

**LUNCH**

## Bites

*Perfect with your aperitif!*



<b>Gillardeau oyster</b> lemon   pepper   cucumber	each	€ 5.50
<b>Parmesan churros</b> light basil dip		€ 4.50
<b>Veal 'bitterbal'</b> Zaanse mustard	each	€ 1.00
<b>Ibérico de Bellota ham</b> Catalan bread   tomato	(75 grams)	€ 17.50

## Menu

*Menus only served per table*



<b>Lazy afternoon</b> starter   entremet   main   dessert	€ 55.00
<b>Chef's lunch</b> starter   main   dessert	€ 39.50
<b>Quick lunch</b> starter   main	€ 29.50

## Starters

<b>Tartar of tuna</b> avocado   lime   Jalapeño   green herbs	€ 19.50
<b>House marinated salmon</b> watermelon   yuzu   sweet & sour cucumber   citrus oil	€ 19.50
<b>'Riche' salad</b> lobster   salmon   grey shrimps   cocktail sauce	€ 34.50
<b>Warm goat's cheese salad</b> goat's cheese   bacon   baby onions in balsamic vinegar   crunchy sourdough	€ 19.50
<b>Carpaccio of grain-fed beef</b> pesto cream   AOC Pecorino   old cherries balsamic vinegar	€ 18.50
<b>Goose liver terrine</b> rhubarb   longpepper   brioche	€ 26.50
<b>Cavaillon melon gazpacho</b> lobster   red chilli pepper   citrus sorbet	€ 24.50
<b>Tom kha kai soup</b> grilled chicken   coconut   coriander   shiitake	€ 12.50
<b>Prawn croquettes</b> remoulade   lemon   crisp salad	€ 17.50

*Maximum three different choices per course*

## Main courses

<b>Pasta – King prawns</b> tomato   garlic   basil		€ 27.50
<b>Bouillabaisse</b> white fish   shellfish and crustaceans   saffron   rouille		€ 35.00
<b>Redfish</b> tomato antibiose   lemon   olives   capers		€ 27.50
<b>Sole à la Meunière</b> parsley   lemon   crisp salad   butter jus		€ 39.50
<b>Steak tartare</b> with the classic accompaniments	(175 grams)	€ 29.50
<b>Livar pork loin</b> herb crust   honey mustard sauce   turnips   shallot		€ 29.50
<b>Tournedos</b> seasonal vegetables   pepper or béarnaise sauce	(200 grams)	€ 37.50
<b>Limburg chicken</b> cêpes sauce   tomato   roasted green asparagus		€ 30.00

*Each main course is served with either chips or parsley potatoes*

## Desserts

<b>Selection of five Belgian cheeses</b> jam   apple syrup   nut bread		€ 16.50
<b>Dame blanche</b> vanilla ice cream   whipped cream   chocolate sauce		€ 10.50
<b>Lemon cheese cake</b> Tahitian vanilla   lemon curd   butter cake		€ 13.50
<b>Tarte fraise</b> strawberry   vanilla citrus crème   lemon ice cream		€ 13.50
<b>Trio of sorbets</b> fresh fruit		€ 10.50

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

# Wine

2012	Zwarte Parel, Méthode Traditionnelle (Chardonnay) Wijnkasteel Genoels-Elderen, Haspengouw	49,00 glass 9,50
s.a.	Relais & Châteaux Champagne Pommery Brut Royal	85,00 glass 13,50
2016	MIP Rosé, Domaine Sainte Lucie, Côtes de Provence	37,50 glass 7,50
2016	Pouilly Fumé, Champeau, Loire (Sauvignon Blanc)	37,00 glass 8,00
2016	Cuvée XII, Wijngoed Apostelhoeve, Maastricht (Müller-Thurgau, Auxerrois en Pinot Gris)	37,00 glass 8,00
2015	Nora Albariño, Bodega Viña Nora, Rias Baixas	37,00 glass 8,00
2014	Chardonnay Blauw, Wijnkasteel Genoels-Elderen, Haspengouw	42,00 glass 9,00
2010	Château La Gasparde, Castillon-Côtes de Bordeaux	37,00 glass 8,00
2013	Valpolicella Ripasso, Villa Cavarena, Veneto	39,00 glass 8,50
2013	Bourgogne Pinot Noir, Patrick Clémencet	42,00 glass 9,00
2013	Bandol, Domaine La Suffrène, Côtes de Provence	59,00 glass 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, Wijdomein 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

**DINNER**

## Bites

*Perfect with your aperitif!*



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

## Menu

*Menus only served per table*



<b>5 course Le Bistrot</b> starter   soup   entremet   main   dessert	€ 65.00
<b>4 course Le Bistrot</b> starter   entremet   main   dessert	€ 55.00
<b>3 course Le Bistrot</b> starter   main   dessert	€ 39.50

## Starters

<b>Tartar of tuna</b> avocado   lime   Jalapeño   green herbs	€ 19.50
<b>House marinated salmon</b> watermelon   yuzu   sweet & sour cucumber   citrus oil	€ 19.50
<b>'Riche' salad</b> lobster   salmon   grey shrimps   cocktail sauce	€ 34.50
<b>Warm goat's cheese salad</b> goat's cheese   bacon   baby onions in balsamic vinegar   crunchy sourdough	€ 19.50
<b>Carpaccio of grain-fed beef</b> pesto cream   AOC Pecorino   old cherries balsamic vinegar	€ 18.50
<b>Goose liver terrine</b> rhubarb   longpepper   brioche	€ 26.50
<b>Cavaillon melon gazpacho</b> lobster   red chilli pepper   citrus sorbet	€ 24.50
<b>Tom kha kai soup</b> grilled chicken   coconut   coriander   shiitake	€ 12.50
<b>Prawn croquettes</b> remoulade   lemon   crisp salad	€ 17.50

*Maximum three different choices per course*

# Main courses

<b>Bouillabaisse</b> white fish   shellfish and crustaceans   saffron   rouille		€ 35.00
<b>Redfish</b> tomato antibiose   lemon   olives   capers		€ 27.50
<b>Sole à la Meunière</b> parsley   lemon   crisp salad   butter jus		€ 39.50
<b>Turbot</b> seasonal vegetables   Hollandaise sauce		€ 46.50
<b>Steak tartare</b> with the classic accompaniments	(175 grams)	€ 29.50
<b>Livar pork loin</b> Herb crust   honey mustard sauce   turnips   shallot		€ 29.50
<b>Tournedos</b> seasonal vegetables   pepper or béarnaise sauce	(200 grams)	€ 37.50
<b>Limburg chicken</b> cêpes sauce   tomato   roasted green asparagus		€ 30.00

*Each main course is served with either chips or parsley potatoes*

# Desserts

<b>Selection of five Belgian cheeses</b> jam   apple syrup   nut bread		€ 16.50
<b>Dame blanche</b> vanilla ice cream   whipped cream   chocolate sauce		€ 10.50
<b>Lemon cheese cake</b> Tahitian vanilla   lemon curd   butter cake		€ 13.50
<b>Tarte fraise</b> strawberry   vanilla citrus crème   lemon ice cream		€ 13.50
<b>Trio of sorbets</b> 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
2016	Pouilly Fumé, Champeau, Loire (Sauvignon Blanc)	glas	37,00 8,00
2016	Cuvée XII, Wijngoed Apostelhoeve, Maastricht (Müller-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
2013	Bourgogne Pinot Noir, Patrick Clémencet	glas	42,00 9,00
2013	Bandol, Domaine La Suffrène, Côtes de Provence	glas	59,00 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, Wijdomein 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