BISTRO NIJEHOLT

Lovely to Start with:
Herb-infused water and bread with spreads €8,50 per board.

BIB GOURMAND THREE-COURSE CHOICE MENU
€48,50
Available to order between 12:00 and 21:00.

Bites

'Zeeuwse Creuses no.3'
€4,50 each
our oysters are served
with lemon and shallots
in red wine vinegar

Tin of Sardines in Olive Oil 'Ortiz'
herb toast and tomato salad
€18,50
supplement €5,50 per person

Pata Negra (Ibérico Ham)
90 grams
€20,00
supplement €6,50 per person

Pappadums
tikka masala dip
€6,00

Fried escargot
with garlic sauce
and Pernod
€10.00

Shrimp croquettes
with dill cream
€6.00 each

Soup

Forest mushroom soup
beech mushroom and
scallions
€14,00

Prices per Course:
Starter €18,00
Main Course €27,50
Dessert €10,00

Starters

Nijeholt Sharing Platter
selection of our starters
minimum of two persons
€22,50 per person /
supplement €7,50 per person

Lightly smoked eye of round
marinated mushrooms, truffle
vinaigrette and Parmesan

Seabass ceviche
tomato, red onion, cucumber
and cilantro

Burrata
marinated daikon, pear,
Taggiasca olive, and lemon

Pan-fried Prawns
sriracha vinaigrette, garlic
and coconut

Desserts

Freshly churned vanilla ice cream
Complementary toppings to share
for 2 people

Chocolate cake
cacoa sorbet, almond crunch
and caramel sauce

Blöf
spiced yogurt ice cream,
stewed pear, and
caramelized rice

Selection of Frisian Cheeses
served with matching garnishes
supplement €9,00 per person

If you have any questions
about allergens,
please ask our staff.

Main Courses

Fish of the Day
with roasted beefsteak
tomato, potato mousseline,
and lobster sauce

Haddock
mushrooms, beurre blanc and
potato mousseline

Dover Sole on the Bone
served à la meunière with crispy
potato cracklings
supplement €17,50 per person

Candied endive
Stok Alde tsiis sauce and Frisian
ham
vegetarian options possible

Roasted Leeks
marinated Beech Mushrooms and
Macadamia-Chive Vinaigrette

Artisan Beef Burger
kimchi, fried egg, lettuce,
aged cheese and YingYing
sauce

Stew
Hare stew, potato
mousseline, sauerkraut, and
homemade gravy

Entrecôte
Café de Paris butter, celeriac
mousseline and bimi
supplement €17,50 per person

All main courses
are served with a small lettuce
salad and fries.