	
<b>Bisque</b>	<b>16</b>
Soup made of lobster - tomato - crayfish - Hollandaise	



## Rheezer Bistro

### Main course

<b>Beef - Tournedos</b>	<b>38</b>
Artichoke - mushroom - parsley - sweet potato	
<b>Veal tenderloin</b>	<b>38</b>
Shiitake - pods - pumpkin - Madeira	
<b>Boar</b>	<b>36</b>
Cheek - slowly cooked - sunflower seed - mushroom	
<b>Turbot</b>	<b>48</b>
Cauliflower - bimi - piccalilly - capers	
<b>Sole</b>	<b>52</b>
Artichoke - mushroom - parsley - pods	
<b>Redfish - prawn</b>	<b>38</b>
Prawn XL - bisque - shiitake - pods	

### **Supplement:**

- **Fries - truffle mayonaise** 4

### Lobster

<b>Half a lobster</b>	<b>28</b>
<b>Whole lobster 500-600</b>	<b>52</b>
<b>Surf &amp; Turf</b>	<b>54</b>
<i>served with: pods - pumpkin - shiitake - bisqu - Hollandaise</i>	

### Vegetarian menu - or can be ordered separately

3 course	<b>44</b>	5 course	<b>64</b>
4 course	<b>54</b>	6 course	<b>74</b>

### **Délice de Bourgogne**

Figs - grape - balsamico

### **Cauliflower**

Bimi - piccalilly - capers

### **Watermelon steak**

Grapefruit - samphire - Hollandaise - agrumi

### **Agnolotti**

Parmesan - mushroom - ceps

### **Dry age beet**

Miso - pumpkin - pods - shiitake

### **Apple**

Stewed - ruby chocolate - mascarpone

### Dessert

<b>Moelleux</b>	<b>12</b>
White chocolate - warm cake - mango - pistache	
<b>Apple</b>	<b>12</b>
Stewed - mousse - ruby chocolate	
<b>Cheese</b>	<b>15</b>
selection from 'de Kaashelden' - blueberry - 'De Bessentuin'	
<b>Coffee/tea dessert</b>	<b>7</b>
coffee of tea, served with homemade sweets	