



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	49		21	87
Eiken	4 course	59		28	104
Heide	5 course	69		35	122
Dennenappel	6 course	79		42	140
Mos (incl. cheese)	7 course	89		49	154

All-inn is:

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

À la carte

Oyster

Varying offer from our Homarium

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

Warm starters / second starter

Langoustine 20

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

Lobster (main course)

Half a lobster 34

Whole lobster 500-600 45

Surf & Turf 45

served with corn ribs, potato, courgette, green asparagus, bisque



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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	Supplement:
Asparagus - pommes gâteau - corn - Madeira		
Halibut	44	- Fries 4
Beetroot - bisque - miso - bimi - asparagus		

Asparagus

- Ham	32	
- Smoked salmon	38	
- Half lobster	42	
Ernie's asparagus - poached egg - chervil - potatoes - Hollandaise		

Vegetarian menu - or can be ordered separately

3 course	48	5 course	68	7 course	88
4 course	58	6 course	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 - Vechtdal egg

Passion fruit

White chocolate - mango

Dessert

Crème Brûlée	12
Classic from the French kitchen - vanilla	
Chai Latte Matcha	13
ginger - spices - milk - strawberry	
Passion fruit	13
mango - white chocolate	
Cheese	15
selection from 'de Kaashelden' - blueberry - 'De Bessentuin'	
Coffee/tea dessert	9
coffee of tea, served with homemade sweets	