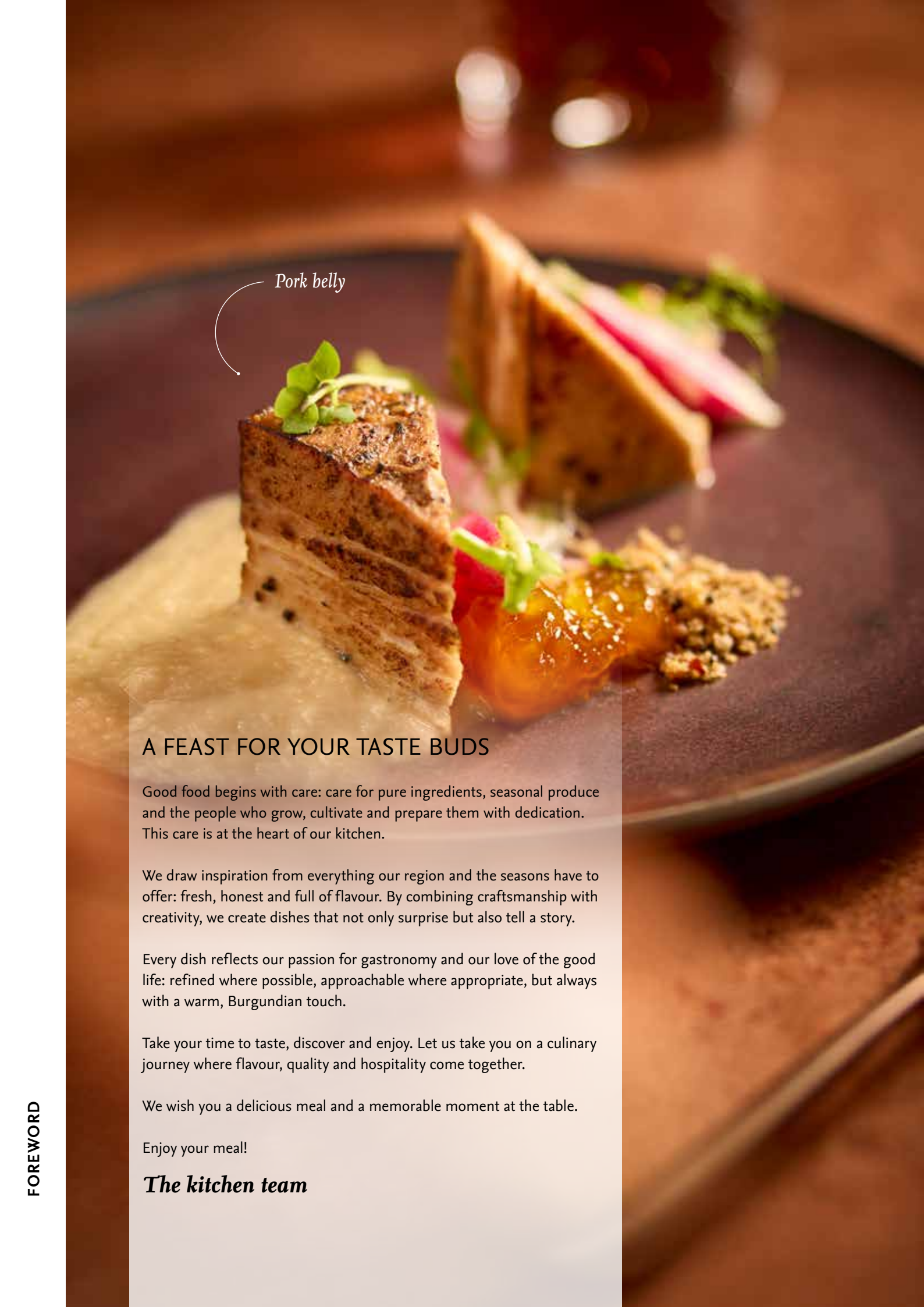


# MENU

Wellness for  
your taste buds

# Taste

AND FEEL GOOD



*Pork belly*

## A FEAST FOR YOUR TASTE BUDS

Good food begins with care: care for pure ingredients, seasonal produce and the people who grow, cultivate and prepare them with dedication. This care is at the heart of our kitchen.

We draw inspiration from everything our region and the seasons have to offer: fresh, honest and full of flavour. By combining craftsmanship with creativity, we create dishes that not only surprise but also tell a story.

Every dish reflects our passion for gastronomy and our love of the good life: refined where possible, approachable where appropriate, but always with a warm, Burgundian touch.

Take your time to taste, discover and enjoy. Let us take you on a culinary journey where flavour, quality and hospitality come together.

We wish you a delicious meal and a memorable moment at the table.

Enjoy your meal!

***The kitchen team***

BEFORE YOU START ENJOYING

# good, wholesome and tasty

## Welcome to Our Table

Before you make your choice, we would like to introduce you to our kitchen. To us, good food is about more than taste alone; it is a combination of quality, craftsmanship, and genuine care for pure ingredients.

Our dishes are inspired by the rhythm of the seasons and the richness of our region. Fresh, honest, and carefully selected ingredients form the foundation of everything we prepare. Whenever possible, we work with local producers, allowing each ingredient to truly come into its own.

With a passion for our craft and an eye for detail, we create dishes that feel familiar while still offering an element of surprise. In this way, refinement, simplicity, and hospitality come together naturally.

Whether you are enjoying a light lunch, an elaborate dinner, or simply a relaxed moment together, we invite you to take your time, discover the flavours of the season, and fully enjoy the moment.

We wish you a wonderful and relaxed dining experience.

Enjoy your meal!

### 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.

# Homegrown, 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 or our own country. It's the key to serving our wholesome, sustainable food. 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. Lemmens Bakery - Margraten

Nothing beats a Limburg 'vlaai'! This typical Limburg delicacy, a sort of sweet tart, just had to be on our menu. Peter Lemmens and his team know better than anyone else how to bake a real Limburg 'vlaai' in the traditional way, with passion and love for the ingredients. It's been a household name in Maastricht and surrounds for over 40 years.

### 2. Gielke - Landgraaf

Our chefs absolutely love the potatoes from Gielke from Landgraaf – so will you after tasting their delicious fresh chips. The best potatoes from the land, hand-scrubbed, sliced and packed and refrigerated on the spot. You don't get them much fresher than this.

### 3. 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.

### 4. 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.

### 5. De Baksas - Sassenheim

Fancy something delicious with your coffee? Our pastries come straight from De Baksas bakery, where they have truly mastered the art of sweet craftsmanship. From classic pastries to creative cakes, everything is handmade using the finest ingredients and a generous dose of passion.



## HOT BEVERAGES

**Chai latte** 5.5  
**Dirty Chai latte** 7

**Coffee** 4  
**Coffee large** 5.5  
**Cappuccino** 4.3  
**Cappuccino large** 6  
**Latte macchiato** 5  
**Espresso** 4  
**Double espresso** 5  
**Hot chocolate** 5

**FROZEN CAPPUCCINO** 7  
*Prefer caramel or white chocolate*  
*Surcharge + 0.5*

**COFFEE SPECIALS** 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

Choose from:

**Salted caramel** Latte macchiato with salted caramel, whipped cream and fudge  
**Brownie** Latte macchiato with chocolate, whipped cream and brownie

*Coffee made from certified organic coffee beans, roasted at the Segafredo roastery in Groningen*

## PATISseries

*From Patisserie Peter Lemmens*

**Limburg sweet tart** 6  
**Seasonal pastry** 8 (*vegan & gluten-free*)

*Prefer whipped cream? Surcharge + 1.5*

Prefer  
lactose-free?  
Oat milk  
+ 1



## 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

### THERMEN TEA (*organic leaf tea*) 4

Our signature blend is a soothing herbal infusion of camomile, lavender and lemon balm. Fresh and floral in flavour, and completely caffeine-free

### SENZA TEA (*organic leaf tea*) 4

Choice of: English Breakfast, Green Leaf, Jasmine Blossom, Wild Rooibos or Rooibos Ginger Lemon

### FRESH HERBAL TEA 5.5

*Available with or without honey*

**Fresh mint**

**Fresh ginger**

**Immune system** (*ginger & basil*)

A boost for your immune system

**Relax** (*star anise, thyme & mint*)

A delicious infusion to unwind a little

**Happiness** (*rosemary & orange*)

A glassful of joy

**Passionate** (*ginger, cardamom & lime*)

Spicy thanks to the ginger, warm thanks to the cardamom, fresh thanks to the lime

### THERMEN ICED TEA 7

Our signature blend is a soothing herbal infusion of camomile, lavender and lemon balm. Fresh and floral in flavour, and completely caffeine-free

COLD BEVERAGES & SMOOTHIES

# Ultimate enjoyment

## COLD BEVERAGES

### HOMEMADE ICED TEA 7

Raspberry

### DOUBLE DUTCH 5

Indian Tonic, Ginger Ale, Pink Grapefruit, Double Lemon or Ginger Beer

### SOFT DRINKS *sugar-free* 4.3

Pepsi Zero, 7UP Free, Rivella or Tomato juice

### SOFT DRINKS 4.3

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

### APFELSCHORLE 7.5

## JUICE

### ORANGE JUICE 8

### MIX OF ORANGE JUICE/GRAPEFRUIT JUICE 7

### WELLNESS JUICE 8

## YOGHURT BOWL UNTIL 4.30 PM

### GRANOLA 11

Yoghurt bowl with fresh fruit and granola

*The yoghurt bowl is served with maple syrup or honey.*

## SPRING WATER

### Jug of water with ice and lemon 5

Sourcy blue/red 0.2l 4.3

Sourcy blue/red 0.75l 7

## 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 SMOOTHIE 8.5

Passion fruit, mango, peach, apple, and yoghurt

### GREEN SMOOTHIE 8.5

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

### SEASONAL SMOOTHIE 8.5

### FROZEN SMOOTHIE 8.5

Mango & passion fruit



Gin Tonic

## COCKTAILS

### PASSION FRUIT 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

### AMARETTO SOUR 13

Disaronno, lemon and vegan foamer

### NEGRONI 13

Tanqueray London Dry Gin, Campari and Antica Formula

### APEROL SPRITZ 13

Aperol, cava and sparkling water

### GIN TONIC 14

Tanqueray Gin and tonic

## MOCKTAILS

### VIRGIN PASSION FRUIT MARTINI 10

Tanqueray 0.0, passion fruit, Bourbon vanilla and vegan protein

### VIRGIN CLOVER CLUB 10

Tanqueray 0.0, raspberry and vegan foamer

## WHITE WINE

### Laurent Miquel Sauvignon Blanc | Pays d'Oc, France |

Glass 7 Carafe 22 Bottle 34

A fresh Sauvignon Blanc from the South of France with notes of citrus and white blossom. The flavour is crisp, vibrant, and beautifully balanced with a pure finish

### Epicuro Pinot Grigio | Sicily, Italy |

Glass 8 Carafe 26 Bottle 40

Pinot Grigio with peach and pear. Dry, light and smooth with refreshing acidity and soft fruit flavours

### Ramón Bilbao Rueda Verdejo | Rueda, Spain |

Glass 9 Carafe 30 Bottle 45

An aromatic and crisp Verdejo bursting with tropical fruit, passion fruit and citrus. The palate is vibrant, fruity and features a deliciously refreshing finish

### Du Maréchal Blanc Viognier | Roussillon, France |

Glass 9 Carafe 30 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

### Salentein Chardonnay | Valle de Uco, Argentina |

Glass 10 Carafe 34 Bottle 51

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

## 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. Fresh citrus flavours and tropical fruit create a fine, delicate bubble with a fruity character

### 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

**Farina Blush Pinot Grigio** | Veneto, Italy |

Glass 7   Carafe 22   Bottle 34

A soft pink wine offering a vibrant fragrance of red fruits, citrus, and white blossoms. Delicate and beautifully balanced on the palate, with enchanting notes of strawberry, raspberry, and peach

**Ramón Bilbao Rioja Rosado** | Rioja, Spain |

Glass 8   Carafe 26   Bottle 40

A refined, pale pink rosé crafted from 100% Garnacha, evoking delicate notes of red berries, fresh lime, and white blossom. Exceptionally crisp and juicy with a silky, lingering finish

## RED WINE

**Epicuro Nero d’Avola** | Sicily, Italy |

Glass 7   Carafe 22   Bottle 34

A full-bodied, deep garnet Sicilian wine filled with rich aromas of cherries, dark berries, and subtle botanicals. Smooth, warm, and gracefully rounded on the palate

**Familia Conesa ‘La Doncella’ Tempranillo**

| Castilla-La Mancha, Spain |

Glass 8   Carafe 26   Bottle 40

An organic creation showcasing a deep garnet hue with warm, velvety, and elegant flavours. Rich in aromatic cherry and gentle spice, beautifully balanced with notes of ripe dark fruit

**Dourthe No1 Merlot-Cabernet Sauvignon**

| Bordeaux, France |

Glass 9   Carafe 30   Bottle 45

Classic Bordeaux boasting a deep ruby colour, Aromatic notes of ripe dark fruit, such as cherry and cassis, seamlessly elevated by subtle nuances of vanilla and soft oak

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

Glass 10   Carafe 34   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

**Farina Ripasso Classico** | Veneto, Italy |

Glass 10   Carafe 34   Bottle 51

A robust red wine brimming with rich aromas of ripe plum, cherry preserve, and delicate spice. Harmoniously balanced with gentle acidity and smooth, mature tannins



**BEER OF THE SEASON** 7.5

Herfstbok is a full-bodied, dark Dutch autumn bock beer with a rich caramel flavour

## BEER

DRAUGHT

**Grolsch** 0.25l 4.5

**Grolsch** 0.50l 8.5

**Grolsch Weizen** 0.30l 5.8

**Grolsch Weizen** 0.50l 8.8

**Hangende Harry IPA** 7.5

BOTTLED

**Grolsch Radler 2.0** 5.8

**Grimbergen Dubbel** 8

**Grimbergen Blond** 8

**Fourchette** 8

**Duvel** 8

NON-ALCOHOLIC AND LOW-ALCOHOL

**Grolsch 0.0** 5.8

**Grolsch Weizen 0.0** 5.8

**Grolsch Radler 0.0** 5.8

**’t IJ Vrijwit 0.5** 5.8

**Liefmans 0.0** 5.8

The kitchen is open every day  
from 12.00 pm - 9.00 pm

The restaurant/bar is open every day  
from 10.00 am - 10.30 pm

*Flammkuchen salmon*



# Fresh

CRISPY

## LUNCH UNTIL 4.30 PM

### FLAMMKUCHEN 16

Flammkuchen topped with smoked salmon, sour cream, capers, dill, tomato, red onion and cheese

### FOCACCIA HUMMUS 15 (vegan)

Focaccia with spicy hummus, grilled zucchini, bell pepper, red onion and rocket

### BONELESS RIBS 16

Slow-cooked, tender boneless spare ribs. Served with BBQ sauce, fresh coleslaw, mango, red onion and a crispy crunch

### THERMEN MAASTRICHT 17

Sourdough bread with smoked salmon, homemade tuna salad, honey mustard sauce, tzatziki, tomato, pickled red onion and wasabi mayonnaise

### EGGS BENEDICT 16 (vegetarian)

Brioche bread with smashed avocado, poached egg and hollandaise sauce. *Prefer smoked salmon? Surcharge + 4*

### CLUB SANDWICH 18

Toasted bread with chicken, bacon, egg, little gem lettuce, tomato and sriracha-mayonnaise. Served with fresh chips and mayonnaise

## SALADS

### AUTUMN SALAD 22 (vegan)

Salad with Belgian endive, apple, warm pumpkin, sautéed mushrooms, feta and a balsamic reduction. *Prefer it with Serrano ham? Supplement + 4*

*Wine suggestion:* Epicuro Nero d'Avola | Sicily, Italy |

### SALADE SCAMPI 22

Salad with garlic-sautéed prawns, soybeans, red onion, bell pepper, spring onion and Thai yellow curry mayonnaise

*Wine suggestion:* Ramón Bilbao Rueda Verdejo | Rueda, Spain |

### GOAT CHEESE 19 (vegetarian)

Salad with caramelised goat cheese, pickled radish, cucumber, chickpeas, carrot, red onion, lime and a nourishing, healthy crumble of crispy seeds with goji berries, enchanting spices and shiso

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

### CAESAR SALAD 22

Sweet gem lettuce with anchovies, chicken breast, croutons, tomato, cucumber, red onion, Grana Padano and Caesar dressing

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

Our salads are served with bread and butter. *Prefer fresh chips? No problem! Surcharge + 4*

**Prefer  
gluten-free?**  
Gluten-free  
bread + 2

Beef steak

# Tasty surprises

## SOUPS

### **PUMPKIN SOUP** 7 (vegetarian)

Pumpkin soup with sweet potato. Served with sour cream and roasted pumpkin seeds

### **SOUP OF THE DAY** 7

Seasonal soup of the day. Served with bread and butter

## SELECTION MENU

### **2-COURSE MENU** 33

Choose from the following starters and main courses

#### **STARTERS**

**Beetroot carpaccio** (vegan) with crispy oyster mushrooms, pumpkin, chickpeas, crispy beetroot and vegan curry mayonnaise

**Slow-cooked glazed pork belly** with celeriac cream, mango chutney, radish and a bacon crumble

**Sesame-crusted tuna tataki.** Served with ponzu, furikake, marinated vegetables, radish and wasabi crackers

*Did you know that you can also order our starters separately?*

#### **MAIN COURSES**

**Fresh fish** with saffron risotto, fennel, samphire, beurre blanc, lemon and tomato

**Yellow curry** (vegan) with pandan rice, seasonal vegetables, papadums and toasted almonds.  
*Prefer it with chicken or scampi? Supplement + 4*

**Chicken thigh satay** with satay sauce, atjar, cassava crackers, sriracha mayonnaise and fresh chips

## DISHES

### **BEEF STEAK** 33

Beef steak (220 g) with mushroom sauce and sautéed onion. Served with seasonal vegetables and fries with mayonnaise

**Wine suggestion:** Farina Ripasso Classico | Veneto, Italy |

### **LIMBURG-STYLE BEEF STEW** 23

Traditional Limburg-style sweet and sour beef stew, served with fresh fries, mayonnaise, tomato, cucumber and red onion

**Wine suggestion:** Epicuro Nero d'Avola | Sicily, Italy |

### **FRESH FISH** 25

Fresh fish with saffron risotto, fennel, samphire, beurre blanc, lemon and tomato

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

### **SCAMPI** 23

Penne with scampi, garlic, spinach, creamy sauce, tomato, red onion and bell pepper

**Wine suggestion:** Epicuro Pinot Grigio | Sicily, Italy |

### **YELLOW CURRY** 20 (vegan)

Yellow curry with pandan rice, seasonal vegetables, papadums and toasted almonds. *Prefer it with chicken or scampi? Supplement + 4*

**Wine suggestion:** Farina Blush Pinot Grigio | Veneto, Italy |

### **THERMEN BURGER** 24 (vegetarian available)

Beef burger with lettuce, tomato, pickle, truffle mayonnaise, onion and cheddar. Served with fresh fries and mayonnaise. *Prefer truffle fries? No problem! Supplement + 3*

**Wine suggestion:** Epicuro Nero d'Avola | Sicily, Italy |

## SIDE DISHES

*Can only be ordered with a lunch or main course*

**Fresh chips** with mayonnaise 5 (vegetarian)

**Truffle chips** with Grana Padano 8 (vegetarian)

**Green salad** with cucumber, onion and tomato 5 (vegan)

**Rustic bread** with aioli and olive tapenade 8 (vegetarian)

**Roasted baby potatoes** 7 (vegetarian)



*Apple crumble*

# So delicious...

## DESSERTS

### APPLE CRUMBLE 9

Warm apple crumble with raisins and cinnamon. Served with vanilla ice cream and crème anglaise

### CHOCOLATE LAVA CAKE 10

Chocolate lava cake with vanilla ice cream, red fruit compote, whipped cream and a crispy crumble. Preparation time: 10–15 minutes

### COFFEE COMPLETE 11

Coffee or tea, served with a variety of sweet treats and liqueur

### TIRAMISU 9

Tiramisu with bokkenpootjes (almond meringue biscuits) and Baileys. Served with salted caramel ice cream

**Tip!** A delicious cocktail to round off your dinner

### ESPRESSO MARTINI 13 13

Ketel One Vodka, juicy passion fruit, lime and Bourbon vanilla

# Bites

WHOLE SOME AND DELICIOUS

CAN BE ORDERED UNTIL 9.00 PM

**ALBÓNDIGAS** 5 pieces 9

Chicken gyoza with hoisin dip

**CAMEMBERT** 7 (vegetarian)

Warm camembert served with pita bread

**FUNKY FUNGI** 9 (vegan)

Sautéed oyster mushrooms with vegan vadouvan mayonnaise

**BREAD PLATTER** 8 (vegetarian)

Bread platter with aioli and olive tapenade

**YAKITORI** 5 pieces 9

Japanese grilled chicken skewers with sautéed onion

**CROQUETTES** 6 croquettes 8.5 12 croquettes 15

Croquettes with mustard

**SPRING ROLLS** 12 rolls 9 (vegetarian)

Spring rolls with chilli sauce

**NACHOS** 10 (vegetarian)

Nachos with guacamole and sour cream.

*Prefer them Tex-Mex style? No problem! Supplement +4*

**APPETISERS** 10 goujons 12

*Can be ordered until 10.30 pm*



