

THE BLONDE






FINE DINING ATOP THE GOLDEN DUNES OF BLOEMENDAAL AAN ZEE

Located within the award-winning boutique hotel Blendin Bloemendaal, The Blonde offers a unique fine dining experience high above the golden dunes of Bloemendaal aan Zee. Inspired by the surrounding coastline, nature, and the North Sea, our cuisine celebrates the finest Dutch ingredients through refined, seasonal dishes crafted with creativity and care.

LUNCH

Soup of the day	9
Old cheese sandwich 	10
<i>Lettuce, tomato, and pickle</i>	
Avocado sandwich 	13
<i>Poached egg, Aleppo pepper</i>	
Salmon sando	16
<i>Cream cheese, cucumber, and furikake</i>	
BLT sourdough	14
<i>Bacon, lettuce, tomato and mayonnaise</i>	
Caesar Salad	16
<i>Parmesan, bacon, croutons, anchovy dressing</i>	

BITES

Rye-sourdough bread  <i>Salted butter</i>	8
Dried sausage <i>Chili & oregano</i>	12
Taggiasca olives  <i>Served with mixed nuts</i>	11
Haarlem pearl bitterballen  <i>6 pieces</i>	8
Shrimp croquettes from Holtkamp <i>4 pieces, mustard</i>	14
Skinny fries  <i>Mayonnaise</i>	8

STARTERS

Chicken dumpling <i>Wadden Sea shrimp, shrimp bisque, crispy chicken skin</i>	18
Carpaccio of smoked Texel beef <i>Salty dunes, macadamia, tomasu</i>	19
Enkhuizen salmon tartare <i>Herb salad, brioche, poached egg, horseradish dressing</i>	19
North Holland burrata  <i>Tomato jam, basil oil, pine nut crumble</i>	17
Duck rilette <i>Fig jam, crostini, Kesbeke pickles</i>	14
Soup of the day <i>With sourdough</i>	9

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*Do you have any allergies or dietary requirements?
Please let us know, and we will be happy to take them into account.*

MAIN COURSES

Texel rib-eye (200 g) 33
Wild garlic oil, Skuumkoppe gravy

Veal cheek 31
Parsnip purée, red wine sauce, asparagus

Guinea fowl roulade 29
Creamy chili sauce, shiitake


North Sea cod fillet 34
Green herb crust with hollandaise sauce

Ravioli  26
Oudwijcker fiore, lemon dashi, green peas

SIDES

Asparagus  10
Miso hollandaise, chives

Skinny fries  8
Mayonnaise

Green salad  12
*Caesar dressing, hard-boiled egg
and croutons*

DESSERTS

Mousse au chocolat 10
Sea salt, olive oil

Crème brûlée 12
Pandan, coconut

Sphère de noisette 12
Passion fruit sorbet

**LET THE CHEF SURPRISE YOU WITH A
3-COURSE CHEF'S MENU €62,5**

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