

4
beaufort

BISTRO

Deining

— M E N U

BY DE ZEEUWSE STROMEN



• • • COURSE 1 • • •

BURRATA

Marinated watermelon | cherry tomatoes | blackberry | figs
balsamic | edible flowers | cress

• • • COURSE 2 • • •

LOBSTER BISQUE

Crispy bread | cocktail sauce | cream | crayfish | cress

• • • COURSE 3 • • •

GYOZA

Savory dumpling filled with chicken | fine vegetables | soy | sesame | cress

• • • COURSE 4 • • •

DUCK BREAST

Chinese pancakes | hoisin sauce | sweet and sour vegetables

• • • COURSE 5 • • •

CRÈME BRÛLÉE

Crème brûlée | meringue | mango quenelle | crumble | cress



4 COURSES 41.50

5 COURSES 45.50

Our Mission

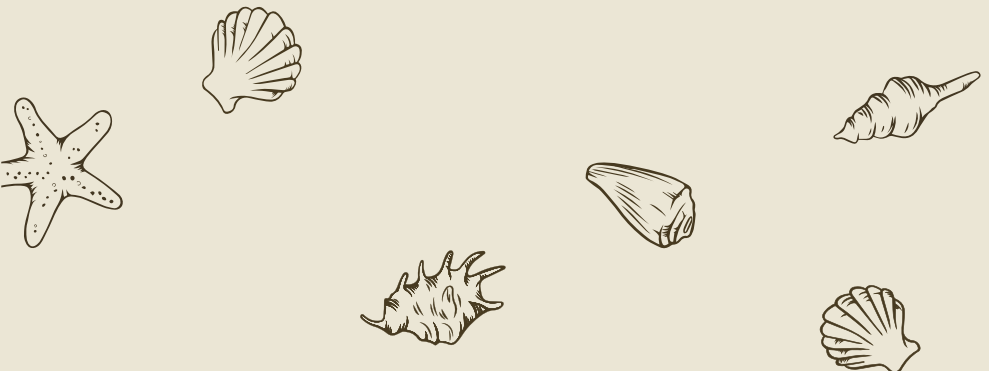
Those who live with nature and live, work, or are on holiday in a place like Renesse live differently. Awareness. The moment when consciousness turns into "being conscious".

Thanks to daily choices, big or small, we each make our own contribution. Our aspiration? That future generations can continue to make beautiful memories on this beautiful piece of Zeeland.

This thought runs like a green thread through our business operations, including in the composition of our menus. Let it taste good, but above all, let yourself be surprised by the versatility of our kitchen.

Daphne's vegetable garden, Renesse

With a shared passion for healthy, vital and natural food, we proudly take our microgreens (young vegetables that have just sprouted) from Daphne's Moestuïn. With an indoor and outdoor kitchen garden in Renesse, we could hardly be closer to home!



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• • • COURSE 1 • • •

VEGAN SALMON SASHIMI

Cucumber | gadish | guten-free soy | ginger | wakame | cress

• • • COURSE 2 • • •

YELLOW BELL PEPPER SOUP

Bell pepper | crunchy

• • • COURSE 3 • • •

BAKED POTATO

Baked potato | pulled jackfruit | BBQ sauce | jalapeno | herbs | cress

• • • COURSE 4 • • •

LENTIL PIE

Couscous | sea beans | cress

• • • COURSE 5 • • •

CRÈME BRÛLÉE

Crème brûlée | meringue | mango quenelle | crumble | cress



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