

Bites

Perfect with your aperitif!



Gillardeau oyster lemon peper cucumber crusty sourdough	each	€ 5.50
Parmesan churros light basil dip		€ 4.50
Veal 'bitterbal' Zaanse mustard	each	€ 1.00
Ibérico de Bellota ham Catalan bread tomato	(75 grams)	€ 17.50

Menu

Menus only served per table



6 course Le Bistrot starter soup entremet main cheese dessert	€ 75.00
5 course Le Bistrot starter soup entremet main dessert	€ 65.00
4 course Le Bistrot starter entremet main dessert	€ 55.00

Starters

Yellowfin tuna pickles wasabi Sriracha lime	€ 19.50
House marinated salmon watermelon yuzu sweet & sour cucumber citrus oil	€ 19.50
Salad – half lobster apple radish daikon cocktail sauce asparagus	€ 34.50
Marinated Livar bacon goat's cheese leaf salad Japanese BBQ sauce bacon croquette cake	€ 19.50
Carpaccio of grain-fed beef marinated Shimeji mushrooms truffle mayonnaise herb salad parmesan crisps	€ 18.50
Foamy soup of North Sea crab lime leaf coconut foam crab ravioli	€ 17.50
Asparagus soup Livar ham egg	€ 12.50
Goose liver terrine rhubarb longpepper brioche	€ 26.50
Prawn croquettes remoulade lemon crisp salad	€ 17.50

Maximum three different choices per course

Main courses

Haddock asparagus salty vegetables lobster sauce		€ 26.50
Skate wing à la Grenobloise capers lemon beurre noisette		€ 29.50
Sole à la Meunière parsley lemon crisp salad butter jus		€ 39.50
Turbot seasonal vegetables Hollandaise sauce		€ 46.50
Steak tartare with the classic accompaniments	(175 grams)	€ 29.50
Asparagus à la Flamande meuse country asparagus Livar ham farmyard egg parsley		€ 26.50
Guinea fowl suprême asparagus morel sauce truffle egg yolk		€ 26.50
Côte à l'os - for two people seasonal vegetables - chimichurri		€ 92.50
Tournedos seasonal vegetables pepper or béarnaise sauce	(200 grams)	€ 37.50

Each main course is served with either chips or parsley potatoes

Desserts

Selection of five Belgian cheeses jam apple syrup nut bread		€ 16.50
Dame blanche vanilla ice cream whipped cream chocolate sauce		€ 10.50
Tarte Passion Tahitian vanilla banana coconut lemon sabayon		€ 13.50
White chocolate fondant "Ivoire" strawberry rhubarb raspberry yoghurt ginger		€ 14.50
Trio of sorbets fresh fruit		€ 10.50

If you have any allergies, please inform your host or hostess.

Wine

2012	Zwarte Parel, Méthode Traditionelle (Chardonnay) Wijnkasteel Genoels-Elderen, Haspengouw	glas	49.00 9.50
s.a.	Relais & Châteaux Champagne Pommery Brut Royal	glas	85.00 13.50
2016	MIP Rosé, Domaine Sainte Lucie, Côtes de Provence	glas	37.50 7.50
2015	Pouilly Fumé, Champeau, Loire (Sauvignon Blanc)	glas	37.00 8.00
2016	Cuvée XII, Wijngoed Apostelhoeve, Maastricht (Muller-Thurgau, Auxerrois en Pinot Gris)	glas	37.00 8.00
2015	Nora Albariño, Bodega Viña Nora, Rias Baixas	glas	37.00 8.00
2014	Chardonnay Blauw, Wijnkasteel Genoels-Elderen, Haspengouw	glas	42.00 9.00
2010	Château La Gasparde, Castillon-Côtes de Bordeaux	glas	37.00 8.00
2013	Valpolicella Ripasso, Villa Cavarena, Veneto	glas	39.00 8.50
2014	Bourgogne Pinot Noir, Joseph Faiveley	glas	42.00 9.00
2011	Bandol, Domaine La Suffrène, Côtes de Provence	glas	55.00 12.50
2015	Naia Verdejo, Bodegas Naia, Rueda		37.00
2014	Laibach The Ladybird Organic White, Western Cape		39.00
2015	Bramito del Cervo, Castello della Sala, Antinori, Umbria		49.00
2015	Chablis 1er Cru Fourchaume, Gérard Tremblay, Bourgogne		49.00
2006	Langhe Syrah, Cantine Ascheri, Piemonte		42.00
2010	Rioja Reserva, Luis Cañas		45.00
2014	Pinot Noir Barrique, Wijndomein Aldeneyck		59.00

Of course there's also our extensive wine list

Openinghours:

Le Bistrot's kitchen is open daily for dinner
18.30h-21.30h