

Bar Bistro



SOUP

Celeriac and Truffle Soup 9.5 O

with crispy potatoes and mustard seed caviar

Curry soup 9.5 **(7)**

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

BREAD

Buratta 15.5 V

with toasted brioche bread, tomato iam. micro lettuce, and shaved Pecorino

Tuna 16.5

with toasted brioche bread, wasabi cream, ponzu vinaigrette, cucumber, and radish varieties

Carpaccio 14.5

from Groninger Blaarkop with toasted brioche bread with basil cream. Pecorino cheese, and sun-dried tomato

Iberian Ham Pate 16.5

with toasted brioche bread, Pata Negra and olive jam

Smashed avocado 14.5 V

on a pita with beetroot hummus, sprouts and radish

CROQUETTES

Beef croquettes 14.5

with Groningen mustard and brioche bread

Rendang croquettes 13.5 **(1)**

with pickled cucumber, bean sprouts and toasted brioche bread

BURGERS

Bistro Burger 18.5

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

Beyond Meat Burger 18.5 **W**



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

SALADS

Asian 16.5

with fresh leafy greens, tuna, radishes, beans and a soy-sesame vinaigrette

French 16.5 **(1)**



with fresh leafy greens, poached pear, blue cheese, radicchio and pecan nuts

CHEF'S **SUGGESTION**

Groninger lunch board 13.5 V

Mustard soup, 2 mini egg croquettes with brioche bread and a potato salad

Vegetarian 🗸 **V** vegan