



PASTRIES

CAKES 6

Choose from:

Maarsse cake

Tartlet filled with vanilla cream, cream, orange, cherry and crunchy hazelnut meringue

Apple pie

Hazelino *(gluten-free)*

Lemon pie

Carrot cake *(vegan)*

Prefer whipped cream? Surcharge + 1.5

BOWLS

VANILLA & STRAWBERRY 10

Vanilla strained yoghurt with strawberries, white chocolate and cruesli

BROWNIE & CHERRIES 10

Vanilla strained yoghurt with brownie bites, amarena cherries and pistachio

HONEY & YOGHURT 10

Full-fat yoghurt with honeycomb and a sweet honey crumble

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.

Pure

DISCOVER, TASTE AND INDULGE



SUMMER MENU



Pastrami

LUNCH UNTIL 5.00 PM

Prefer
gluten-free
Gluten-free bread
+ 2

PASTRAMI 17

White sourdough bread with pastrami, Zwolle mustard, pickles, garden cress and macadamia nuts

THERMEN MAARSSEN 17

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

SMASHED AVOCADO 16 (vegan available)

Brown multigrain bread with avocado, feta crumble, tomato salsa, herb salad and coriander seed cream. *Prefer crayfish? Surcharge + 6*

SALADES

CRISPY CHICKEN 21

Salad with crispy chicken, red cabbage, carrot, cucumber and sesame dressing

Wine suggestion: Epicuro Rosato | Puglia, Italy |

GOAT CHEESE 21 (vegetarian)

Salad with caramelised goat cheese, pickled radish, cucumber, carrot, red onion, lime and a healthy crumble of crispy seeds with goji berries, spices and shiso (Japanese basil)

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

SMOKED SALMON 23

Salad with smoked salmon, apple, roasted pumpkin and vadouvan vinaigrette

Wine suggestion: Salentein Chardonnay | Valle de Uco, Argentina |

Package? You can choose from the dishes with a ✱ symbol.

DISHES

VICHYSOISE 10 (vegetarian)

Classic potato and leek soup with braised leek and spinach

SOLE FISH 2 pieces 28

Pan-fried small sole fish in butter. Served with potato, chorizo, roasted almonds, capers, parsley and aioli

Wine suggestion: El Pez Volador Verdejo | Rueda, Spain |

THERMEN BURGER 24 (vegetarian available)

Beef burger on a brioche bun with bacon, cheddar, crispy fried onion rings and homemade burger sauce. Served with fresh herb chips and mayonnaise

Wine suggestion: Epicuro Negroamaro | Puglia, Italy |

SATAY 24

Chicken thigh satay (200 grams) with homemade atjar, pickled cucumber, oriental crunch and peanut sauce. Served with crispy chips.

Because of the marinade, the satay remains pink in color

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

POKÉ BOWL 24 (vegan available)

Poké bowl with sushi rice, soybeans, wakame, radish and wasabi mayonnaise. Choose from fried prawn or fried oyster mushroom

Wine suggestion: Steininger Grüner Veltliner | Kamptal, Austria |

Package? You can choose from the dishes with a ✱ symbol.



Sole fish