



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	47		21	81
Eiken	4 course	57		28	98
Heide	5 course	67		35	115
Dennenappel	6 course	77		42	132
Mos (incl. cheese)	7 course	87		49	152

All-inn is:

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

À la carte

Oyster

Varying offer from our Homarium

Served with:

- Soya - mirin - lemon
- Kimchi - sesame - sereh
- Raspberry - vinaigrette - shallot

Starters

Salmon	17
Miso - radish - "Vechtdal" egg - wild garlic - asparagus	
Eel	17
Cucumber - asparagus - potato - Amsterdam onion	
Beef	17
carpaccio - truffle - arugula - pine nut - Old Amsterdam	
Grouse - duck liver	15
Apple - apricot - lardo - mustard	
Dutch shrimps	15
Cocktail 2.0 - chicory - apple - chives	

Warm starters / second starter

Scallop	17
Bok choy - dashi - kataifi - broccoli - lotus root	
Bisque	15
Soup made of lobster - tomato - shrimps - Hollandaise - leek	



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Main course

Asparagus

- Ham 26
- Salmon 30

Served with potato - "Vechtdal" poached egg - chervil - Hollandaise

Confit de Canard 29

Duck leg - turnip - carrot - asparagus

Beef - Tournedos 38

Pommes Dauphine - corn - sweet potato - Madeira

Entrecote 35

Grilled - spinach - potato - pea

Sole 52

À la meunière - chicory - parsnip

Redfish 33

Tomato - bisque - asparagus - spinach

Supplement:
- Fries 4

Lobster

Half a lobster 29

Whole lobster 500-600 49

Surf & Turf 44

served with: spinach - Hollandaise - asparagus - bisque - potato

Vegetarian menu - or can be ordered separately

3 course 44	5 course 64	7 course 84
4 course 54	6 course 74	

Carrot

Tartare - sea buckthorn - ravigotte - asparagus

Poached egg

Poached - "Vechtdal" - potato - asparagus - sea lavender

Goat brie

String bean - ginger - candied onion

Shiitake

Spinach - waffle - corn - Hollandaise

Pommes Dauphine

Turnip - carrot - asparagus - Noilly Prat

Strawberry

Pistache - eggnog

Dessert

Moelleux 12

Warm dark chocolate - cherry - marzipan icecream

Crème Brûlée 12

Cardamom - orange - yoghurt

Coconut - Mango 12

Passionfruit - coconut cake - mango - sorbet - matcha

Strawberry 12

Mousse - eggnog - cake of pistache

Cheese 15

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

Coffee/tea dessert 7

coffee of tea, served with homemade sweets