

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

Prosciutto

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 MANGO MATCHA LATTE 7.5

A summer treat with sweet mango, creamy Coconut 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

Summer blossom (*lavender, mint & lime*)

A fresh, floral blend with soft lavender, refreshing mint, and a hint of lime, perfect for a summer's day

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 or Tomato juice

SOFT DRINKS 4.3

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

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



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

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

Steininger Grüner Veltliner | Kamptal, Austria |

Glass 9 Carafe 30 Bottle 45

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 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

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

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 herbs such as thyme and oregano, beautifully balanced by a fresh acidity

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

Glass 9 Carafe 30 Bottle 45

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 OF THE SEASON 7.5

Rosé beer is fresh, fruity, slightly sweet and not too bitter. Something different from lager or specialty beer



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.





Salmon

Fresh CRISPY

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

NAAN BREAD CAULIFLOWER 15 (vegan)

Freshly baked naan bread with crispy cauliflower bites, onion compote, fennel, chickpeas, pickled red onion, and tomato

BUSSLOO SANDWICH 17

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

SMASHED AVOCADO 16 (vegetarian)

Toasted brioche bread with avocado and celery salad, burrata, yogurt, green Tabasco, grilled peach, pistachios, pickled red onion with orange and honey

SCRAMBLED EGGS 14 (vegetarian)

Scrambled eggs with summer vegetables, chives, and Pecorino. Served with sourdough bread and a fresh salad

BLACK ANGUS 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.

SALADS

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

SALMON 21

Seared salmon with buckwheat, shelled broad beans, broccoli rice, peas, leaf spinach, lemon pepper and bimi
Wine suggestion: El Pez Volador Verdejo | Rueda, Spain |

CRISPY CHICKEN 19

Salad with crispy chicken, bean sprouts, peanuts, cabbage, orange, coriander dressing, wasabi and cardamom yoghurt ice cream

Wine suggestion: Steininger Grüner Veltliner | Kamptal, Austria |

GOAT CHEESE 19 (vegetarian)

Salad with caramelised goat cheese, pickled radish, cucumber, carrot, red onion, lime and a nourishing, healthy crumble of crispy seeds with goji berries, enchanting spices and shiso

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 |

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 8 (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

COD 29

Flame-seared cod with smoked herring, caper berry leaf, radish, runner beans, chive and beurre blanc

Wine suggestion: El Pez Volador Verdejo | Rueda, Spanien |

THAISE GREEN CURRY 24

Thai green curry with tempeh, kaffir lime, Thai basil, aubergine, pak choi and beans, served with herb rice.

Prefer prawns or crispy chicken? Surcharge + 5

Wine suggestion: Epicuro Pinot Grigio | Sicily, Italy |

ENTRECÔTE 35

Pan-seared entrecôte with pepper sauce, served with a fresh herb salad, crispy fries and tarragon mayonnaise

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: El Pez Volador Verdejo | Rueda, Spanien |

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 |

KIMCHI BURGER 23 (vegan)

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

Wine suggestion: Epicuro Pinot Grigio | Sicilië, Italy |



Crème brûlée

A moment of joy

WHILE ENJOYING THE MOMENT

DESSERTS FROM 11.00 AM TO 10.00 PM

CRÈME BRÛLÉE 10

Vanilla crème brûlée with marinated strawberry, white chocolate and popcorn ice cream

YOGHURT BOWL 10 (from 09.00 AM)

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

SORBET 10

Summer sorbet coupe with fresh fruit, mint, and raspberry tuile

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

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

ROASTED CHICKEN WINGS 9
Roasted chicken wings with sesame sauce

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

GAMBA 12
Tempura-fried prawns with Thai basil mayonnaise



