

# 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

## 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

## 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

### 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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# DINNER

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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.

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