



# 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.

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## **Let the Chef surprise you with their culinary delights.**

	<b>menu</b>	<b>wine</b>
<b>2 courses</b>	<b>44</b>	<b>16</b>
<b>3 courses</b>	<b>49</b>	<b>24</b>
<b>4 courses</b>	<b>59</b>	<b>32</b>



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## LUNCH - ENGLISH

Langoustine salad – tomato – mozzarella – salad	20
Curry soup – dumplings – coconut – spring onion	8
Truffle croquettes with truffle mayonnaise	10
Shrimp croquettes with aioli, 6 pieces	10
Steak with gravy and bread	34
Tournedos with vegetables and Madeira gravy	38
Clubsandwich carpaccio with fries	16
Focaccia spianata romata – from the oven – 12 tomato – mozzarella - pesto	
Bagel 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 mayonnaise	4