

Bites

Perfect with your aperitif!



Gillardeau oyster lemon peper rye bread	each	€ 5.50
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

Lukewarm smoked salmontartare spring onion farmers egg horseradish	€ 18.50
Tonnato – Vitello "Le Bistrot" tuna veal basil shrimp capers	€ 19.50
´Riche´ salad lobster salmon grey shrimps cocktail sauce	Small € 24.50 Large € 34.50
Autumn Salad Iberico ham goat's cheese fresh figs walnut aceto balsamico	€ 22.50
Farm duck & duck liver celeriac black walnut apple	€ 23.50
Goose liver terrine red onion en fig compote toasted raisin bread	€ 26.50
Creamy soup of cepes mushroom ravioli chives	€ 13.50
Creamy bisque of lobster lobster fine vegetables tarragon	€ 17.50
Prawn croquettes remoulade lemon crisp salad	€ 17.50

Maximum three different choices per table, per course

Main courses

Cod Moutarde violette chicory tomato taggiasca olive		€ 28.50
Sole à la Meunière parsley lemon seasonal vegetables butter jus		€ 39.50
Turbot seasonal vegetables Hollandaise sauce		€ 46.50
Steak tartare with the classic accompaniments	(175 grams)	€ 29.50
‘Roodpoot’ partridge sauerkraut bacon smoked sausage		€ 28.50
Tournedos seasonal vegetables pepper or béarnaise sauce	(200 grams)	€ 37.50
Venison medallions pumpkin quince orange juniper berry		€ 36.50

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
Dessert “Le Bistrot” mango passionfruit coconut		€ 13.50
Crème Catalana tangerine speculoos cardamom		€ 13.50

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

Wine

2012	Zwarte Parel. Méthode Traditionelle (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 Classic. Domaine Sainte Lucie. Côtes de Provence	37.50 glass 7.50
2016	Pouilly Fumé. Champeau. Loire	37.00 glass 8.00
2015	Riesling Trocken. Dr. Bürklin-Wolf. Pfalz	37.00 glass 8.00
2014	Chardonnay Blauw. Wijnkasteel Genoels-Elderen. Haspengouw	42.00 glass 9.00
2016	Chablis 1er Cru Fourchaume. Gérard Tremblay. Bourgogne	49.00 glass 10.50
2014	Valpolicella Ripasso. Villa Cavarena. Veneto	39.00 glass 8.50
2015	Bourgogne Pinot Noir. Marc Colin & Fils	39.00 glass 8.50
2010	Rioja Reserva. Luis Cañas	45.00 glass 9.50
2013	Bandol. Domaine La Suffrène. Côtes de Provence	59.00 glass 12.50
2014	Laibach The Ladybird Organic White. Western Cape	39.00
2015	Davila O Rosal. Adegas Valminor. Rias Baixas	42.00
2015	Bramito del Cervo. Castello della Sala. Antinori. Umbria	49.00
2011	Château La Gasparde Prestige. Castillon-Côtes de Bordeaux	39.00
2013	Chianti Classico Riserva. Bonacchi. Toscana	45.00
2015	Pinot Noir Barrique. Wijndomein Aldeneyck	55.00

Of course there's also our extensive wine list

Openinghours:

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