



Rheezer Bistro

Welcome

Welcome to the Rheezer Bistro, it is lovely to have you here. The Rheezer Bistro has existed since the year 2000. A hidden gem, situated at the back of the farmhouse, with its own private courtyard. A delightful, intimate atmosphere under the vaulted ceilings, welcoming and stylish.

Our dedicated team is ready to provide you with an unforgettable experience. - Enrico and Margé Hans -

Our chef introduces himself

My name is Nick van Swaal and since 2021 I have been the proud head chef of the Rheezer Bistro. Cooking has been my great passion for over 20 years, born from my love of food. I love dishes where the ingredients really come into their own. Wherever possible, I always work with local, fresh products. After all, good things don't have to come from far away. My cooking style is a mix of classic dishes, influences from other countries, and a touch of the Vechtdal. I wish you a wonderful time at the Rheezer Bistro.

Let the Chef surprise you with their culinary delights

	Menu	Wine	All-in p.p.
3 courses	49	24	90
4 courses	59	32	108
5 courses	69	40	127
6 courses	79	48	146
7 courses	89	56	161

All-in is:

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



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À la carte

OYSTERS

Varying offer form our Homarium **3/4/5**

Served with:

- Cucumber - vinaigrette - dill oil
- Champagne - vinaigrette - caviar
- Raspberry - vinaigrette - shallot

Pata negra - grilled brioche - balsamic **7**

STARTERS

Beef - carpaccio **18**

Truffle - arugula - pine nuts - Old Amsterdam

Trout **18**

Slow-cooked - asparagus - egg salad - caviar - celery

Salmon - eel **20**

smoked - asparagus - cucumber - onion - horseradish

Vitello Tonnato 'deluxe' **20**

tuna tartare - veal roast beef - quail egg - honey tomato

WARME VORSPEISEN / ZWEITE VORSPREISE

Langoustine **20**

Bisque - saffron - vanilla - honey tomato - asparagus - corn



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LOBSTER (MAIN COURSE)

Half a lobster	34
Whole lobster 500-600	45
Surf & Turf	45
<i>served with corn ribs, potato, courgette, green asparagus, bisque</i>	

MAIN COURSE

Lamb	40
3 preparations - loin - stew - sole - spring vegetables	
Beef - Tournedos	39
Carrots - sugar snap peas - asparagus - pommes gâteau	
Dry-age ribeye	42
Asparagus - pommes gâteau - corn - Madeira	
Halibut	44
Beetroot - bisque - miso - bimi - asparagus	
Asperges	
- Ham	32
- Smoked salmon	38
- Half lobster	42
Ernie's asparagus - poached egg - chervil - potatoes - Hollandaise	
Extra:	
Pommes Frites	4



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VEGETARIAN MENU - OR CAN BE ORDERED SEPARATELY

3 courses	48	5 courses	68	7 courses	88
4 courses	58	6 courses	78		

Asparagus (cold starter)

quail egg - celery - grapefruit

Green bean

Potato - Noilly prat - grape

Beetroot

Bimi - miso - courgette - XO

Agnolotti

wild garlic - shiitake

Asparagus

Carrot - sugar snap - egg

Passionfruit

White chocolate - mango

DESSERT

Crème Brûlée

Classic from the French kitchen - vanilla

12

Chai Latte Matcha

ginger - spices - milk - strawberry

13

Passion fruit

mango - white chocolate

13

Cheese

selection from 'de Kaashelden' - blueberry - 'De Bessentuin'

15

Coffee/tea dessert

coffee of tea, served with homemade sweets

9