

MENU

Wellness food,
made with love
and attention



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

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.

Truffle Pasta

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 Maarssen (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)

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)

Hammam (apple, star anise & mint)

SAUNA GROG 5.5

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 or Tomato juice

SOFT DRINKS 4.3

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

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



Mojito

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

Salentein Chardonnay | Valle de Uco, Argentina |

Glass 10 Bottle 51

A rich and vibrant Chardonnay with aromas of citrus, white peach and tropical fruit, beautifully enhanced by mineral notes and subtle hints of caramel, honey and vanilla

Steininger Grüner Veltliner | Kamptal, Austria |

Glass 9 Bottle 45

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 9 Bottle 45

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

Salentein Pinot Noir | *Valle de Uco, Argentina* |

Glass 10 Bottle 51

A soft and elegant Pinot Noir with refined aromas of ripe cherries, strawberries and subtle botanicals such as thyme and oregano, beautifully balanced with a fresh acidity

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

Glass 9 Bottle 45

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



AD

BEER OF THE SEASON 7.5

Rosé beer is refreshing, fruity, slightly sweet and balanced by a gentle bitterness. An enchanting alternative to classic lagers or specialty beers

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

BOTTLED

Grimbergen Dubbel 8

Grimbergen Tripel 8

NON-ALCOHOLIC

Grolsch Weizen 0.0 5.8

Grolsch 0.0 5.8

Grolsch Radler 0.0 5.8

Liefmans Fruitesse 0.0 5.8



Crispy chicken

CRISPY Fresh

LUNCH UNTIL 5.00 PM

Prefer
gluten-free?
Gluten-free
bread + 2

THERMEN MAARSEN 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

CLUB SCHIACCIATA 16

Schiacciata with rolled chicken breast, bacon, tarragon mayonnaise, tomato, fried egg and crisps

SMASHED AVOCADO 16 *(vegan available)*

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

SHARED DINING

STEAK TARTARE 12

Two pieces of brioche toast with steak tartare and seaweed caviar

BURRATA AND TOMATO 14 *(vegetarian)*

Whole burrata with seasonal tomatoes and fresh herbs

PANE CARASAU 8 *(vegetarian)*

Pane carasau (Sardinian flatbread) with an herb dip

CURED SALMON 15

Cured salmon with orange, miso and truffle oil

SALADS

CRISPY CHICKEN 21

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

Wine suggestion: Epicuro Rosato | Puglia, Italy |

BURRATA 21 *(vegetarian)*

Salad with burrata, fennel, blood orange and seasonal tomatoes

Wine suggestion: Steininger Grüner Veltliner
| Kamptal, Austria |

FISH 24

Salad with day-fresh fish, shellfish and crustaceans, truffle mayonnaise and brioche croutons. Curious about our day-fresh catch? Please ask one of our staff members

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

GOAT CHEESE 19 *(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 |

Our salads are served with bread. Prefer fresh chips?
Surcharge + 4

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



Bavette



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

Side salad 5

Cooked vegetables 5

Our side dishes can only be ordered in combination with lunch, salads or dishes

DISHES

BAVETTE 28

Bavette (180 grams) with courgette, tabouleh with garden peas, celeriac cream and a black garlic jus

Wine suggestion: Salentein Pinot Noir

| Valle de Uco, Argentina |

REDFISH 21

Redfish with antiboise, baby potatoes, marinated anchovies and Hollandaise sauce

Wine suggestion: Steininger Grüner Veltliner

| Kamptal, Austria |

STEAK TARTARE 21

Classic steak tartare (160 grams). Served with crispy chips and truffle mayonnaise

Wine suggestion: Epicuro Negroamaro | Puglia, Italy |

THERMEN BURGER 24 (vegan available)

Beef burger on a brioche bun with feta, tzatziki, butter lettuce and red onion. Served with fresh herb 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 |

TRUFFLE PASTA 22 (vegetarian)

Creamy truffle pasta with a poached egg, rocket, Parmesan cheese and fresh truffle

Prefer parma ham and scallop? Surcharge + 8

Wine suggestion: Salentein Chardonnay

| Valle de Uco, Argentina |

SATAY 24

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

Served with crispy chips

Wine suggestion: Du Maréchal Blanc Viognier

| Roussillon, France |



Eclair

So delicious...

DESSERTS

ECLAIR 12

Eclair filled with a smooth mango crème suisse, passion fruit gel, meringuettes and coconut sorbet

STRAWBERRY 12

Strawberries with meringue, white chocolate, pistachio and basil sorbet

CHEESE PLATTER 14

Selection of four national and international cheeses with apple syrup, grapes and nut bread toast

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

Tip! A delicious cocktail to round off your dinner!

ESPRESSO MARTINI 13

Ketel One Vodka, Tia Maria and espresso

Bites

WHOLESOME 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 naan bread, 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 and truffle mayonnaise

SHRIMP CROQUETTES 4 croquettes 12

Shrimp croquettes with aioli

APERITIF SNACKS 10 snacks 15

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

PLATTER WITH APPETISERS 18

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



