



blooming

lunch

soup

7.5 **soup of the day** ●
tear & share bread

salads

18.5 **veggie Caesar salad** ●
Romaine lettuce • Parmesan cheese
cucumber • Caesar dressing
tomato • croutons
+3.5 with chicken and bacon

19.5 **smoked salmon**
cream cheese • lime crème
sweet and sour cucumber

19.5 **carpaccio**
thinly sliced bresaola
truffle • pine nuts
parmesan cheese • arugula

blooming's choice

Every week, we offer a special outside the menu. Check the chalkboards or ask one of our colleagues about today's special!

croque

8.5 **monsieur** ●
ham • cheese (*and/or*)
béchamel sauce

9.5 **madame** ●
croque monsieur
fried egg

sandwiches

9.5 **croquette** ●
2 veal or vegan croquettes
mustard mayonnaise

16.5 **smoked salmon**
cream cheese • lime crème
sweet and sour cucumber

14.5 **Oriental chicken**
brioche bread • chicken thighs
Japanese sesame sauce • bok choy
bell pepper • crispy onions

14.5 **carpaccio**
thinly sliced bresaola
truffle • pine nuts
Parmesan cheese • arugula

13.5 **flatbread hummus** ●
roasted bell pepper • feta
pomegranate • smoked almonds

● (can also be made) vegetarian
ask for the allergen menu



oh hi there!

let's stay in touch, follow us at
@weareblooming

good to know

blooming is cash free, pay with your debit card or mobile

you can order bites and drinks all day
lunch is served from 12:00 to 16:00

harvested in the morning, on the menu by noon

At blooming, we strive to use as many organic ingredients as possible from our own Hoftuin. Here, gardener Simon and the heroes of Scorlewald—a community that supports people with intellectual disabilities—cultivate more than 50 types of vegetables, herbs, flowers, and fruits.

Every day, Scorlewald delivers the harvest by cargo bike to Het Hof and blooming Hotel. What is picked in the morning is on the menu that same day—and you can taste the difference.