

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



Geitenkaas

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

Exclusive, full of flavour and organic. Farm Fields' veal is truly from the Veluwe and entirely to our taste. Animal welfare, the environment, origin and quality are key. Even better: this veal farm in Wekerom is the only one in Europe with a 3-star seal of approval.

3 Goudbeek Farm

Our chefs absolutely love the Goudbeek family. So will you after tasting their delicious and artisanal dairy products. They have been running their small farm with attention, love and respect for animals and the environment for generations. Simply put, it's a fantastic regional product.

4 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.

5 De Kolke Farm

The best of the land and season. Our chefs select and source it from this artisanal farm. By bike, since this farm is just a stone's throw from Thermen Bussloo. Seasonal vegetables, dairy products, flour, juices... 100% wellness food.

6 Segafredo

Delicious and sustainable! With us, you will enjoy Segafredo Impronte, a sustainable premium Italian coffee. 'Impronte' stands for footprint and reflects the sustainability of this special coffee. The organic blend of Arabica and Robusta, roasted locally in Groningen, is Rainforest Alliance-certified and packed in recyclable material.

COFFEE

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

Coffee 3.95
Coffee large 5.50
Cappuccino 4.25
Cappuccino large 5.95
White coffee 4.25
Latte macchiato 4.95
Espresso 3.95
Double espresso 4.95

Hot chocolate 4.95
Hot chocolate special 8.25
special with hazelnut, marshmallows and liqueur 8.25

Iced cappuccino 7.25
met siroop + 0.75

If you prefer, we also serve lactose-free or gluten-free cookies with our coffee and tea.

CHAI LATTE 7.50

Black tea with cinnamon, star anise, cardamom, black pepper and milk

MATCHA LATTE 7.75

Green tea with a blend of spices for a unique, exotic taste

CHOCO GLOW 8.50

Hot chocolate with Licor 43, espresso and whipped cream

ORIENTAL COFFEE 8.50

Coffee with gingerbread liqueur and whipped cream

GOURMET COFFEE 7.95

PASTRIES

Mocha meringue with hazelnut filling 5.25 (gluten-free)
Warm apple pie with almond paste and crumble 5.75
Forest fruit cheesecake with biscuit base 5.50
Carrot cake with walnuts and orange 5.75 (vegan)
Seasonal cakes 5.75



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

CUP OF TEA 3.95

(Organic fair-trade tea from Ronnefeldt)

Available in the flavours: rooibos, earl grey, English breakfast, red fruit, green, green with mango and citrus

FRESH HERBAL TEA 5.50

Fresh mint tea with honey
Fresh ginger tea with honey

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

Refresh (lemon balm, fresh mint & lemon)

A refresher for the entire day and your whole body

MOCKTAILS

WATERMELON & PEACH 12

Soft cocktail of watermelon, peach, butterfly pea flower and sparkling water

MOCKTAIL PASSION 10

A tropical mocktail with passion fruit, pineapple and mint

BUTTERFLY PEA FLOWER 10

A fresh mocktail of blue tea and fresh herbs

SAPHINA ORGANIC 9.95

An extraordinary mocktail made from ten kinds of potent roots and soda

PALOMA 9.95

A real thirst quencher! With grapefruit, lime and sparkling water

Mocktail Passion



Healthy and tasty

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

SMOOTHIE OF THE DAY 8

A delicious smoothie made from fruit and/or seasonal vegetables

DETOX 8.50

Strawberry, banana, blueberry, apple juice, orange juice and low-fat yoghurt ice cream

GREEN SMOOTHIE 8.50

Avocado, apple, spinach, cinnamon, coconut, almond and magnesium

ORANGE JUICE 7.95

MANGO LASSIE 8

Refreshing yoghurt drink with fresh mango and coconut

FROZEN SMOOTHIE 8.50

A deliciously cooling fruit sensation of tropical fruits such as mango and passion fruit. Chock-full of vitamins!

SOFT DRINKS

SOFT DRINKS 4.25

CONSCIOUS CHOICE 4.25

Rivella, Rivella Cranberry or Tomato juice

SOURCY blue/red 4.25

DOUBLE DUTCH 5

Indian Tonic, Ginger Ale, Ginger Beer or Double Lemon

BIONADE ORGANIC SOFT DRINKS 5.95

Elderberry 33cl, Ginger orange 33cl or

Bergamot-lemon 33cl

TABLE WATER SOURCY BLUE/RED 0.75L 7.95

BIRCH SYRUP WITH CASSIS 7.25

SPICY ICE TEA 7

With lavender, chamomile, lemon and mint



COCKTAILS

WELLNESS GIN-TONIC 13.95

Experience the first true Wellness Gin, brewed with love and passion by Wagging Finger Distillery together with the Thermen Bussloo team. Besides our attention and passion, you will experience notes of botanical herbs, such as cardamom and lemon balm. Full of flavour, fresh and spicy!

PORNSTAR MARTINI 13.50

This cocktail with vanilla vodka is full of passion (fruit) with elegant, sweet and fresh flavours

MOJITO 13.50

A refreshing Mojito with mint and a splash of rum

APEROL SPRITZ 13

An Italian classic with a perfect balance between sweet and bitter, made with Aperol, prosecco and sparkling water

AMARETTO SOUR 12.50

This almond and lime cocktail offers a delicious combination of sweet and sour

ESPRESSO MARTINI 12.50

Espresso, vanilla, Tia Maria and vodka. A delicious after-dinner cocktail. The perfect finish to dinner

HENRIETTA 13

A cocktail with spicy gin, Campari, elderflower syrup and lime

DRY WHITE WINE

Pinot Grigio | *Epicuro, Italy* |

Glass 6.95 Carafe 22.50 Bottle 32.25

A soft-spicy wine with aromas of apple, peach and tropical pineapple. Fresh with light minerality

Chardonnay | *Mountain View, South Africa* |

Glass 6.95 Carafe 22.50 Bottle 32.25

Peach and apricot on the nose, subtle notes of almond and soft acidity on the palate combine to make this a wine loved by everyone

Viognier | *Laurent Miquel, France* |

Glass 7.50 Carafe 26 Bottle 36.95

From the Pays d'Oc, this wine has many aromas. The fullness of this Viognier combined with acidity makes it an exciting wine

Sauvignon Blanc | *Le Bonheur, South Africa* |

Glass 7.95 Carafe 27.25 Bottle 37.95

Nice balance with a crispy character. Fig, gooseberry and lime on the nose, full of elegance and finesse

Kendall-Jackson Vinter's Reserve | *California, USA* |

Glass 9.50

This Chardonnay is perfect for real lovers of earthy wines with nice round notes

Steininger Grüner Veltliner

| *Austria* | **Glass 8.50 Bottle 39.95**

An elegant Grüner Veltliner from Austria with delicate mineral aromas and a subtle spiciness. On the palate, the wine is lively and pure, with fresh acidity. The finish is long and characterized by a delicate hint of white pepper, adding extra character to the wine

SWEET WHITE WINE

Muller-Thurgau | *Peter Meyer, Germany* |

Glass 6 Carafe 18 Bottle 28.50

From the heart of the Moselle, area Bernkastel. A mildly sweet German classic with notes of ripe fruit, flowers and honey

SPARKLING WINE

Prosecco Spumante | *Maschio, Italy* |

Glass 8.50 Bottle 37.95

Champagne Ayala Special Cuvee Brut | *France* |

Glass 11 Bottle 65

ROSÉ WINE

Garnacha | *Brana Vieja, Spain* |

Glass 6 Carafe 18 Bottle 28.50

A refreshing rosé from the Garnacha grape. This quirky rosé possesses a juicy and fruity character

Cinsault, Grenache, Syrah | *Laurent Miquel, France* |

Glass 7.95 Carafe 26.95 Bottle 39.50

This stylish rosé has a beautiful, light rosé colour and a long finish. The flavours of red fruit combined with slightly spicy tones dominate this wine

OUR CELLAR TREASURES

Do you fancy a special wine? Ask one of our staff about our cellar treasures. They will gladly tell you all about our selection of fine wines.



RED WINE

Tempranillo | Brana Vieja, Spain |

Glass 6 Carafe 18 Bottle 28.50

Supple, meaty and above all fruity. This is a wine with a lot of fruits and a soft finish

Nero d'Avola | Epicuro, Italy |

Glass 6.75 Carafe 22.50 Bottle 32.25

Full flavour of cherries and spices with a garnet red colour. This wine brings you the warmth of Sicily

Pinot Noir | Laurent Miquel, France |

Glass 7.50 Carafe 25.50 Bottle 36.25

A soft red wine with a friendly character. Blueberry, raspberry and wild strawberry, combined with spicy aromas

Merlot - Cabernet Sauvignon | Dourthe, France |

Glass 7.95 Carafe 26.95 Bottle 39.50

Typical Bordeaux blend with good structure. Bitter on the nose and long on the finish. This is an excellent quality Bordeaux wine

Ripasso | Farina, Italy |

Glass 8.50 Carafe 29.50 Bottle 42.50

A wine full of passion. This Ripasso possesses a nice balance between intense and spicy notes. Black cherry, ginger and pepper make this a wine full of power!

Masca del Taco Susumaniello | Puglia, Italy |

Glass 9.50

This is a beautiful yet unknown gem from the Puglia region of Italy. A wine with aromas of blueberries, ripe red fruits and spicy aromas. Nice long finish with ripe tannins and fruity notes



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.



BEER

DRAUGHT BEER

Grolsch Graafglas 0.25l 4.50

Grolsch Master 0.5l 8.50

Grolsch Weizen 0.3l 5.75

Grolsch Weizen 0.5l 8.75

Grimbergen Blond 0.25l 7.50

Beer of the season 6.95

Tripel Karmeliet 7.25

BOTTLE

Grolsch Radler 2% 5.75

Grimbergen Dubbel 7.95

Grimbergen Tripel 7.95

Duvel 7.95

Liefmans Fruitesse 7.95

Wellness Weizen 6.95

NON-ALCOHOLIC BEERS

Grolsch Radler 0.0 5.75

Grolsch 0.0 5.75

Grolsch Weizen 0.0 5.75

Liefmans Fruitesse 0.0 5.75

't IJ Vrijwit (0.5%) 7.25

Eggs Benedict Salmon



EGG DISHES

MONDAY TO FRIDAY FROM 11.00 AM TO 5.00 PM

SATURDAY AND SUNDAY FROM 11.30 AM TO 5.00 PM

EGGS BENEDICT 16

Two poached hen eggs on brioche bread, with avocado, chives and hollandaise sauce

EGGS BENEDICT SALMON 16

Two poached hen eggs on brioche bread, with smoked salmon, chives and hollandaise sauce

CRISPY Fresh

LUNCH

MONDAY TO FRIDAY FROM 11.00 AM TO 5.00 PM

SATURDAY AND SUNDAY FROM 11.30 AM TO 5.00 PM

BUSSLOO SANDWICH 17

Sourdough bread with tuna salad, smoked salmon, marinated cherry tomato, dill, onion and lime aioli

BEEF CROQUETTES 15

Two beef croquettes served with bread, mustard mayonnaise and a fresh salad

BRUSCHETTA 15.50 (vegan)

Grilled sourdough bread with curry hummus, fried cauliflower, smoked almonds, pickled onion and coriander

IKAN PEPE SAN 16

Indian mackerel with sweet and sour cucumber, red onion, radish, Kewpie mayonnaise, peanuts and emping

SPINATA ROMANA 16

Schiacciata with Spinata Romana, burrata cream, rocket, fresh basil, toasted pine nuts and balsamic vinegar

GOAT CHEESE 15.50 (vegetarian)

Naan bread with caramelised goat cheese, rhubarb compote, roasted tomatoes, fresh thyme and pecans

SALAD MEALS

MONDAY TO FRIDAY FROM 11.00 AM TO 9.00 PM

SATURDAY AND SUNDAY FROM 11.30 AM TO 9.00 PM

BURRATA 19 (vegetarian)

Salad with burrata, cherry tomatoes, fresh basil, smoked almonds, crunchy capers and herb dressing

SALMON CEVICHE 21.50

Salad of salmon marinated in passion fruit with avocado, shallot, peach, pink and red pepper, pomegranate, Thai basil and horseradish

LAMB 19.50

Green salad with lamb ham, peas, spinach, watermelon, feta cheese and pomegranate vinaigrette

QUINOA BOWL 19.50 (vegan)

Healthy quinoa bowl with grilled avocado, quinoa salad, pickled onion, chickpeas, barbecued aubergine and harissa

Our salads are served with bread and herbal butter. Prefer fresh chips? No problem! (additional charge + 3.75)

Prefer
gluten-free?
Gluten-free bread
+ 1.50

Lamb tajine

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!

Tasty surprises

SOUPS

MONDAY TO FRIDAY FROM 11.00 AM TO 9.00 PM
SATURDAY AND SUNDAY FROM 11.30 AM TO 9.00 PM

TOMATO SOUP 8.25 *(vegan)*

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

TOM KHA KAI 13

Thom Kha Kai with plucked chicken, spring onion, Thai basil, coriander, red pepper and lime

SEASONAL SOUP 8.75

A delicious soup made with ingredients of the season

SIDE DISHES

MONDAY TO FRIDAY FROM 11.00 AM TO 9.00 PM
SATURDAY AND SUNDAY FROM 11.30 AM TO 9.00 PM

Artisan bread 6.95

Local multigrain bread with vegan garlic herb butter and dip

Mixed salad with herb dressing 4.50

Fresh chips with mayonnaise 4.95

Verse frites with truffle mayonnaise 5.50

Seasonal vegetables 4.50

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

MAIN COURSES

FROM 12.00 TO 9.00 PM

THAI CURRY 23 *(vegan)*

Thai green curry with beans, pak choi, pods, red pepper, lime and coriander. Served with herb rice and a fresh Thai cucumber salad *(additional charge for corn chicken + 5)*

RAVIOLI 24.50 *(vegetarian)*

Ravioli stuffed with spinach and ricotta. Served with basil sauce, burrata, marinated tomato, Parmesan cheese and beurre noisette

BEEF BURGER PULLED BEEF 24

Grilled beef burger on a brioche bun with red onion relish, tomato, pulled beef and smoked Gouda cheese. Served with chips and mayonnaise

SEA BASS 27

Fried sea bass served with saffron risotto, leeks, romanesco and lobster gravy.

DUO OF VEAL 28.50

Roast veal oyster with braised veal knuckle, puffed grains, roasted peppers, potato mousseline and Madeira gravy

LAMB TAJINE 27

Lamb stew with apricots, chickpeas and coriander. Served with a bulgur salad with pomegranate, courgette, pepper and basil



Almond cake

A moment of joy

WHILE ENJOYING THE MOMENT

DESSERTS FROM 11.00 AM TO 9.00 PM

ARTISAN YOGHURT 10.50 (from 9.00 am)

Artisan yoghurt with fresh fruit, honey, almond and a 'slow down mix' of dried apple, melon, sesame and goji berries. For a healthy start to your day

COTTAGE CHEESE 10.50 (from 9.00 am)

Cottage cheese with an 'immune mix', coconut, mulberry berries, ginger, roasted almond, dates and honey. For an energetic start to your day

ALMOND CAKE 9

Almond cake with five spice, rhubarb and apricot. Served with vanilla ginger ice cream

CRÈME BRÛLÉE 9

Classic crème brûlée with a crunchy sugar cookie and orange sorbet ice cream

Snacks

WHOLESOME AND DELICIOUS

FROM 3.00 TO 10.00 PM

ORGANIC CROQUETTES 8

Organic croquettes with coarse mustard 6 croquettes

CAULIFLOWER 9 (vegan)

Deep-fried cauliflower bites with sesame and coriander

BREAD AND DIPS 8 (vegetarian)

Bread platter with herb butter, aioli and tapenade

NAAN BREAD WITH HUMMUS 9

Fresh naan bread with hummus, dukkah spices, tomato and olive oil

CALAMARIS 9

Deep-fried squid rings with chimichurri and aioli

CRISPY CHICKEN BITES 11

Crispy chicken with kimchi dip and coriander

CAMEMBERT 12 (vegetarian)

Camembert from the oven with fig compote, toast and honey

APPETISER PLATTER 13

A selection of local dried sausages, cheese, marinated olives, mustard and apple syrup



