



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
3 courses	55	24
4 courses	65	32
5 courses	75	40
6 courses	85	48
7 courses	95	56

All-in is:

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



Rheezer Bistro

À la carte

OYSTERS

Varying offer form our Homarium

Served with:

- White soy - mirin
- Kimchi - sesam - spicy
- Raspberry - vinaigrette - shallot

Pata negra - grilled brioche - balsamic 8

STARTERS

Beef - carpaccio 20

Truffle - arugula - pine nuts - Old Amsterdam

Salmon 20

Beetroot - cucumber - Amsterdam onion - dill

Crayfish 20

Smoked eel - apple - horseradish - grapefruit - caviar

Duck liver - Iberico 20

Terrine - Iberico pork - plum compote - herb salad

WARM STARTERS / SECOND STARTER

Coquille 22

Truffle - celeriac - mushrooms

Bisque 22

Soup of Lobster - shrimp - tomato - brioche



Rheezer Bistro

LOBSTER (MAIN COURSE)

Half a lobster	38
Whole lobster 500-600	54
Surf & Turf	54
<i>Served with potato - corn - bimi - bunch carrots - bisque</i>	

MAIN COURSE

Quail	39
Coconut - hoisin - bok choy - shiitake	
Beef - Tournedos	42
Corn - broccolini - baby carrots - garlic jus	
Sole	59
À la meunière - summer vegetables - potato <i>pan-roasted on the bone and served filleted</i>	
Zander	45
Beurre blanc - pommes dauphine - broccolini - corn	
Plaice	39
Zucchini - celeriac - truffle - mushrooms	
Fresh frites	4
With mayonaise	



Rheezer Bistro

VEGETARIAN MENU - OR CAN BE ORDERED SEPARATELY

3 courses	52	5 courses	72	7 courses	92
4 courses	62	6 courses	82		

Beetroot

Couscous - horseradish - avocado

Mushroom

ras el hanout - red onion
- cauliflower

Corn

Coconut - arancini - bok choy - shiitake

Pommes Dauphine

bimi - carrots -
vegetarian jus

Zucchini

Truffle - mushroom - celeriac

Hazelnut - pear

caramel - coffee - pear

DESSERT

Crème Brûlée

15

French classic - vanilla - summer fruit

Pear - hazelnut

15

Poached pear - hazelnut - caramel

Moelleux blanc

15

Warm chocolate cake - cinnamon - passionfruit - pineapple -
mango

Cheese

15

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

Coffee/tea dessert

10

coffee or tea, served with homemade sweets