BAR BODEGA



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 AIOLI € 4,00

FROM OUR PATISSIER

CRÈME BRÛLÉE € 8,00

TROPICAL TRIFLE € 8,00

Chocolate ice cream - mango mousse - coconut peanut

TIRAMISU WITH CARAMEL € 8,00

Lady fingers - coffee

AGED CHEESE € 10,00

Raisin bread - fig compote

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 MALBEC

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

Per glass € 5,50 Per bottle € 26,50

APERITIFS

CAMPARI	€ 6,50
BOLLINGER CHAMPAGNE	€ 18,50
SALENTEIN SPARKLING	€ 8,00
KIR	€ 6,00
KIR ROYAL	€ 8,50

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

ROSE

SALENTEIN ROSADO

Flowery - fruity - fresh

Per glass € 7,00 Per bottle € 34,50

BEER

HERT PILSNER € 2,75

HERT BEER IN SEASON € 3,75

HEINEKEN 0.0 € 3,50

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.