

DINNER

Available from 5:00 PM

TO SHARE

Freshly baked sourdough bread 8.5 
with light beurre noisette

Thinly sliced Pata Negra 10.5
with chips and garlic mayonnaise

Burrata with roasted tomatoes 14.5 
crispy chili oil and toasted bread

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 21

3-course half glasses 13.5

WINE



Sparkling

Vilarnau 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 Boschen Blanc 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, Syrah - South-Africa

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

Red

La Grassa Selezioni 6 | 32
Primitivo - Puglia, Italy

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

Boschendal 1685 8 | 42
Pinot Noir - South-Africa

Bar Bistro



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CHEF'S SUGGESTION

3-course Bistro menu 45


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 friandises.

APPETIZERS

Groninger Mustard Soup 8.5

with fried bacon and apple
without bacon 

Cantonese tomato broth 9.5

with crispy gyoza, spring onions and bean sprouts

Steak tartare 16.5

on brioche toast with a mini egg ball, young spinach leaves, and light Groninger Brander mayonnaise

Slow-cooked salmon trout 15.5

with horseradish and dille dressing, beetroot, celery and crispy potato

Falafel 14.5

with cauliflower cream, harissa mayonnaise, feta, sugar snaps, little gem and dukkah

SIDE DISHES

French Fries 5.5

serves with Brander mayonnaise

Potato crisps 4.5

with truffle mayonnaise and Grana Padano

Green salad 5

with herb dressing and tomato

MAIN COURSES

Bistro Steak 29.5

with cream of fried artichokes, Choron sauce, grilled green asparagus, polenta and black pepper sauce


Tenderly cooked pork cheek 26.5

with vadouvan jus, potato mousseline, carrot and smoked almond and apricot foam sauce

Sea bass à la plancha 27.5

with couscous, tomato antiboise and allspice sauce

Saffron Risotto 19.5

with tomato, green asparagus and Parmesan cheese
vegan option available 


Mediterranean couscous 19.5

with Ras el Hanout, grilled vegetables and tomato sauce

Bistro Burger 20.5

beef on a pretzelbun with cheddar, lettuce, candied onions, tomato, and burger sauce

Beyond Meat Burger 20.5

on a pretzelbun with cheddar, lettuce, candied onions, tomato and burger sauce
vegan option available 

our burgers are served with fries and Brander mayonnaise

DESSERTS


Lime mousse 9.5


with white chocolate, blondie and almond parfait

Sticky date cake 9.5

with caramel, vanilla and crunchy honey

Mango mochi 9.5

with passion fruit vinaigrette, coconut foam, meringue and pandan layer cake
vegan option available 

 vegetarian

 vegan

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

Bar Bistro

NOK