

DINER

Available from 5:00 PM

TO SHARE

Baquette 7.5 
Baguette with salted 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
Pinotage - South-Africa

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. These dishes can also be ordered separately.

Complete dinner 79

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

APPETIZERS

Celeriac and Truffle Soup 9.5

with crispy potatoes and mustard seed caviar

Curry soup 9.5

pumpkin, lentil, and carrot soup with coconut milk and lime leaf oil

Groningen Blaarkop carpaccio 15.5

with basil cream, Pecorino cheese, and sun-dried tomato

Iberian ham pâté 15.5

with Pata Negra, olive jam, and toasted brioche bread

Tuna tataki 16.5

with wasabi cream, ponzu vinaigrette, cucumber, and radish

or with watermelon tataki 

Burrata Fritta 14.5

breaded and fried Burrata with tomato jam, micro lettuce, and shaved Pecorino

SIDE DISHES

French Fries 4.5

served with tarragon mayonaise

Roasted Potatoes 4.5

with rosemary and garlic

MAIN COURSES

Bistro Steak 26.5

with truffle jus, mushroom ravioli, celeriac and porcini sauce

Sea bass à la plancha 24.5

with gremolata, risotto of Groninger grains, pumpkin and spinach

Fresh pasta with shellfish sauce 22.5

with prawns, zucchini and shaved Pecorino cheese

Vadouvan curry 22.5

with winter vegetables and coconut, served with a Groningen mini egg ball
or without a mini egg ball 

Open ravioli 20.5

filled with pumpkin ratatouille, lentils, and mushrooms with a porcini mushroom sauce and herb oil

Bistro Burger 18.5

Black Angus with lettuce, bacon, tomato jam, blue cheese (optional), and fried onion rings. Served with fries.

Beyond Meat Burger 18.5

with tomato jam, lettuce, avocado, and fried onion rings. Served with fries.

DESSERTS

Lemon curd tartlet 8.5

preserved forest fruits and mascarpone

Amarena cherry parfait 8.5

White chocolate and meringue

Warm chocolate cake 8.5

with poached pear, vanilla ice cream and almonds

Stewed pear ice cream 8.5

sorbet ice cream with foam of spices and dark chocolate

 vegetarian

 vegan

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

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