

MENU

Natural
enjoyment



Pure

DISCOVER THE FLAVOURS OF CLOSE TO HOME!

PURE NATURE AND LOCAL

My passion is pure, conscious, honest and, above all, delicious food. With care for what is on your plate, for the origin of the ingredients and with care for yourself and each other. I believe that if you take the time to have lunch or dinner together, you will enjoy it more. And enjoying food is something you do with all your senses, or as we sometimes say behind the scenes in the kitchen: 'good food is a treat for our taste buds, but it should also be a feast for the eyes'.

So, together with my kitchen team, I am constantly looking for the best, tastiest and most beautiful combinations. We want to see, feel, smell and taste all the ingredients together. Because cooking is also about having fun. Together, with passion and with our hearts. Enjoying cooking is the foundation and should never be missing in my kitchen!

We carefully select our products based on sustainable quality marks, local suppliers, and seasonal ingredients sourced in the Netherlands. The products are fresher, richer in flavour and we do not need to get our produce from the other side of the world. This is how we reduce our ecological footprint together. Nice and mindful!

What I care most about in my work as a chef is to surprise my guests and make them aware of what they are eating. I am keen to share this awareness with both my kitchen team and you, the guest. Hence the menu is inspired by fresh, natural and honest produce from the land. Accessible dishes with a recognisable flavour.

It is all about balance, finding the right balance. Today I am going to surprise you with the flavours of my authentic, pure dishes. Take good care of your inner self, and you will shine!

Robert Bos

Head chef at Thermen Soesterberg

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 here with us. Our food specialists are at your service to provide personalised advice on our delicious menu, so you can indulge with peace of mind.

Close to

THE ORIGIN

The delicious, authentic and rich flavours of our beautiful surroundings; where the fertile soil brings forth delicious fruit and the plants are left to grow undisturbed. Here, in the heart of the Netherlands and on the green border of the Utrechtse Heuvelrug, it is all about experiencing and enjoying. Discover nature at its purest in our restaurant. Pure indulgence: feast on fresh and organic produce and savour the good life.

Our environment forms the basis of all the products we use in our restaurant. What we feel, see, taste and experience here nourishes what we do. Pure where possible, that is our philosophy. Conscious with respect for people, animals and nature. Responsible, because we wish to contribute to your healthy lifestyle. Our chefs are going to surprise you, that's for sure. With local and regional products from Dutch cuisine. Good, healthy and prepared with love!

Delicious, honest and locally sourced

Fair is delicious. That is our honest belief. We also want to make sure that what is on your plate is pure, good and delicious. So we go out and look for the origin. We literally set off; we hit the road. Our dairy products come from farmers who are happy to work every day to improve animal welfare. Our beef comes from our own backyard: the Utrechtse Heuvelrug, and we source our vegetables from the Betuwe region. And our gin? That is distilled by our catering team themselves. We source items that are not locally available, such as coffee beans, rice, and certain types of fish, from further away, but we always know where they come from and how the supplier works.

"It's all about finding balance in nutrition. Take good care of your inner self, and you will shine!"

Head chef Robert Bos

Only the best we have to offer

In our kitchen we love to work with seasonal produce, because nothing tastes better than the pure flavour of fresh ingredients. With these products, we are constantly creating new and surprising dishes for our menu. For our guests. You, that is. And if we have a food surplus from the previous season, our chefs will transform this into a delicious dish for the next season! Not only do we enjoy it, we also believe it is important to do so. Making the world a little more beautiful together; spreading positive energy to the world around us.

Healthy and good for you...

Of course, our chefs don't just pick and choose whatever they come across. Our kitchen is all about a balance between good, tasty and healthy. Let your taste buds guide you as you explore our wholesome menu. Pick whatever brings you joy and;

Eat well, and enjoy your meal!

Local quality, local flavours

OUR SUPPLIERS ON THE MAP

When it comes to taste, nothing beats local. That's what we believe in – with tongue in cheek! That said...

We source most of our ingredients from the region. From honest suppliers just around the corner. It's the key to serving our wholesome, sustainable food. 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 Van Eekeren Bakery

The Van Eekeren family opened their bakery doors in 1879, becoming the first artisan baker in Sterrenwijk, Utrecht. To this day, van Eekeren's bread is still baked with love, creativity and attention for everyone who loves real bread. The family feeling is preserved and passed on from generation to generation. Van Eekeren Bakery even has its own grain field, which guarantees the origin of the raw materials and sustainability. So great and delicious bread.

2 Beekeeper de Werkbij

People and bees belong together. Based on this philosophy, Kees and Jannitha Verrips started their own beekeeping business in 2009. It has since grown into the leading supplier of sustainable and, above all, delicious honey. It has now become a professional company that serves as a true role model for creating jobs for socially disadvantaged people who are distanced from the labour market.

3 Farm Fields

Exclusive, full of flavour and organic. Farm Fields' veal is entirely to our taste. That is why it is on the menu at Thermen Soesterberg (and also at our Thermen Resorts sister establishments).

4 Special Cakes Factory

Our delicious cakes are made by special people. At the Bijzondere Taartenfabriek care bakery, mentally vulnerable people are given the opportunity to gain work experience in an accessible and positive way by baking the most delicious cakes.

5 De Clique

We breathe new life into our leftovers together with De Clique. Our orange peels, coffee grounds and food scraps are collected by De Clique and reused as a hothouse for new and delicious products. This way, we contribute to a sustainable and circular hospitality industry.

6 Segafredo

Enjoy Segafredo Impronte, a premium Italian blend of Arabica and Robusta beans, roasted locally in Groningen. The name Impronte (footprint) stands for their strong sustainability focus: 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.

7 Senza Tea

Not just your average cup of tea, but a conscious choice for taste and impact. Senza (Italian for 'without') provides premium loose tea, minimising unnecessary packaging waste. Much of their pure tea selection is organic (Skal-certified), underlining their commitment to environmentally friendly cultivation methods.



HOT BEVERAGES

Chai latte 5.5
Dirty Chai latte 7

Coffee 4
Coffee large 5.5
Cappuccino 4.3
Cappuccino large 6
White coffee 5
Latte macchiato 5
Espresso 4
Double espresso 5
Hot chocolate 5

Prefer
lactose-free?
Oat milk
or soy milk
+ 1

FROZEN CAPPUCCINO 7

Prefer caramel, white chocolate or hazelnut?
Surcharge + 0.5

COFFEE SPECIALS 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
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

CAKES 6

Choose from:

Seasonal cakes*

Carrot cake* (gluten-free)

Forest fruit cheesecake

Chocolate brownie

Homemade apple crumble cake

Prefer whipped cream? Surcharge + 1.5

** Cake from 'Bijzondere Taartenfabriek'*

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

Choose from: English Breakfast, Green Leaf, Jasmine Blossom, Wild Rooibos, Rooibos Ginger Lemon or Camomile Garden

FRESH HERBAL TEA 5.5

Available with or without honey

Choose from:

Mint tea

Ginger tea

Herbal tea: made from our own herbs from the LIF herb tower

Available in the flavours:

Wellness (fennel, lavender & lemon balm)

Hamam (apple, star anise & mint)

Happiness (rosemary & orange)

Bloemenveld (primrose, sage and thyme)

Ultimate enjoyment



FROZEN SMOOTHIE 8.5
Mango & passion fruit

COLD BEVERAGES

DOUBLE DUTCH 5

Indian Tonic, Ginger Ale, Ginger Beer or Double Lemon

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 or Royal Club Apple juice or Sisi Orange

BIONADE ORGANIC SOFT DRINKS 7

Lemon & bergamot 0.33l

WATER

Sourcy blue/red 0.2l 4.3

Sourcy blue/red 0.75l 7

JUICE

WELLNESS JUICE 8

Freshly squeezed orange juice and organic yoghurt

FRESH SQUEEZED ORANGE JUICE 8



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, organic apple juice and yoghurt

PASSION JUICE SMOOTHIE 8.5

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

GREEN SMOOTHIE 8.5

Avocado, banana, kale and lemon



Mojito

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 *(alcohol-free)*

VIRGIN PASSIONFRUIT MARTINI 10

Tanqueray 0.0, passion fruit, Bourbon vanilla and vegan protein

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, Argentinia |

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.



AD

BEER OF THE SEASON 7.5

Rosé beer is fresh, fruity, slightly sweet and not too bitter

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

BOTTLED

Grolsch Radler 2% 5.8

Grimbergen Dubbel 8

Grimbergen Tripel 8

vandeStreek bio Turf 'n Surf Tripel 8

NON-ALCOHOLIC

Grolsch 0.0 5.8

Grolsch Radler 0.0 5.8

Grolsch Weizen 0.0 5.8

VandeStreek IPA 0.0 8

Liefmans Fruitesse 0.0 5.8

Freshly baked bread

Bread is a special treat, day after day. And nutritious, too. Especially when it comes to our bread, because it is made from natural ingredients and packed with fibre, seeds, minerals and vitamins. And above all, it is made with lots of love and passion by the Van Eekeren family bakery. And an added bonus: most of the grain used comes from our own grain field, right here in the region.

Salmon and prawns

CRISPY

Fresh

LUNCH

11.00 AM TO 4.00 PM

SOESTERBERG SANDWICH 17

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

Prefer
gluten-free?
Gluten-free
bread + 2

CLUB SANDWICH 18

Toasted cornbread with tarragon mayonnaise, turkey breast, egg salad, tomato, head lettuce and bacon. Served with fresh chips and mayonnaise

TIP!

CARPACCIO 19

Schiacciata with carpaccio, truffle mayonnaise, Parmesan, rocket, seed mix, chives, and sun-dried tomatoes

PULLED LAMB 17

Schiacciata with slow-cooked lamb in BBQ sauce, cucumber, carrot, radish, coriander, white cabbage, little gem lettuce, and tzatziki

GOAT CHEESE 16 (vegetarian)

Naan bread topped with caramelized goat cheese, onion, radish, bell pepper, broad beans, cucumber, and lamb's lettuce

BLACK ANGUS BURGER 24

Burger of organic Black Angus beef with pulled beef, gherkin, red onion pickle, little gem, red onion pickle and smoky burger sauce. Served with fresh chips and mayonnaise

VEGAN BURGER 23 (vegan)

A plant-based burger on spent beer grain bread with little gem, red onion pickle and smoky burger sauce. Served with fresh chips and vegan mayonnaise

FRIED EGG ON TOAST 16

A three-egg toasted sandwich with a choice of ham and cheese or mature cheese and roast beef (vegetarian option available)

SALADS

11.00 AM TO 9.00 PM

SALMON AND PRAWNS 20

Mixed salad with spinach, smoked salmon, marinated prawns, red onion, asparagus, cucumber, croutons, and lemongrass cream

Wine suggestion: Salentein Barrel Selection Chardonnay | Mendoza, Argentina |

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: Grüner Veltliner, Steininger | Kamptal, Austria |

CAESAR SALAD 20

Classic Caesar salad with crispy chicken tenders, Parmesan, bacon, egg, anchovies, croutons, and Caesar dressing

Wine suggestion: Epicuro Pinot Grigio | Sicilië, Italy |

Our salads are served with a bread roll and vegan herb butter

SOUPS FROM 11.00 AM TO 9.00 PM

CAULIFLOWER 9 (vegan)

Creamy cauliflower soup with Bleu d'Auvergne, hazelnut crumble, and chives

POMODORO SOUP 9 (vegan)

Pomodoro soup with courgette and crème fraîche with basil

Our soups are served with a bread roll and vegan herb butter

Tasty surprises

Steak tartare



STARTERS

11.00 AM TO 9.00 PM

STEAK TATARE 14

Steak tartare with chipotle cream, Amsterdam pickles, herb salad, capers, lime mayonnaise, and sesame crisp

Wine suggestion: Epicuro Negroamaro | Puglia, Italy |

SMOKED SALMON 16

Smoked salmon on brioche bread with tzatziki, little gem lettuce, radish, green asparagus, dill cream, and wasabi eggs

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

BURRATA 14

Burrata with spinach pesto, tomato, garlic toast, and tomato crumble. Prefer with Serrano ham?

Supplement +2

Wine suggestion: Epicuro Pinot Grigio | Sicilië, Italy |

SHARING BREAD 7 (vegetarian)

Bread platter with hummus and aioli

SIDE DISHES

Fresh chips with mayonnaise 5

Mixed salad 5

Loaded fries 9

Sweet potato chips with truffle mayonnaise, Parmesan cheese and spring onion

Sustainable & healthy: our spent beer grain bread

Beer and bread may not seem like an ideal combination, but there is proof to the contrary: spent beer grain. This is a high-protein cereal product that remains after beer production. It gives bread a fuller texture and an intense flavour. And... it's low in carbohydrates with less sugar, making it both sustainable and healthy. Did you know... our spent beer grain bread buns for the (vegan) burgers are made using the spent beer grain from Oudaen city brewery in Utrecht?

“By eating pure, natural and local products that have been carefully considered and handled with care, we can work together to take care of our world”

Head chef Robert Bos

DISHES

12.00 PM TO 9.00 PM

LAMB TAGINE 28

Spiced lamb stew with bulgur salad, bimi, Shanghai pak choi, and pomegranate seeds

Wine suggestion: Salentein Pinot Noir | Valle de Uco, Argentina |

TIP!

SEA BREAM 28

Pan-fried sea bream fillet with orzo, spinach, fennel, tomato, beurre blanc, and paprika oil.

Wine suggestion: Steininger Grüner Veltliner | Kamptal, Austria |

BLACK ANGUS BURGER 24

Organic Black Angus beef burger with pulled beef, gherkin, red onion pickle, little gem and smoky burger sauce.

Served with fresh chips and mayonnaise

Wine suggestion: Salentein Pinot Noir | Valle de Uco, Argentina |

VEGAN BURGER 23 (vegan)

A plant-based burger on spent beer grain bread with, little gem, red onion pickle and smoky burger sauce. Served with fresh chips and vegan mayonnaise

Wine suggestion: Epicuro Negroamaro | Puglia, Italy |

CHICKEN SATAY 24

Free-range chicken satay with atjar made from cabbage, pepper and carrot with fresh pak choi salad, chunky peanut sauce and crispy cassava. Served with basmati rice

Wine suggestion: Epicuro Rosato | Puglia, Italy |

CAULIFLOWER 24 (vegan)

Cauliflower curry with red lentils, tomato, coconut cream, and fenugreek, served with fragrant basmati rice and spinach salad

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



So delicious...

Soft, creamy

Almost everything you eat here is prepared in-house. After all, that makes for the most delicious meals. Sometimes, just sometimes, this turns out not to be the case... Like with dairy products and ice cream. We found producers who are true masters in their field. And they are from right here in our region. The purest dairy products and the tastiest ice cream, from just around the corner. Enjoy and feast!

Tip! A delicious cocktail to round off your dinner

ESPRESSO MARTINI 13

Espresso, vanilla, coffee liqueur and vodka

DESSERTS 11.00 AM TO 9.30 PM

MORELLO CHERRIES 11

Tartlet with Morello cherries, cherry sorbet, and speculoos cream

YOGHURT BOWL 11

Organic yoghurt with rhubarb compote, chocolate granola and banana chips

CHEESE PLATTER 16

Selection of artisanal cheeses, served with bread and apple syrup

AUFGUSS SORBET 11

Fresh fruit with three scoops of sorbet ice cream, freshly-made citrus cream, and rosemary syrup

Bites

WHOLESOME AND DELICIOUS

12.00 TO 9.00 PM (FRIDAY AND SATURDAY 12.00 TO 10.00 PM)

CROQUETTE BALLS 6 pieces 8.5 12 pieces 15
Organic croquette balls with spicy mustard

LUXURY NUT MIX 9 (vegetarian)
Luxury home-roasted nut mix, flavoured with Ras el Hanout

PLATTER WITH APPETISERS 15
Platter with Utrecht mature cheese, olives and fuet sausage
Prefer bread and olive oil? Surcharge + 2

RENDANG CROQUETTES 8 pieces 10
Mini rendang croquettes with truffle mayonnaise

LOADED CAULIFLOWER 11 (vegan)
Crispy cauliflower with mango dip, spring onion, sesame and sriracha mayonnaise

RISOTTO CROQUETTE BALLS 6 pieces 10 (vegetarian)
Risotto croquette balls filled with mozzarella, served with a pesto dip

CRISPY CHICKEN BITES 8 chicken bites 12
Crispy chicken pieces with sesame mayonnaise

BREAD & DIPS 8 (vegetarian)
Bread platter with hummus and aioli



