

MENU

A sensational
discovery of flavours

Out of
this world

LET THE AUTHENTIC FLAVOURS OF THE WORLD SURPRISE YOU!

‘AT HOME’ IN OUR GLOBAL CUISINE

I would love to take you into our global cuisine, where relaxing and enjoyment come together.

The inspiration for our dishes comes from all over the world, from India to Peru and from Italy to the farmer around the corner. A unique blend of local ingredients.

I always remember the moments I enjoyed the taste of unique flavours. Those are precious memories that I recall when tasting these flavours.

Today, my team and I are at your service to ensure you enjoy delicious and healthy dishes. So we can make sure that you will go home with a relaxing memory. Enjoy!

Culinary greetings,

The kitchen team



Goat cheese

Allergies?

Food allergies are common. Please let our staff know of any allergies they should be aware of while preparing your meal. We want you to feel good and keep feeling good while you're visiting us. Our food specialists are at your service to provide personalised advice on our delicious menu, so you can indulge with peace of mind.

BEFORE YOU START ENJOYING

good, healthy and tasty

Here's an appetiser – in words this time – to tell you all about our good, healthy and delicious food and drinks. Or as we call it: the world of wellness food. From Thailand to Indonesia and from China back to the Netherlands; a wealth of inspiration. You will discover and experience it at Thermen Bussloo. Here, everything is about positive thoughts and a warm smile. About relaxing, enjoying together and above all... about you! Join us on a sensational discovery of flavours.

This is the place to unwind and treat yourself to some seriously good-for-you wellness food. It's a place to honour your body with our broad selection of delicious and nutritious wellness food. Our kitchens and restaurants are all about serving good, tasty and healthy dishes that make you shine on the inside and out!

Authentic with a modern twist

Delicious soups, richly filled salads, small dishes to share and main dishes like curries and noodles. Our chefs have combined the variety and flavours of different Eastern countries with the elegance of the West.

The result? Delicious dishes inspired by Asian cuisine with a European twist. A world of flavours to discover!!

Wellness food, made with love and attention

As specialists in wellness food, our chefs hand-pick wholesome, healthy and locally sourced ingredients that are bursting with wonderful, natural flavours. All products and ingredients are selected with love and attention, because it's only good enough for you when it feels right for us. We can trace the origins of all products we use. For instance, we grow herbs in our own herb garden. Any products we buy come directly from the local grower or farmer whenever possible. The food on your plate may have grown or been reared just a few fields away.

Let your taste buds guide you as you explore our wholesome menu. Our wellness food is happy food, so pick whatever brings you joy. You have the luxury of time. Relax and browse at your leisure.

Bon appétit!

Local quality, local flavours

OUR SUPPLIERS ON THE MAP

When it comes to taste, nothing beats local. That's what we believe in – with a few exceptions! That said...

We source most of our ingredients from the regional suppliers based just around the corner. That is deliberate and sustainable at the same time. We know the growers and farmers and understand how much passion and love they have for their products. You can taste that in all the delicacies on our menu.



1 TLANT

Our buffet offers TLANT's unique Funky Fruit Mashies. Delicious Dutch fruit spreads without any refined sugars, gluten-free and vegan. And... the fruit is sustainably grown at the Laarhoeve, a care farm where the strengths of people with special care needs are put to good use. Flavour at its purest.

2 Farm Fields

Our hamburgers are made with meat from Black Angus cattle sourced from Farm Fields. This exclusive, delicious and organic meat has been sourced from the Veluwe region, with a focus on animal welfare, the environment, origin and quality. Farm Fields is the only veal farm in Europe with a 3-star seal of approval. The veal is selected entirely according to our taste, so top quality is ensured.

3 Dijk 43

A local pig farmer and care farm in Klarenbeek – indeed, practically our neighbours – with a passion and love for raising pigs and helping people with their daily rhythm. And the pigs are free to roam, both indoors and outdoors. Even the feed is sourced from their own land as much as possible.

4 Vers van Cees

Our hen eggs come from Vers van Cees in Meerveld. Cees van de Pol supplies farm-fresh free-range eggs and other natural products direct to catering establishments in the region. With a background in the agricultural sector and his own natural nursery, he runs a streamlined operation: sowing, caring, harvesting and direct delivery. Local, fresh, and with respect for all things living.

5 Segafredo

Enjoy Segafredo Impronte, a premium Italian blend of Arabica and Robusta beans, roasted locally in Groningen. The name Impronte (footprint) reflects their strong focus on sustainability: the coffee is 100% organic, Rainforest Alliance certified and packaged in recyclable material. Each cup is a responsible choice that also supports the Fondazione Zanetti Onlus.

6 Senza Tea

Not just any cup of tea, but a conscious choice for taste and impact. Senza (Italian for 'without') provides premium loose tea, minimising unnecessary packaging waste. A large part of their pure tea selection is organic (Skal-certified), which emphasises their commitment to environmentally friendly growing methods.

HOT BEVERAGES

Coffee 4
Coffee large 5.5
Cappuccino 4.3
Cappuccino large 6
Caffè Latte 5
Latte macchiato 5
Espresso 4
Double espresso 5.5
Hot chocolate 5
Chai latte 5.5

Prefer
lactose-free?
Soy milk or
oat milk
+ 1

MATCHA LATTE 8

Matcha latte with warm frothed milk and premium green tea

ICED CHAI LATTE 7.5

Chai latte with milk, cinnamon and cardamom

ICED MANGO MATCHA LATTE 7.5

Iced matcha latte with sweet mango, creamy coconut milk and premium matcha

FROZEN CAPPUCCINO 7

Prefer caramel or white chocolate? Surcharge + 0.5

SPECIAL COFFEE 8.5

Choose from:

Thermen coffee with Baileys
Spanish coffee with Tia Maria
Italian coffee with Amaretto
Irish coffee with whiskey
French coffee with Cointreau
Served with whipped cream

GOURMET COFFEE 8

Choose from:

Salted caramel Latte macchiato with salted caramel, whipped cream and fudge
Red Velvet Latte macchiato with white chocolate, whipped cream and chocolate coffee beans
Roasted hazelnut Latte macchiato with roasted hazelnut, whipped cream and crunchy crisps

Coffee made from certified organic coffee beans, roasted at the Segafredo roastery in Groningen

PASTRIES

PASTRIES 6

Choose from:

Mocha meringue with hazelnut filling (*gluten-free*)

Warm apple pie with almond paste and crumble

Forest fruit cheesecake with biscuit base

Carrot cake with walnuts and orange (*vegan*)

Seasonal cakes

Prefer whipped cream? Surcharge + 1.5

Truly good tea

Tea has its origins in ancient China. The story goes that a Chinese emperor was heating water and wild tea leaves accidentally ended up in the water. He smelt the delicious aroma of tea as we know it today and decided to taste it. Since then, we have been drinking tea all over the world.

TEA

THERMEN TEA (*organic leaf tea*) 4

Our signature blend is a soothing herbal infusion of camomile, lavender and lemon balm. Fresh and floral in flavour, and completely caffeine-free

SENZA TEA (*organic leaf tea*) 4

Choice of: English Breakfast, Green Leaf, Jasmine Blossom, Wild Rooibos or Rooibos Ginger Lemon

FRESH HERBAL TEA 5.5

Available with or without honey

Fresh mint tea

Fresh ginger tea

Immunity (*ginger & basil*)

A real boost for your immune system

Unwind (*star anise, thyme & mint*)

A delicious infusion to unwind a little

Happiness (*rosemary & orange*)

For a feeling of happiness in your glass

Autumn harmony (*ginger, orange, clove*)

A warming, aromatic infusion to boost your autumn days

THERMEN ICED TEA 7

Our signature blend is a soothing herbal infusion of camomile, lavender and lemon balm. Fresh and floral in flavour, and completely caffeine-free

Ultimate enjoyment

COLD BEVERAGES

DOUBLE DUTCH 5

Indian Tonic, Ginger Ale, Double Lemon or Ginger Beer

SOFT DRINKS *sugar-free* 4.3

Pepsi Zero, Lipton Ice Tea Green Zero, 7UP Free, Rivella or Tomato juice

SOFT DRINKS 4.3

Pepsi, Lipton Ice Tea Sparkling, Cassis, Apple juice or Sisi Orange

BIONADE ORGANIC SOFT DRINKS 7

Elderberry 0.33l, or Ginger orange 0.33l

ORANGE JUICE 8

SPRING WATER

Sourcy blue/red 0.2l 4.3

Sourcy blue/red 0.75l 7l 7



Bursting with flavours and colour

Our homemade smoothies are made with fresh fruit, healthy vegetables and a splash of love. They're also brimming with natural minerals, fibre, enzymes, antioxidants and vitamins. Each of our smoothies is a blessing for your digestion, bones and heart. It's a whole body experience – just like your wellness day.

SMOOTHIES

DETOX SMOOTHIE 8.5

Strawberry, banana, blueberry, apple and yoghurt

PASSION JUICE SMOOTHIE 8.5

Passion fruit, mango, peach, apple and yoghurt

GREEN SMOOTHIE 8.5

Avocado, banana, kale, lemon, apple, coconut and almond

FROZEN SMOOTHIE 8.5

Mango & passion fruit



COCKTAILS

PASSIONFRUIT MARTINI 13

Ketel One Vodka, passion fruit, lime and Bourbon vanilla

ESPRESSO MARTINI 13

Ketel One Vodka, Tia Maria and espresso

MOJITO 14

Captain Morgan White Rum, fresh mint and lime

AMARETTO SOUR 13

Disaronno, lemon and vegan foamer

NEGRONI 13

Tanqueray London Dry Gin, Campari and Antica Formula

APEROL SPRITZ 13

Aperol, prosecco and sparkling water

GIN TONIC 14

Tanqueray Gin and tonic

COCKTAIL OF THE MONTH 14

Ask one of our staff members

MOCKTAILS *(non-alcoholic)*

MOCKTAIL PASSION 10

Tanqueray 0.0, passion fruit, Bourbon vanilla and vegan foamer

VIRGIN CLOVER CLUB 10

Tanqueray 0.0, raspberry and vegan foamer

VIRGIN MOJITO 10

De Kuyper Mojito 0.0, mint and lime

WHITE WINE

Laurent Miquel Sauvignon Blanc | Pays d'Oc, France |

Glass 7 Carafe 22 Bottle 34

A fresh Sauvignon Blanc from the South of France with notes of citrus and white blossom. The flavor is crisp, vibrant, and beautifully balanced with a pure finish

Epicuro Pinot Grigio | Sicily, Italy |

Glass 8 Carafe 26 Bottle 40

Pinot Grigio with peach and pear. Dry, light and smooth with refreshing acidity and soft fruit flavours

Ramón Bilbao Rueda Verdejo | Rueda, Spain |

Glass 9 Carafe 30 Bottle 45

An aromatic and crisp Verdejo bursting with tropical fruit, passion fruit and citrus. The palate is vibrant, fruity and features a deliciously refreshing finish

Du Maréchal Blanc Viognier | Roussillon, France |

Glass 9 Carafe 30 Bottle 45

Muscat and Viognier create an aromatic biodynamic wine with floral notes, grapefruit and fresh fruit tones. Elegant balance with subtle Muscat notes and a smooth finish

Salentein Chardonnay | Valle de Uco, Argentina |

Glass 10 Carafe 34 Bottle 51

A rich and fresh Chardonnay with aromas of citrus, white peach and tropical fruit, complemented by mineral notes and subtle hints of caramel, honey and vanilla

SPARKLING

Prosecco Treviso DOC | Veneto, Italy |

Glass 8 Bottle 40

Fresh sparkling wine with aromas of green apple, pear and citrus, refined with white blossom. Lively mousse, elegant balance and a wonderfully drinkable character

Cava Zero 0.0 | Catalonia, Spain |

Glass 8 Bottle 40

Codorníu Zero is a delicious alcohol-free sparkling wine. Fresh citrus flavours and tropical fruit create a fine, delicate bubble with a fruity character

Ayala Champagne Brut | Champagne, France |

Bottle 37.5cl 40 Bottle 75cl 70

Fresh and elegant champagne with notes of citrus, flowers and white fruit. Well-balanced, refined structure, with a lively freshness and a long, delicate finish

ROSÉ

Farina Blush Pinot Grigio | *Veneto, Italy* |

Glass 7 Carafe 22 Bottle 34

A soft pink wine offering a vibrant fragrance of red fruits, citrus, and white blossoms. Delicate and beautifully balanced on the palate, with enchanting notes of strawberry, raspberry, and peach

Ramón Bilbao Rioja Rosado | *Rioja, Spain* |

Glass 8 Carafe 26 Bottle 40

A refined, pale pink rosé crafted from 100% Garnacha, evoking delicate notes of red berries, fresh lime, and white blossom. Exceptionally crisp and juicy with a silky, lingering finish

RED WINE

Epicuro Nero d'Avola | *Sicily, Italy* |

Glass 7 Carafe 22 Bottle 34

A full-bodied, deep garnet Sicilian wine filled with rich aromas of cherries, dark berries, and subtle botanicals. Smooth, warm, and gracefully rounded on the palate

Familia Conesa 'La Doncella' Tempranillo

| *Castilla-La Mancha, Spain* |

Glass 8 Carafe 26 Bottle 40

An organic creation showcasing a deep garnet hue with warm, velvety, and elegant flavours. Rich in aromatic cherry and gentle spice, beautifully balanced with notes of ripe dark fruit

Dourthe No1 Merlot-Cabernet Sauvignon

| *Bordeaux, France* |

Glass 9 Carafe 30 Bottle 45

Classic Bordeaux boasting a deep ruby color. Aromatic notes of ripe dark fruit, such as cherry and cassis, seamlessly elevated by subtle nuances of vanilla and soft oak

Salentein Pinot Noir | *Valle de Uco, Argentina* |

Glass 10 Carafe 34 Bottle 51

A soft and elegant Pinot Noir with refined aromas of ripe cherries, strawberries and subtle botanicals such as thyme and oregano, beautifully balanced with a fresh acidity

Farina Ripasso Classico | *Veneto, Italy* |

Glass 10 Carafe 34 Bottle 51

A robust red wine brimming with rich aromas of ripe plum, cherry preserve, and delicate spice. Harmoniously balanced with gentle acidity and smooth, mature tannins

BEER OF THE SEASON 7.5

Herfstbok is a full-bodied, dark Dutch autumn bock beer with a rich caramel flavour



BEER

DRAUGHT

Grolsch Graafglas 0.25L 4.5

Grolsch Master 0.5L 8.5

Grolsch Weizen 0.3L 5.8

Grolsch Weizen 0.5L 8.8

Grimbergen blond 0.25L 7.5

Grimbergen Tripel 8

BOTTLE

Grolsch Radler 2.0 5.8

Grimbergen Dubbel 8

Duvel 8

Wellness Weizen 7

NON-ALCOHOLIC

Grolsch 0.0 5.8

Grolsch Radler 0.0 5.8

Grolsch Weizen 0.0 5.8

Liefmans 0.0 5.8

Wellness Weizen

'BEER FROM THE SOURCE'

The purity of the Veluwe, the power of strong cooperation. Pure spring water from Thermen Bussloo, grain and wheat from a farm around the corner, kettles from a Zutphen brewer. These are the ingredients of this surprisingly flavourful and relaxed beer. Strikingly fruity, slightly spicy, deliciously fresh and heart-warmingly delicious. Pure wellness beer, brewed with love and passion by Chamaven Brewery, de Kolke Farm and the Thermen Bussloo team.





Bussloo

Fresh

CRISPY

LUNCH

MONDAY TO FRIDAY 11.00 AM TO 5.00 PM
SATURDAY AND SUNDAY 12.00 TO 5.00 PM

BUSSLOO 17

Brown bread with tuna salad, smoked salmon, wasabi tzatziki, pickled red onion, tomato and dill

CARPACCIO 16

Beef carpaccio with rocket, Parmesan cheese, toasted seeds, tomato and pesto cream

BRUSCHETTA 15 (vegan)

Toasted sourdough bread with muhammara, roasted autumn vegetables, tomato, dates and parsley

GOAT CHEESE 16 (vegetarian)

Naan bread with caramelised goat cheese, onion compote, tomato, walnuts and beetroot

OMELETTE 15 (vegetarian)

Omelette with truffle, mushrooms and Pecorino, served with sourdough bread and a fresh salad

THERMEN BURGER 24 (vegan option available)

Grilled Black Angus burger on a brioche bun with pulled beef, pickle-jalapeño relish, little gem lettuce, tomato, smoked Gouda cheese, onion rings, and sriracha mayonnaise. Served with fresh fries and mayonnaise.

KIMCHI BURGER 23 (vegan)

Kimchi burger on a vegan brioche bun with little gem, tomato, relish, avocado and gochujang vegan mayonnaise, served with fresh crispy fries and vegan mayonnaise

SALADS

MONDAY TO FRIDAY 11.00 AM TO 9.00 PM
SATURDAY AND SUNDAY 12.00 TO 9.00 PM

SALMON 21

Salad with seared salmon, buckwheat, shelled broad beans, broccoli rice, peas, leaf spinach, lemon pepper and bimi
Wine suggestion: Laurent Miquel Sauvignon Blanc | Pays d'Oc, France |

CRISPY CHICKEN 19

Salad with crispy chicken, bean sprouts, peanuts, cabbage, orange, coriander dressing and wasabi
Wine suggestion: Ramón Bilbao Rueda Verdejo | Rueda, Spain |

GOAT CHEESE 19 (vegetarian)

Salad with caramelised goat cheese, pickled radish, cucumber, chickpeas, carrot, red onion, lime and a nourishing, healthy crumble of crispy seeds with goji berries, enchanting spices and shiso (Japanese basil)
Wine suggestion: Du Maréchal Blanc Viognier | Roussillon, France |

AUTUMN 20 (vegan)

Salad with lentils, roasted mushrooms, crispy Brussels sprouts, pomegranate, parsnip, pumpkin and dates
Prefer smoked duck breast? *Surcharge + 5*
Wine suggestion: Salentein Pinot Noir | Valle de Uco, Argentina |

Our salads are served with bread and herbal butter.

Prefer fresh chips? No problem!

Additional charge + 4

Prefer
gluten-free?

Gluten-free bread
+ 2

Tasty surprises

DID YOU KNOW...

that you can enjoy a delicious and fresh three-course selection menu or lunch buffet? We would be happy to tell you all about it!

Thom kha kai

SOUPS

MONDAY TO FRIDAY 11.00 AM TO 9.00 PM
SATURDAY AND SUNDAY 12.00 TO 9.00 PM

THOM KHA KAI 12

Thai coconut soup with shredded chicken, mushrooms, pak choi, tomato, bean sprouts, coriander and red pepper

TOMATO SOUP 9 (vegan)

Fresh tomato soup with courgette, celery and basil.
Served with bread

SEASONAL SOUP 9

Homemade soup with ingredients of the season.
Served with bread

SIDE DISHES

MONDAY TO FRIDAY 11.00 AM TO 9.00 PM
SATURDAY AND SUNDAY 12.00 TO 9.00 PM

Bread platter 8

Artisan bread with garlic herb butter and aioli

Mixed salad with herb dressing 5

Fresh chips with mayonnaise 5

Seasonal vegetables 5

Side dishes can only be ordered in combination with a main course

DISHES

FROM 12.00 TO 9.00 PM

ENTRECOTE 35

Grilled ribeye with pepper sauce. Served with herb salad, fresh fries and tarragon mayonnaise

Wine suggestion: Epicuro Nero d'Avola | Sicilië, Italy |

SEA BASS 28

Crispy fried sea bass with risotto, autumn vegetables, beurre noisette and toasted hazelnuts

Wine suggestion: Salentein Chardonnay | Valle de Uco, Argentina |

CAULIFLOWER CURRY 24 (vegetarian)

Indian curry with cauliflower, sweet potato and chickpeas. Served with herb rice, naan bread and raita

Wine suggestion: Du Maréchal Blanc Viognier | Roussillon, France |

GNOCCHI 24 (vegetarian)

Pumpkin gnocchi with miso, burrata, lemon, Parmesan cheese and roasted mushrooms

Prefer king prawns? Surcharge + 5

Prefer Serrano ham? Surcharge + 3

Wine suggestion: Salentein Chardonnay | Valle de Uco, Argentina |

THERMEN BURGER 24

Grilled Black Angus burger on a brioche bun with pulled beef, pickle and jalapeño relish, little gem lettuce, tomato, smoked Gouda cheese, onion rings and sriracha mayonnaise. Served with fresh chips and mayonnaise

Wine suggestion: Dourthe No1 Merlot-Cabernet Sauvignon | Bordeaux, France |

KIMCHI BURGER 23 (vegan)

Kimchi burger on a vegan brioche bun with little gem, tomato, relish, avocado and gochujang vegan mayonnaise, served with fresh crispy fries and vegan mayonnaise

Wine suggestion: Farina Blush Pinot Grigio | Veneto, Italy |

Tarte Tatin



A moment of joy

WHILE ENJOYING THE MOMENT

DESSERTS FROM 12.00 AM TO 10.00 PM

TARTE TATIN 9

Apple Tarte Tatin with miso honey, caramelised pecans and cinnamon ice cream

YOGHURT BOWL 8 (from 09.00 AM)

Yoghurt bowl served with homemade granola and a compote of apple, cinnamon and star anise. Choose from farmhouse yoghurt or quark

BROWNIE 9

Brownie with roasted nuts, salted caramel and vanilla ice cream

Tip! A delicious cocktail to round off your dinner

ESPRESSO MARTINI 13

Ketel One Vodka, Tia Maria en espresso

Bites

WHOLESOME AND DELICIOUS

3.00 TO 10.00 PM

CROQUETTES 6 croquettes 8.5
Croquettes with coarse mustard

BREAD PLATTER 8 (vegetarian)
Bread platter with herb butter and aioli

SPRING ROLLS 10 pieces 8 (vegetarian)
Spring rolls with chilli sauce

INDIAN MEATBALLS 6 pieces 9
Indian meatballs with coconut, lime and curry sauce

CRISPY CAULIFLOWER BITES 11 (vegan)
Crunchy cauliflower bites served with sesame mayonnaise and fresh coriander

CRISPY CHICKEN BITES 11
Crispy chicken bites with spicy sticky chicken sauce

CAMEMBERT 12 (vegetarian)
Camembert from the oven with fig compote, toast and honey

GAMBA 12
Tempura-fried prawns with Thai basil mayonnaise



