



RESORT BAD BOEKELO • OUDE DELDENERWEG 203, 7548 PM ENSCHEDE

# MENUCARD

KITCHEN OPEN 17.30 - 21.00 UUR

## APPETIZERS

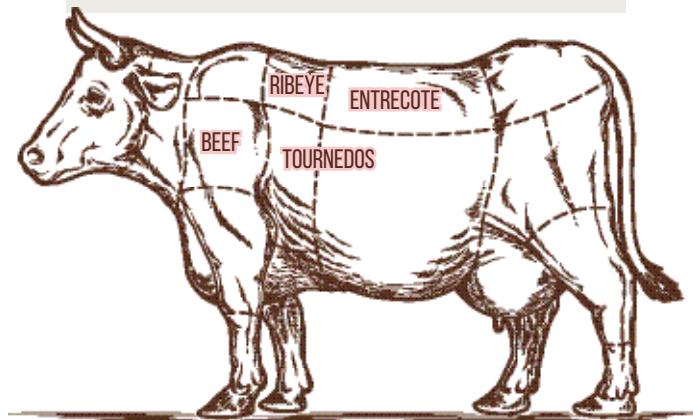
HOMEMADE SHRIMP CROQUETTES <i>on a fresh salad with lemon mayonnais</i> <i>Gruner Veltliner</i>	9,75
A DUO OF NATURAL SMOKED SALMON <i>and salmon marinated in beetroot</i> <i>with horseradish crème</i> <i>Chardonnay</i>	9,5
LAMB GAMMON <i>with green asparagus</i>	9
RIB-EYE CARPACCIO BEEF <i>With a honey-mustard vinaigrette</i>	9,75
BAD BOEKELO PLATTER <i>a variety of home smoked treats</i> <i>Gimbergen Hop Karakter // Chardonnay</i>	14
SALAD CAPRESE <i>with tomato, basil and buffalo mozzarella from</i> <i>'Buffalo Farm Twente'</i> <i>Sauvignon Blanc</i>	9

## VEGETARIAN

FALAFEL * <i>with tzatziki, a fresh spring salad</i> <i>and pita bread</i> <i>Grimbergen Dubbel</i> <i>Sauvignon Blanc</i>	17,5
RICOTTA PIE * <i>with spinach</i> <i>Gruner Veltliner</i>	15,5
STRÜDEL * <i>with spring vegetables with a sauce</i> <i>from field peas</i>	16,50

## CHEF'S CHOICE

A TENDER TOURNEDOS * <i>200 Gramm</i> <i>Rioja</i>	29,5
ORIENTAL WOK <i>of rice with beef or chicken fillet</i> <i>with oyster sauce and shiitake</i> <i>from 'Masselink'</i> <i>Grimbergen Blond // Primitivo</i>	18,5
CONFITTED GUINEA FOWL SUPREME <i>served with a risotto and shallots gravy</i> <i>Primitivo</i>	19,5



## SOUP

SOUP OF THE DAY	6,75
TWENTSE ONION SOUP <i>with a cheese crouton</i>	6,75
TOMATO SOUP	6,5

## ALLERGIES?

If you have an allergy or other dietary restrictions, please let us know! For information about allergies, please ask our staff.



## SALAD

	Small	Big
FRESH SPRINGSALAD <i>with green asparagus and goat cheese</i>	9	17,5
CAESAR SALAD <i>with baked beef or chicken</i>	9	17,5
PASTA SALAD <i>with tuna, capers and red onion</i>	9	17,5

## ON THE SIDE

BREAD BASKET <i>with herb butter and tapenade</i>	4,5
FARM FRIES <i>with mayonnaise</i>	4
WARM VEGETABLES	3,75
FRESH SALAD	3,75



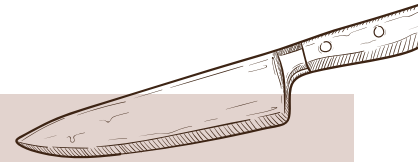
## GRILLED DISHES

VEAL RIB EYE * <i>(200 gram)</i>	19
RUNDER ENTRECOTE * <i>(200/300 gram)</i>	22,5   25

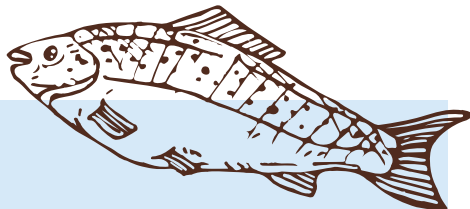
& SURF <i>accompanied by 3 gambas</i>	6
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SATÉ OF CHICKEN * <i>with peanut saus, prawn crackers, atjar and onions</i>	18,75
SPARERIBS * <i>a bit sweet and a little spicy</i>	19,5
BOEKELO'S GRILLBURGER * <i>200 grams pure beef on a soft bulb from 'De Tukkerij'</i>	18,75



SAUCES: *Pepper sauce, Mushroom cream sauce, Barbecue sauce, Herb butter or Truffle sauce*



## FISH

TROUT \*  
*with lemon butter  
from 'De Forelderij' in Usselo*  
19,75

FRIED REDBREAM \*  
*with risotto, shallots and green  
asparagus*  
*Sauvignon Blanc*  
21

FISH STEW \*  
*from a variety of fish*  
*Chardonnay*  
18,75



## DESSERT

DAME BLANCHE <i>'classic with hot chocolate sauce'</i>	9,75
CHOCOLATE SOUFFLÉ <i>with cassis ice-cream</i> <i>Pedro Ximenez</i>	8,75
CRÈME BRÛLÉE <i>of black tea with vanilla ice-cream</i> <i>Muscat</i>	8,50
PANNA COTTA <i>of honey and lime with yoghurt ice-cream</i> <i>Muscat</i>	8
CHEESE PLATTER <i>With local cheeses</i> <i>Port Tawny</i>	14



*Above dishes are served with farm fries  
and warm vegetables*

