



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
2 courses	45	16
3 courses	55	24
4 courses	65	32



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LUNCH - ENGLISH

Scallop salad – tomato – mozzarella – salad	20
Tom Kha kai soup – Pak choi – shiitake	11
With prawns	14
Smoked Salmon salad – Egg – Cucumber	19
Truffle croquettes with truffle mayonnaise	10
Shrimp croquettes with aioli, 6 pieces	10
Rendang croquettes with aioli 6 pieces	10
<i>Served with bread</i>	12
Steak with gravy and bread	34
Tournedos with vegetables and Madeira gravy	38
Clubsandwich carpaccio with fries	16
Focaccia spianata romata – from the oven – tomato – mozzarella - pesto	12
Schiacciata smoked salmon – cream cheese – chives - lettuce - cucumber	16
Brioche Pata Negra Ham – Iberico – aged 24 months - arugula – apple – balsamic	18
Brioche pulled duck -	18
Cath of the day - Fish	27
Loaded fries – Parmesan – truffle - onion	7
Fresh fries – with homemade mayonaise	4