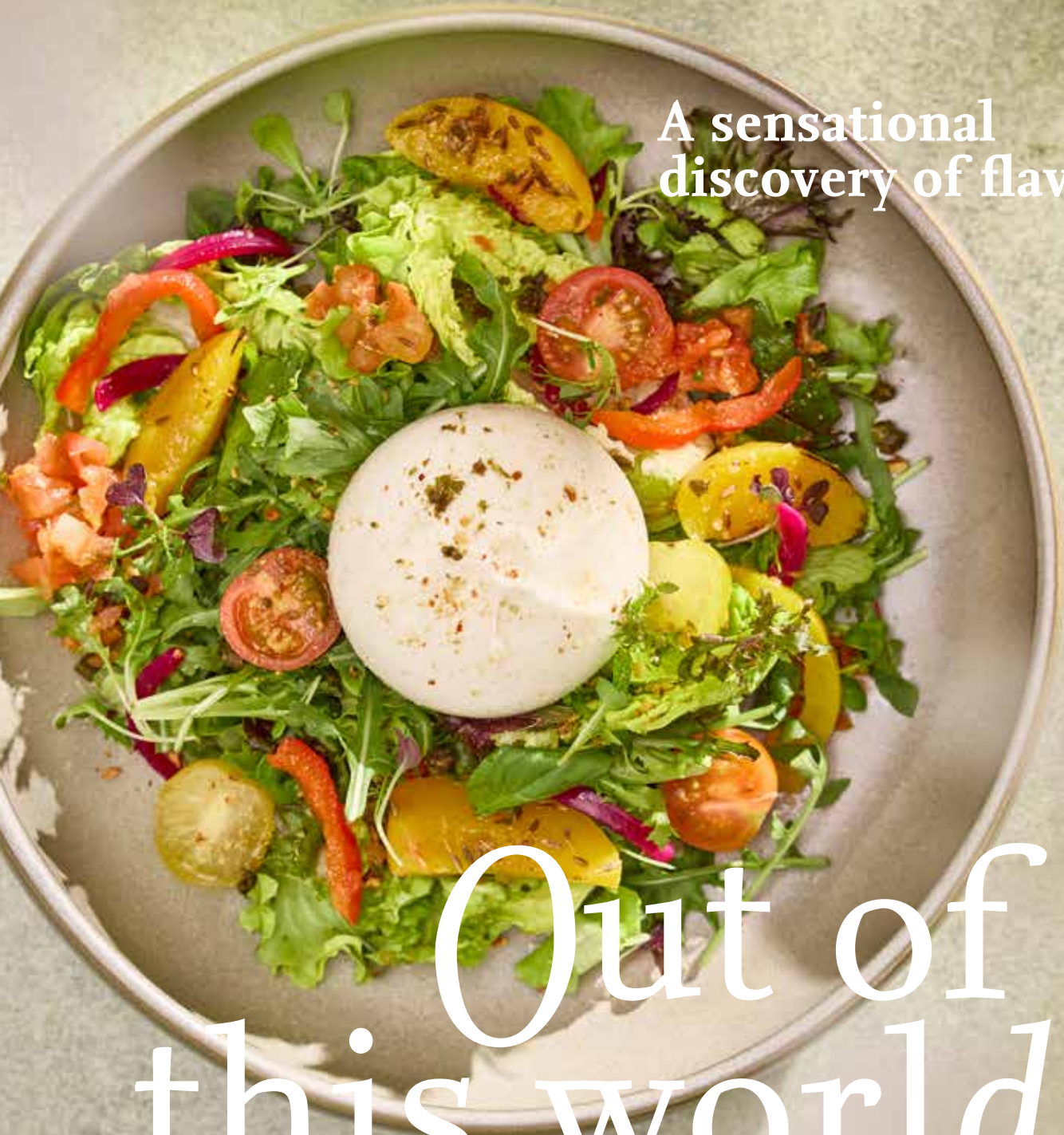


# MENU

A sensational  
discovery of flavours



Out of  
this world

LET THE AUTHENTIC FLAVOURS OF THE WORLD SURPRISE YOU!

## 'AT HOME' IN OUR WORLDLY CUISINE

I would love to take you into our worldly 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 and worldly 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!

**David ter Braak**

*Head chef*

*Smashed Avocado*



### **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 worldly surprise to be enjoyed!

#### **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

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

**Chai latte** 5.5

**Matcha latte** 8

Matcha latte with warm frothed milk and premium green tea

**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

### FROZEN CAPPUCCINO 7

*Prefer caramel or white chocolate? Surcharge + 0.5*

### ICED MATCHA LATTE 7.5

Premium Japanese matcha with creamy milk and a hint of honey

### ICED MANGO MATCHA LATTE 7.5

A summer treat with sweet mango, creamy milk and premium matcha

### 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

**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

### SENZA TEA (*organic leaf tea*) 4

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

### FRESH HERBAL TEA 5.5

*Available with or without honey*

#### Fresh mint tea

#### Fresh ginger tea

#### Resistance (*ginger & basil*)

A real boost for your resistance

#### Unwind (*star anise, thyme & mint*)

A delicious infusion to unwind a little

#### Happiness (*rosemary & orange*)

For a feeling of happiness in your glass

#### Spring serenity (*fennel seed & lemon balm*)

Calming for the senses, a gentle and refreshing blend, perfect for spring

# Ultimate enjoyment



**FROZEN SMOOTHIE 8.5**  
Strawberry & cherry or Mango & passion fruit

## 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, Sisi Orange Zero or Tomato juice

### SOFT DRINKS 4.3

Pepsi, Lipton Ice Tea Sparkling, Royal Club Cassis or Royal Club Apple juice

### BIONADE ORGANIC SOFT DRINKS 7

Elderberry 0.33l, or Ginger orange 0.33l

### ORANGE JUICE 8

#### WELLNESS ICE TEA 7

With lime, lavender and chamomile

### 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 juice and organic yoghurt

#### Passion juice 8.5

Passion fruit, mango, peach, apple juice and organic yoghurt

#### Green smoothie 8.5

Kale, avocado, banana, lemon, coconut, and almonds



Mocktail passion

## 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

### RELAX ON THE BEACH 13

Ketel One Vodka, Peach Tree, orange and cranberry

### CLOVER CLUB 13

Tanqueray London Dry, raspberry and rose

### APEROL SPRITZ 13

Aperol, cava 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

A tropical mocktail with passion fruit, pineapple and mint

### VIRGIN CLOVER CLUB 10

Tanqueray 0.0, raspberry and vegan protein

### VIRGIN MOJITO 10

De Kuyper Mojito 0.0, mint and lime

## WHITE WINE

### El Pez Volador Verdejo | Rueda, Spain |

Glass 7 Carafe 22 Bottle 34

Verdejo with citrus, peach and fennel. Fresh, aromatic wine with tropical fruit and lively acidity.

### Epicuro Pinot Grigio | Sicily, Italy |

Glass 8 Carafe 26 Bottle 40

Pinot Grigio with peach and pear. Dry, light and smooth with a fresh drinkability and soft fruitiness.

### Gran Hacienda Chardonnay | Valle Central, Chile |

Glass 9 Carafe 30 Bottle 45

Chardonnay with peach, melon and green apple. Flavourful, fresh and fruity, with lively acidity and a long, pleasant finish.

### Steininger Grüner Veltliner | Kamptal, Austria |

Glass 10 Carafe 34 Bottle 51

Grüner Veltliner with white fruit, a hint of pepper and fresh minerality. Lively, elegant and refreshing, with soft acidity.

### Du Maréchal Blanc Viognier | Roussillon, France |

Glass 10 Carafe 34 Bottle 51

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.

## 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. The fresh citrus flavours and tropical fruit are perfect for any occasion that calls for an alternative sparkling wine. A fine, delicate mousse, fruity character and harmonious.

### Ayala Champagne Brut | Champagne, France |

Bottle 37.5cl 40 Bottle 75 cl 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

---

### **Cazal Viel Rosé** | *Languedoc, France* |

Glass 7 Carafe 22 Bottle 34

A fresh southern French rosé blend of Grenache, Cinsault and Syrah with aromas of red fruit and subtle flowers. Lean, dry and refreshing with an elegant fruity character.

### **Epicuro Rosato** | *Puglia, Italy* |

Glass 8 Carafe 26 Bottle 40

Rosé from Primitivo and Negroamaro grapes with notes of strawberry, cherry and roses. Soft, juicy and fresh with a long, fruity finish and aromatic spiciness.

### **Les Auzines Rosé** | *Corbières, France* |

Glass 9 Carafe 30 Bottle 45

A full-flavoured rosé blend of Syrah, Grenache and Cinsault, with notes of red fruit and a hint of spice. Elegant, fresh and rich in flavour with a long, aromatic finish.

## RED WINE

---

### **Farina Rosso** | *Veneto, Italy* |

Glass 7 Carafe 22 Bottle 34

Blend of Corvina, Rondinella and Molinara with juicy cherry and strawberry aromas. Smooth, fruity red wine with a soft structure and a cheerful, pleasant character.

### **Epicuro Negroamaro** | *Puglia, Italy* |

Glass 8 Carafe 26 Bottle 40

Negroamaro with notes of wild berries, plums and red currants. Fresh, fruity and subtly spicy, with soft tannins and a long, pleasant finish.

### **LM Solas Pinot Noir** | *Languedoc, France* |

Glass 9 Carafe 30 Bottle 45

Elegant Pinot Noir with notes of cherry, raspberry and blueberry. Soft and refined with hints of strawberry and spice; a smooth, harmonious wine with a fresh, fruity finish.

### **Du Maréchal Syrah-Grenache** | *Roussillon, France* |

Glass 10 Carafe 34 Bottle 51

The blend of Syrah and Grenache grapes offers red fruit notes, gentle spice and Mediterranean warmth. A smooth, biodynamic wine with a soft structure, good balance and a characterful, pleasant finish.

## BEER

---

### DRAUGHT BEER

**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

**Beer of the season** 7.5

Rosé beer, refreshing, fruity and slightly sweet

### BOTTLE

**Grolsch Radler 2.0** 5.8

**Grimbergen Dubbel** 8

**Duvel** 8

**Wellness Weizen** 7

### NON-ALCOHOLIC BEERS

**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.*



Prosciutto

# CRISPY Fresh

## LUNCH

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

### PROSCIUTTO 16

Pinsa with burrata cream, prosciutto, green asparagus, herb salad, chopped almonds, honey and lemon

### OYSTER MUSHROOM 15 (vegan)

Schiacciata bread with crispy oyster mushrooms, black garlic hummus, little gem lettuce, artichoke and sweet and sour cucumber

### BUSSLOO SANDWICH 17

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

### SMASHED AVOCADO 16 (vegetarian)

Toasted bread with smashed avocado, celery, beetroot, poached egg, yoghurt, mint, feta cheese and chilli oil

### OMELETTE 15 (vegetarian)

Omelette with spring vegetables and Parmesan cheese. Served with sourdough bread and fresh salad

### CHICKEN BLT 16

Schiacciata bread with smoked chicken breast, pancetta, egg, cheese, tomato, jalapeño, little gem lettuce and curry mayonnaise. Served with chips

## SALADS

MONDAY TO FRIDAY 11.00 AM TO 9.00 PM  
SATURDAY AND SUNDAY 12.00 TO 5.00 PM

### FREE RANGE CHICKEN 19

Salad with grilled free-range chicken fillet, cucumber, tomato, red onion, fennel sausage, poached egg, tarragon dressing and Parmesan cheese

**Wine suggestion:** Steininger Grüner Veltliner | *Kamptal, Austria* |

### BURRATA 19 (vegetarian)

Fresh salad with burrata, peach, fennel, pistachio, marinated tomato, antioise and fenugreek

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

### FALAFEL SALAD 20 (vegan)

Fresh wellness salad with chickpeas, pomegranate, cucumber, red onion and radish, served with crispy falafel, lime leaf and crispy chickpeas

**Wine suggestion:** El Pez Volador Verdejo | *Rueda, Spain* |

### TUNA 21

Tuna marinated in ponzu, with fennel, carrot, turnip, wasabi cream, furikake and sweet and sour cucumber

**Wine suggestion:** Epicuro Pinot Grigio | *Sicily, Italy* |

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



*Sea Bass*

**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!

## SOUPS

MONDAY TO FRIDAY 11.00 AM TO 9.00 PM

SATURDAY AND SUNDAY 12.00 TO 9.00 PM

### TOMATO SOUP 8 (vegan)

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

### THOM KHA KAI 14

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

### SEASONAL SOUP 9

A delicious soup made 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

### SEA BASS 28

Lime fregola with fried sea bass, parsley beurre blanc, cockles, pepper and caper leaves

**Wine suggestion:** Gran Hacienda Chardonnay | Valle Central, Chile |

### INDIAN CURRY 24 (vegan)

Indian curry with sweet potato, chickpeas, onion and cauliflower, served with herb rice, coriander, naan bread and raita

**Wine suggestion:** Epicuro Pinot Grigio | Sicily, Italy |

### DUO OF LAMB 32

Lamb steak with braised lamb shoulder, pea cream, baby potatoes with parsley and lamb gravy with roasted garlic

**Wine suggestion:** Epicuro Negroamaro | Puglia, Italy |

### RAVIOLI 24 (vegetarian)

Ravioli with spinach and ricotta, creamy herb sauce, burrata, fried mushrooms, cherry tomatoes and a crispy Parmesan crumble

**Wine suggestion:** Gran Hacienda Chardonnay | Valle Central, Chile |

### BLACK ANGUS 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 mayonnais

**Wine suggestion:** Du Maréchal Syrah-Grenache | Roussillon, France |

### SHORT RIB 28

Slow-cooked short rib, grilled on the BBQ, with polenta, green cabbage, beetroot and black garlic gravy

**Wine suggestion:** Du Maréchal Syrah-Grenache | Roussillon, France |



Pavlova

# A moment of joy

WHILE ENJOYING THE MOMENT

## DESSERTS FROM 11.00 AM TO 10.00 PM

### PAVLOVA 11

Meringue served with strawberries, pistachio ice cream, crispy chocolate and candied orange

### YOGHURT BOWL 10 (from 09.00 AM)

Yoghurt bowl with homemade granola and rhubarb compote. Choose from farmhouse yoghurt or quark

### SORBET 11

Raspberry, peach and lemon sorbet with yoghurt and citrus cream, served with almonds

**Tip!** A delicious cocktail to round off your dinner

### ESPRESSO MARTINI 13

Espresso, vanilla, coffee liqueur and vodka

# 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

**NAAN BREAD** 9 (vegetarian)

Fresh naan bread with served with yoghurt and zhough

**ZHOUGH**

is a spicy sauce served with naan bread.

A Middle Eastern sauce made from green chili pepper, coriander, parsley, garlic and olive oil

**GYOZA** 11 (vegan)

Vegetable gyoza with soy sauce and chili sauce

**CHICKEN WINGS** 9

Roasted chicken wings with sesame sauce

**CAMEMBERT** 12 (vegetarian)

Camembert from the oven with fig compote, toast and honey

**ALBONDIGAS** 10

Spicy meatballs in tomato sauce, seasoned with basil and thyme

**GAMBA** 12

Tempura-fried prawns with Thai basil mayonnaise



