

MENU

Good, healthy,
delicious and
fully balanced



Pure

DISCOVER, TASTE AND INDULGE

THE SECRET INGREDIENT: CARE

Based on years of experience in the kitchen and a deep love for pure, local and sustainable cooking, I create something special every day. Not a standard menu, but an experience – full of flavour, simplicity and respect for nature.

I cook with care. For people, for products. For the moment. This care can be tasted in every dish.

Together with my team, I make sure that your lunch or dinner feels like a break from the world. Whether you have something to celebrate or just want to relax, we will make it unforgettable.

Pure. Local. With love. And relaxation.

Bon appétit!

Thomas

Head chef



Coq au vin

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.

BEFORE YOU START ENJOYING

good, wholesome and tasty

Here's an appetiser – in words this time – to tell you all about our good, wholesome and delicious food and drinks. Or as we call it: wellness food. Take your time choosing what you fancy. If you need some inspiration, read the stories behind our wholesome ingredients and lovingly prepared dishes.

This is the place to unwind and treat yourself to some seriously good-for-you wellness food. It's a place to honour your body with our broad selection of delicious and nutritious wellness food. Our kitchen and restaurant are all about serving good, tasty and healthy dishes that make you shine on the inside and out!

Wellness food, made with love and attention

As specialists in wellness food, our chefs hand-pick wholesome, healthy and locally sourced ingredients that are bursting with wonderful, natural flavours. All products and ingredients are selected with love and attention, because it's only good enough for you when it feels right for us.

We can trace the origins of all products we use. Any products we buy come directly from the local grower or farmer whenever possible. The food on your plate may have grown or been reared just a few fields away.

Natural flavours, straight from the source

Our chefs don't just pick and choose whatever they feel like. They carefully make their selections based on what's good for the world and for you: organic and free of artificial and chemical agents. Each snack and dish is prepared according to that same wholesome philosophy: less sugar and fat where possible, and no unnatural additives when none are needed. Let your taste buds guide you as you explore our wholesome menu magazine. Our wellness food is happy food, so pick whatever brings you joy – from fresh and sweet smoothies to delicious sandwiches and crisp fresh salads. There's no rush. You have the luxury of time. Feel free to relax and browse at your leisure.

Bon appétit!

Local quality, local flavours

OUR SUPPLIERS ON THE MAP

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

We source most of our ingredients from the regional suppliers based just around the corner. That is deliberate and sustainable at the same time. 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 Min7

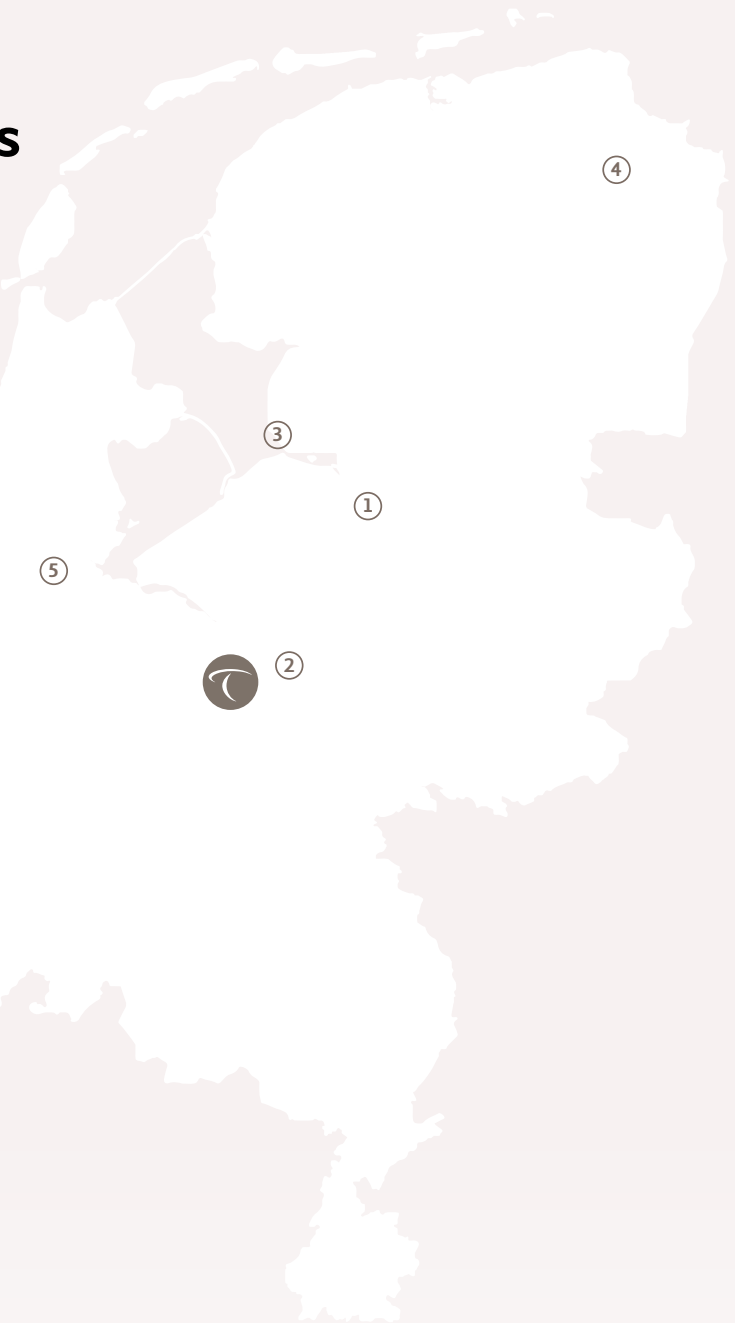
For the most delicious ice cream and the most refined patisserie, we collaborate with Min7. Their passion for natural ingredients and unique flavours fits our philosophy perfectly. Artisan, pure and irresistible. For a moment of pure indulgence.

2 Farm Fields

Exclusive, full of flavour and organic. Farm Fields' veal is entirely to our taste. That is why we serve it at Thermen Maarsse (as well as at our Thermen Resorts sister establishments). Even better: this veal farm in Wekerom is the only one with a 3-star seal of approval.

3 VISCO

Fresh, responsible and straight from the North Sea. At Visco, everything revolves around a passion for fish and top quality. They fish according to the seasons, following the fishing calendar, which means we always work with sustainably certified fish that is at its best at that particular time. This conscious choice for the finest catch and a healthy sea is precisely why Visco fish is on our menu.



4 Segafredo

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

5 Senza Tea

Not just any cup of tea, but a conscious choice for taste and impact. Senza (Italian for 'without') provides premium loose tea, minimising unnecessary packaging waste. A large part of their pure tea selection is organic (Skal-certified), which emphasises their commitment to environmentally friendly growing methods.

HOT BEVERAGES

Prefer
an alternative
to cow's milk?
Oat Milk
+ 1

Chai latte 5.5

Black tea with cinnamon, star anise, cardamom, black pepper and milk

Dirty Chai latte 7

Black tea with cinnamon, star anise, cardamom, black pepper, milk and espresso

Café crème 4

Café crème large 5.5

Cappuccino 4.3

Cappuccino large 6

Espresso 4

Double espresso 5

Latte macchiato 5

Caffè latte 5

Hot chocolate 5

FROZEN CAPPUCCINO 7

Prefer caramel or white chocolate? Surcharge + 0.5

SPECIAL COFFEE 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 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:

Maarsssen cake

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

Apple pie

Hazelino (gluten-free)

Lemon pie

Carrot cake (vegan)

Friandises 7

Prefer whipped cream? Surcharge + 1.5

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 with orange

Happiness (orange & rosemary)

Unwind (lavender, thyme & mint)

Hamam (apple, star anise & mint)

SAUNA GROG 5.5

Deliciously spicy hot drink based on a syrup of orange, lemon and herbs

Ultimate enjoyment



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, 7UP Free, Rivella, Sisi Orange Zero or Tomato juice

SOFT DRINKS 4.3

Pepsi, Lipton Ice Tea Sparkling, Royal Club Cassis or Royal Club Apple juice

KOMBUCHA 8.5

Ginger lemongrass

DAIRY PRODUCTS 4

Organic semi-skimmed milk, Organic buttermilk or Chocolate milk

SAUNATIC 5

Refreshing drink based on a syrup of orange, lemon and herbs

JUICE

WELLNESS JUICE 8

Freshly squeezed orange juice and organic yoghurt

FRESH SQUEEZED ORANGE JUICE 8

WATER

SOURCY blue/red 0.2l 4.3

TABLE WATER 0.7l 5

Still or sparkling water from Made Blue.

For every bottle of table water we serve, Thermen Resorts donates 700l of clean drinking water to Made Blue



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, apple and yoghurt

Passion Juice 8.5

Passion fruit, mango, peach, apple and yoghurt

Green smoothie 8.5

Avocado, banana, apple, lemon, coconut, kale and almond

FROZEN SMOOTHIE 8.5

Strawberry and cherry



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 *(non-alcoholic)*

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 Bottle 34

Verdejo with citrus, peach and fennel. Fresh, aromatic wine with tropical fruit and lively acidity.

Epicuro Pinot Grigio | Sicily, Italy |

Glass 8 Bottle 40

Pinot Grigio with peach and pear. Dry, light and smooth with a fresh drinkability and soft fruitiness.

Gran Hacienda Chardonnay | Valle Central, Chile |

Glass 9 Bottle 45

Chardonnay with peach, melon and green apple. Flavourful, fresh and fruity, with lively acidity and a long, pleasant finish.

Steininger Grüner Veltliner | Kamptal, Austria |

Glass 10 Bottle 51

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 10 Bottle 51

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 75cl 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 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 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 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 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 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.

LM Solas Pinot Noir | *Languedoc, France* |

Glass 9 Bottle 45

Elegant Pinot Noir with notes of cherry, raspberry and blueberry. Soft and refined with hints of strawberry and spice; a smooth, harmonious wine with a fresh, fruity finish.

Du Maréchal Syrah-Grenache | *Roussillon, France* |

Glass 10 Bottle 51

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.



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

Ondersteboven Hangende Harry IPA 7.5

Grimbergen Blond 8

Beer of the season 7.5

Rosé beer, refreshing, fruity and slightly sweet

BOTTLED

Grimbergen Dubbel 8

Grimbergen Tripel 8

NON-ALCOHOLIC BEERS

Grolsch Weizen 0.0 5.8

Grolsch 0.0 5.8

Grolsch Radler 0.0 5.8

Liefmans Fruitesse 0.0 5.8



OUR CELLAR TREASURES

Do you fancy a special wine? Ask one of our staff about our cellar treasures. They will gladly tell you all about our selection of fine wines.



Niçoise

CRISPY Fresh

LUNCH

UNTIL 5.00 PM

Prefer
gluten-free?
Gluten-free
bread + 2

THERMEN MAARSSEN 17

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

RIBEYE 17

Brown multigrain bread with smoked beef ribeye, Parmesan cheese, rocket and truffle mayonnaise

BAGEL 15

Bagel with smoked chicken, goat's cheese, tomato, lettuce and bacon

SMASHED AVOCADO 16 (vegan available)

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

ASIAN BLT 15

Brioche bread with marinated pork belly, tomato, herb salad, furikake and spicy truffle mayonnaise

Our kitchen is open daily
from 11.00 am to 9.00 pm

The restaurant/bar is open daily
from 10.00 am to 10.30 pm

SALADS

NIÇOISE 22

Salad with tuna sashimi, black olives, haricot verts, egg, pickled red onion and truffle potato

Wine suggestion: Steininger Grüner Veltliner | *Kamptal, Austria* |

BUDDHA BOWL 20 (vegan)

Buddha bowl with pearl couscous, sweet and sour carrots, chickpeas, falafel, harissa, little gem lettuce and bimi

Wine suggestion: Epicuro Negroamaro | *Puglia, Italy* |

CRAYFISH 22

Salad with crayfish, Granny Smith apple, fennel, peas, little gem lettuce, asparagus tips, dill, croutons and spicy cocktail sauce

Wine suggestion: Gran Hacienda Chardonnay | *Valle Central, Chile* |

LAMB PASTRAMI 24

Salad with lamb pastrami, spring vegetables, carrots, baby potatoes, green herbs and mint dressing

Wine suggestion: Farina Rosso | *Verona, Italy* |

Our salads are served with bread. Fresh chips available for a + 4 surcharge



Red curry soup

Tasty just got tastier

SOUPS

RED CURRY SOUP 10

Red curry soup with prawns, lemongrass, coconut and spring onions

KOMBU RAMEN 9 (vegetarian)

Kombu broth with ramen noodles, pak choi, shiitake mushrooms, spring onions and egg

Prefer pork belly? Surcharge + 5

SIDE DISHES

Loaded truffle fries 8

Fresh chips with truffle mayonnaise, Parmesan cheese and chives

Chips with mayonnaise 5

Chips with truffle mayonnaise 6

Side salad 5

Cooked vegetables 5

Our side dishes can only be ordered in combination with a main course or salad

DISHES

CELERIAC & POTATO 22 (vegetarian)

Celeriac and potato terrine with black garlic aioli, celeriac cream, shiitake, and a hazelnut-buckwheat crumble

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

COQ AU VIN 24

Coq au vin with baby potatoes, mushrooms, smoked bacon, carrot, pearl onions, and fresh herbs

Wine suggestion: Du Maréchal Syrah-Grenache | Roussillon, France |

THERMEN BURGER 24 (vegetarian available)

Beef burger on a brioche bun with cheddar, bacon, onion rings, burger sauce and butter lettuce. Served with chips and mayonnaise

Wine suggestion: Epicuro Negroamaro | Puglia, Italy |

POKÉ BOWL 24 (vegan available)

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

Wine suggestion: Steininger Grüner Veltliner | Kamptal, Austria |

SEA BASS 48 (for 2 people)

Sea bass with a celeriac and potato terrine, black garlic aioli, celeriac cream, hazelnut-buckwheat crumble, and vadouvan beurre blanc

Wine suggestion: Gran Hacienda Chardonnay | Valle Central, Chile |

RIBEYE 52 (for 2 people)

Ribeye with a celeriac and potato terrine, black garlic cream, black garlic aioli, hazelnut-buckwheat crumble, and truffle jus

Wine suggestion: Epicuro Negroamaro | Puglia, Italy |



Burnt Cheesecake

So delicious...

DESSERTS

BURNT CHEESECAKE 12

Cheesecake with cinnamon, miso and caramel

HONEY CAKE 12

Croatian honey cake with chocolate mousse and orange

CHEESE PLATTER 16

Selection of four national and international cheeses with compote, walnuts and nut bread toast

FRIANDISES 9

Coffee or tea of your choice with assorted chef's friandises

BOWLS

FRUIT BOWL 10

Greek yoghurt with chia seeds, coconut, banana and superfruit mix

GRANOLA BOWL 10

Greek yoghurt with chia seeds, coconut, raspberry and granola

SMOOTHIE BOWL 10

Detox smoothie with oatmeal and red fruit

Tip! A delicious cocktail to round off your dinner!

ESPRESSO MARTINI 13

Espresso, vanilla, coffee liqueur and vodka

Bites

WHOLESUME AND DELICIOUS

MONDAY TO FRIDAY, FROM 12.00 TO 9.00 PM

SATURDAY AND SUNDAY FROM 12.00 TO 10.00 PM

HUMMUS 9 (vegetarian)

Hummus with Lebanese flatbread, green herbs and buckwheat

CROQUETTES 6 croquettes 8.5

Beef croquettes with mustard mayonnaise

BREAD & DIPS 8 (vegetarian)

Bread platter with butter and aioli

LOADED OYSTER MUSHROOM 12

Crispy oyster mushrooms with Parmesan cheese, thyme, and truffle mayonnaise

SHRIMP CROQUETTES 4 croquettes 12

Shrimp croquettes with aioli

APERITIF SNACKS 10 snacks 15

Mixed platter of aperitif snacks, including croquette balls, vegetarian spring rolls, and prawn croquettes

PLATTER WITH APPETISERS 15

Platter with Utrecht mature cheese, olives and fuet, bread and olive oil



