

LUNCH

Available to order from 12:00 to 15:00.

DE PAIN

Farmer's bread

FROMAGE DE CHÈVRE

Goat cheese with tomato, avocado, nuts, and a chive cream.....13.50

SAUMON FUMÉ

Smoked salmon with mixed salad, marinated cucumber, and a crispy potato.....17.50

FROID

Cold lunch dishes

STEAK TARTARE

Beef tartare with cherry tomatoes, crispy red onion, mini pak choi, black garlic, and soy vinaigrette.....120g 16.50 / 180g 22.50

BURRATA

Confited tomato with marinated burrata, arugula, and an oriental vinaigrette.....15.00

CHAUD

Warme lunchgerecht

TEMPURA DE GAMBAS

Rice flour battered prawns, served with sweet and sour vegetables and an oriental vinaigrette.....15.00

BISQUE D'HOMARD

Lobster soup with coconut foam, crayfish, and chives.....18.00

PASTRAMI

Marinated tomato, mixed salad, marinated pastrami, grated aged cheese, and a chive cream.....15.00

SALADE CÉSAR

Mixed salad with sweet and sour vegetables, chicken breast, and an anchovy-mustard vinaigrette.....17.50

TARTARE DE THON

Tuna tartare with a basil cream, mini pak choi, dashi, and cucumber foam.....16.50

SOUPE DU JOUR

Daily changing thick vegetable soup with vegetable garnish.....10.00

JOIE DE VIN

Three delicious wines with matching appetizers. Available from Friday to Sunday between 12:00 and 18:00.....32.50 per person



For groups of 7 or more, we kindly ask you to send your reservation to info@bistrofrancis.nl

Thank you!

BITES

Available to order from noon to 9pm.

BOULETTES DE CREVETTES

Shrimp croquettes 6 pcs with herb dip.....16.50

BOULETTES DE VEAU

Veal croquettes 6 pcs with French mustard.....12.50

HUÎTRES

Oysters naturel.....4.00

À la chef - basil, green apple, beurre blanc.....5.00

BOULETTES DE RISOTTO

Risotto balls 6 pcs with Oriental mayonnaise.....9.50

FOCACCIA

With three different dips.....8.50

PATA NEGRA

80 gr with focaccia.....14.00

TEMPURA DE LÉGUMES

Vegetable tempura with herb dip.....8.00

ASSORTIMENT DE BOUCHÉES

Olives, dried ham, pierre des burons cheese, veal bitterball, risotto balls, focaccia with dips and shrimp bitterball.....30.00

BUBBELS ET DÉLICES

A delicious glass of bubbles, rosé Méthode Traditionnelle, cava or prosecco, served with three bites.....17.50

PLAT DU JOUR

Changing dish including glass of wine. Available Wednesday, Thursday and Sunday.....29.50 / Without wine.....24.50

CHEF PAUL'S FAVOURITES

BISQUE D'HOMARD

Lobster soup with coconut foam, crayfish and chives.....18.00

CONFIT DE CANARD

Confit duck served with a mousseline of potato, sauerkraut and red wine sauce.....28.00

FLÉTAN

Halibut served with pearl couscous, tomato, fried courgette and morel sauce.....27.50

SUPPLEMENT

PORTION DE FRITES

Chips with skin and truffle mayonnaise.....4.50

POMMES DE TERRE

Mousseline of potato with vegetable chips.....4.50

SALADE

Fresh salad with marinated cucumber and homemade dressing.....4.50

3 courses 49,-

4 courses 59,-

Create your own menu.
Menus can only be ordered per table.

ENTRÉES

TARTARE DE THON

Tuna tartare served with basil cream, mini pak choi, dashi and cucumber foam.....16.50

COUSCOUS PERLÉ

Pearl couscous with sautéed courgette, beech mushroom, tomato, spring onion and dashi foam.....15.00

STEAK TARTARE

Beef tartare with cherry tomato, crispy red onion, mini pak choi, black garlic and soy vinaigrette.....16.50

SECONDE ENTRÉES

POITRINE DE PORC

Belly bacon served on a salad of radish, pointed cabbage and walnut with a cognac sauce.....17.50
Supplemented with prawn tempura.....7.50

PLATS PRINCIPAUX

POISSON DU JOUR

Fish of the day with pointed cabbage, fried cauliflower, structures of celeriac and morel sauce.....27.50

TEMPURA D'ARTICHAUT

Artichoke tempura served with pointed cabbage, cauliflower cream, structures of celeriac and comté foam.....25.00

FILET DE BOEUF

Served with pointed cabbage, oyster mushroom, parsnip textures and red wine sauce.....33.00

Supplemented with foie gras for a Tournedos Rossini.....12.00

DESSERT

DAME BLANCHE

Vanilla ice cream with whipped cream and dark chocolate sauce.....11.50

FINANCIER

Lemon crème patissière, cherry and almond ice cream.....11.50

ASSORTIMENT DE FROMAGES

Selection of cheeses with apple syrup, walnut, grapes and chatter bread.....21.00
Supplement to the menu.....7.50



In case of adjustments, we can charge a supplement.
Of course, we take allergies and dietary requirements into account.