

BAR BODEGA

OUR OPENING HOURS: MONDAY - SUNDAY 12:00 - 21:00

CLASSIC DISHES

BEEF CARPACCIO	€ 15,00
Parmesan cheese - shallot mayonnaise - rocket	
STEAK TARTARE (100 GRAMS)	€ 14,50
Garnish - raw egg	
STEAK TARTARE (175 GRAMS)	€ 25,50
Garnish - chips - mixed salad	
GOULASH SOUP	€ 8,50
Salentein stew - croutons	
FOREST MUSHROOM PIE	€ 12,50
Fresh herbs	
5 DIFFERENT EMPANADAS SMALL	€ 15,50
Chimichurri- salsa criolla	

BU 127

WHOLE GRILLED SALMON TROUT	€ 23,50
Fennel - lemon - almonds	
FRESH PLAICE	€ 24,00
Leeks - capers	
ARGENTINIAN STYLE SHRIMP	
Argentinian shrimp - salsa criolla - Chimichurri	
Small € 14,50 Large € 20,00	
OYSTERS	
Lemon - vinaigrette	
Per piece € 3,50	

FROM THE GARDEN

DUCK BREAST SALAD	
Chicory - orange mayonnaise - red beets	
Small € 18,00 Large € 22,50	
CAESAR SALAD	
Grilled chicken - anchovies - Parmesan cheese	
Small € 17,00 Large € 21,50	
CAPRESE SALAD (VEGETARIAN)	
Tomatoes - burrata - basil	
Small € 11,00 Large € 16,00	

VEGETARIAN

TRUFFLE RISOTTO	
Mushrooms - seasonal vegetables	
Small € 12,50 Large € 17,50	
BEET WAFFLE	
Mini beets - goat cheese - rocket	
Small € 12,50 Large € 17,50	



SALENTEIN PREMIUM BEEF

Served medium-rare as standard.

SALENTEIN CHARCUTERIA	€ 15,00
Fuet with piccalily – tartare with egg – steak tartare – black angus salad – raw beef sausage	
3X SALENTEIN PREMIUM BEEF	€ 32,50
With chimichurri - minimum two persons	



FINELY AGED

TOURNEDOS 200 GRAMS	€ 30,50
150 GRAMS	€ 24,50
BLADESTEAK 250 GRAMS	€ 24,50
50 GRAMS EXTRA	€ 5,00
PICANHA 250 GRAMS	€ 23,50
50 GRAMS EXTRA	€ 5,00
RIB EYE 250 GRAMS	€ 28,50
50 GRAMS EXTRA	€ 6,00
ENTRECOTE 250 GRAMS	€ 26,00
50 GRAMS EXTRA	€ 5,00

SALENTEIN PREMIUM BEEF BURGER (200 GRAMS)	€ 17,00
Coleslaw - chips - ketchup	
EXTRA BURGER TOPPINGS	per item € 1,50
Bacon - mushrooms - cheddar cheese - gorgonzola - fried egg	

ESTATE MENU

SALENTEIN CHARCUTERIA € 37,50

PICANHA

Chips - seasonal vegetables

FROM OUR PATISSIER

Choice of dessert

SPECIALTIES

TOURNEDOS AND ARGENTINIAN SHRIMP 'SURF&TURF'	€ 27,50	COQ AU VIN	€ 18,50
Lobster sauce - seasonal vegetables		Carrots - celeriac - potatoes	
GAME STEW	€ 19,50	PASTA CARBONARA	
Red cabbage - mashed potatoes		Spaghetti - pancetta - egg yolks	
		Small € 10,50 Large € 17,00	

SIDE DISHES

MIXED SALAD	€ 3,50	BEARNAISE SAUCE	€ 2,50
RISOTTO	€ 5,00	SALSA CRIOLLA	€ 2,50
PEPPER SAUCE	€ 2,50	CHIMICHURRI	€ 2,50

All maincourses are served with chips and mayonnaise.

IF YOU HAVE ANY ALLERGIES OR SPECIAL DIETARY REQUIREMENTS, PLEASE INFORM OUR STAFF



BAR SNACKS

SALENTEIN PLATTER	€ 7,50
Home-made sausage - Domburg cheeses from various Salentein wines	
HOLTKAMP PLATTER	€ 9,00
Six Black Angus beef croquettes	
BREAD WITH TAPENADE	€ 4,00

FROM OUR PATISSIER

TARTE TATIN	€ 8,00
Apple - caramel - cinnamon ice cream	
POACHED PEAR	€ 8,00
Eggnogg - almonds	
CHOCOLATE MOUSSE	€ 8,00
Crème brûlée - tangerines - lavender	
AGED CHEESE	€ 10,00
Raisin bread - fig compote	
ICE CREAM SUNDAE	€ 8,00
3 scoops - whipped cream	
FRIANDISES	€ 5,00
Sweet treats	

OUR MENDOZA WINES

PORTILLO

WHITE

PORTILLO SAUVIGNON BLANC

Full-bodied - rich bouquet - Granny Smith apples - lime - gooseberries

PORTILLO CHARDONNAY

Tropical - pear - passion fruit - citrus

RED

PORTILLO PINOT NOIR

Young and rich - herbs - cherries - blackberries

PORTILLO MERLOT

Gently fruity - berries - peppers

PORTILLO CABERNET SAUVIGNON

Subtly spicy - blackcurrants - blackberries - raspberries

PORTILLO MALBEC

Argentina's national pride - robust and mature - red and black fruits

Per glass € 5,50

Per bottle € 26,50

SALENTEIN

WHITE

SALENTEIN SAUVIGNON BLANC

Gooseberries - apples

SALENTEIN CHARDONNAY

Exotic - banana - creamy

RED

SALENTEIN PINOT NOIR

Cherries - deliciously aromatic - mild acidity

SALENTEIN MERLOT

Fruity - ruby red - peppers

SALENTEIN CABERNET SAUVIGNON

Blackberries - subtle herbs

SALENTEIN MALBEC

Argentina's national pride - chocolate - black fruits

Per glass € 7,00

Per bottle € 34,50

APERITIFS

CAMPARI	€ 6,50
POL ROGER CHAMPAGNE	€ 14,50
SALENTEIN SPARKLING	€ 8,00
KIR	€ 6,00
KIR ROYAL	€ 8,50

BEER

HERT PILSNER	€ 2,75
HERT BEER IN SEASON	€ 3,75
HERT SPECIAL BEER	€ 3,75

LITTLE ARGENTINA IN NIJKERK...

At Landgoed de Salentein, we are a little Argentina in Nijkerk inspired by la pasión por el fuego. Fire has been the world's common language for thousands of years, and it is part of our DNA. For a long time the fire controlled the food, but now we have embarked on a timeless quest to control the fire! So we invite you to live the arde el fuego experience.

AN ESTATE WITH A RICH HISTORY

The history of Landgoed de Salentein (Salentein Estate) dates back to the sixteenth century, when the Lords of Groot Vaneveld converted a modest wattle-and-daub farmstead into an impressive manor house. This was the first of many extensions and improvements to the property over the next 400 years, to maintain it as a suitable home for members of the landed gentry. The estate was expanded, too, and new woodland planted around the house. And its frontage was embellished with ornamental towers and battlements.

At Landgoed de Salentein, we serve wines from our own Argentinian vineyards. These are greatly admired by both connoisseurs and the general public.

About a hundred Salentein Black Angus cattle graze the fields of the estate, and we keep thousands more of these fine animals on the extensive pampas of Argentina. They provide the very best beef currently available anywhere: a beautifully veined and marbled meat, tender and full of flavour.

Landgoed de Salentein was further enhanced in 2011 with the opening of ArgentinArte, a gallery featuring a unique collection of art from Argentina. Collaborating closely with Galería Sara García Uriburu in Buenos Aires, ArgentinArte showcases selected works by talented and promising artists.