



Available from 5:00 PM

TO SHARE

Baquette 7.5 
Baguette with Parisian butter

APERITIF

Fladderak Spritz 9.5
with Groninger lemon-cinnamon-cardamom liquor and Cava Brut

Aperol Spritz 11
Classic

Kir Royal 9.5
with crème de cassis and Cava Brut

WATER

San Pellegrino 0,25 cl | 0,75 cl 4 | 7.5
sparkling

Aqua Panna 0,25 cl | 0,75 cl 4 | 7.5
flat

WINE PAIRING

3-course 19.5

3-course half glasses 12

WINE



Sparkling

Villarnau Dom Potier Cava Brut 7 | 36
Macabeo - Penedès, Spain

Boschendal Brut 8 | 42
Chardonnay, Pinot Noir - South-Africa

Boschendal Brut Rosé 8 | 42
Chardonnay, Pinot Noir, Pinotage - South-Africa

White

Masi Modello 6 | 32
Pinot Grigio - Veneto, Italy

Boschendal Boschenblanc 7 | 36
Chenin Blanc, Sauvignon Blanc, Chardonnay - South-Africa

Boschendal 1685 8 | 42
Chardonnay - South-Africa

Rose

Boschendal The Rose Garden 7 | 36
Cabernet Sauvignon, Merlot, Pinotage, Shiraz - South-Africa

Château Sainte Roseline Prestige 43
Cinsault, Grenache Blanc, Syrah - Côtes de Provence, France

Red

La Grassa Selezione 6 | 32
Primitivo - Puglia, Italy

Boschendal Lanoy 7 | 36
Cabernet Sauvignon, Merlot - South-Africa

Boschendal 1685 8 | 42
Pinot Noir - South-Africa

MENU ENG / DE



Bar Bistro





Available from 5:00 PM

CHEF'S SUGGESTION

3-course Bistro menu 42.5

We'd be happy to tell what's on the menu today.

Complete dinner 79

3-course Bistro menu, mineral water, aperitif, 3-course wine pairing and finishing with coffee or tea and friandises.

APPETIZERS

Shrimp Bisque 12.5

light shellfish soup with fennel and orange

Potato an Leek Soup 9.5

creamy potato and young leek soup with garlic, crème fraîche and crispy potato bits

Filet Americain 13.5

beef with Kesbeke pickle broth, tarragon mayonnaise, pickled vegetables and brioche bread

Smoked Salmon 15.5

with garlic, crème fraîche, fresh herbs, lemon, radish and brioche bread

Buratta 14.5

with a salad of peach, radicchio and almonds

SIDE DISHES

French Fries 4.5

serves ith tarragon mayonnaise

Roasted Potatoes 4.5

with rosemary and garlic

Bistro salad 4.5

with shallots, walnuts and french dressing

MAIN COURSES

Ratatouille 19.5

mediterranean roasted vegetables with tomato and basil

Halibut 23.5

black halibut with antiboise sauce, garden peas and asparagus

Bistro burger 17.5

toasted brioche bun with a black angus beef patty, pickles, tomato, cheddar, mustard mayonnaise and a smoky bacon marmalade

Vega burger 16.5

toasted brioche bun with a vegetable patty, tomato, pickles, cheddar and vegan bacon

DESSERTS

Lemon Tart 8.5

with meringue en mascarpone cream

Strawberries Romanoff 8.5

fresh strawberries with cream, triple sec and orange served with sugared puff pastry

Le Colonel 8.5

freshly made Italian sorbet of lemon en vodka

 vegetarisch

 veganistisch

Do you have any dietary preferences and/or food allergies? Let us know! Our staff will be happy to assist you.

Bar Bistro

