

DINNER

Available from 5:00 PM

TO SHARE

Garlic bread 9

with Grana Padano

Parma ham with burrata cream 14.5

balsamic gel, tomato and focaccia

Bunch carrots with burrata cream 14.5

roasted peach, basil oil, pistachio and focaccia

APERITIF

Fladderak Spritz 9.75

with Groninger lemon-cinnamon-cardamom liquor and Cava Brut

Aperol Spritz 11.5

Classic

Kir Royal 10

with crème de cassis and Cava Brut

WATER

San Pellegrino 0,25 cl | 0,75 cl 4.1 | 7.7

sparkling

Aqua Panna 0,25 cl | 0,75 cl 4.1 | 7.7

flat

WINE PAIRING

3-course 22

3-course half glasses 14.5

WINE



Sparkling

Vilarnau Dom Potier Cava Brut 7.5 | 37.5

Macabeo - Penedès, Spain

Boschendal Brut 8.5 | 42.5

Chardonnay, Pinot Noir - South-Africa

Boschendal Brut Rosé 8.5 | 42.5

Chardonnay, Pinot Noir, Pinotage - South-Africa

White

Masi Modello 6.5 | 32.5

Pinot Grigio - Veneto, Italy

Boschendal Boschen Blanc 7.5 | 37.5

Chenin Blanc, Sauvignon Blanc, Chardonnay - South-Africa

Boschendal 1685 8.5 | 42.5

Chardonnay - South-Africa

Rosé

Boschendal The Rose Garden 7.5 | 37.5

Cabernet Sauvignon, Merlot, Pinotage, Syrah - South-Africa

Château Sainte Roseline Prestige 45

Cinsault, Grenache, Syrah - Côtes de Provence, France

Red

La Grassa Selezioni 6.5 | 32.5

Primitivo - Puglia, Italy

Boschendal Lanoy 7.5 | 37.5

Cabernet Sauvignon, Merlot - South-Africa

Boschendal 1685 8.5 | 42.5

Pinot Noir - South-Africa

Bar Bistro



DINNER

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CHEF'S SUGGESTION

3-course Bistro menu 49.5

We'd be happy to tell what's on the menu today. Each course can also be ordered individually and combined with the à la carte menu.

Complete dinner 89

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 chives

without bacon 

Cantonese tomato broth 9.5

with crispy gyoza, spring onions and bean sprouts

Marinated pork belly 15.5

with spring onion and tofu cream, sweet-and-sour pumpkin, tom kha gai vinaigrette and a peanut salsa

Slow-cooked salmon 15.5

with a langoustine sauce, served with a fresh potato-, crab- and apple salad

Crispy falafel 15.5

with cauliflower cream, sugar snap peas, charred Little Gem lettuce, feta and dukkah
vegan possible 

SIDE DISHES

French Fries 5.5

served with Groninger Brander mayonnaise

Potato wedges 6.5

with truffle mayonnaise and Grana Padano

Green salad 5

with Caesar dressing

MAIN COURSES

Bistro Steak 32.5

tenderloin with green asparagus, chimichurri jus, smoked hollandaise and celeriac cream

Slow-cooked flat iron steak 25.5

with jus and sanbaizu foam, mushroom XO, vegetable bitterbal and bunch carrots

Halibut fillet 25.5

with a rendang sauce, crispy rice, sugar snap peas, roasted cauliflower and cream

Gnocchi with Bleu d'Auvergne 19.5

with a pumpkin, sage and spinach sauce

vegan possible 

Confit leek 19.5

with Jerusalem artichoke and Parmesan foam, pommes dauphine, hazelnut and sweet-and-sour mushrooms

Bistro Burger 22.5

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

Beyond Meat Burger 22.5

on a brioche bun with cheddar, lettuce, candied onions, tomato and burger sauce

vegan possible 

our burgers are served with fries and Brander mayonnaise

DESSERTS

Raspberry and lime mousse 9.5

with pistachio ice cream, pistachio sponge cake, raspberry gel and yogurt crumble

Sticky banana cake 8.5

with miso caramel, crème fraîche and candied peanuts

Scroppino sorbet 9.5

served with limoncello foam and a salted lemon cake

vegan possible 

Cremeux de Bourgogne 11.5

with scrocchi and balsamic vinegar

 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