

LUNCH

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

PAIN

Farmer's bread

FROMAGE DE CHÈVRE 14,00

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

SAUMON FUMÉ 17,50

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

PATA NEGRA 16,50

Marinated tomato, mixed greens, Parmesan, and chive cream

CROQUE MONSIEUR 14,00

Pata negra and aged cheese with green pesto mayonnaise and a salad

FROID

Cold lunch dishes

STEAK TARTARE 18,50/25,00

Beef tartare with cherry tomatoes, red chicory, chive cream, and Comté foam.....120 g/180 g

BURRATA 15,00

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

SALADE CÉSAR 17,50

Mixed salad with sweet and sour vegetables, poached egg, crispy bacon, chicken breast, and an anchovy mustard vinaigrette

SALADE DE THON MI-CUIT 17,50

Seared tuna steak, served on a salad with Antiboise dressing

CHAUD

Warme lunchgerechten

TEMPURA DE GAMBAS 15,00

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

BISQUE D'HOMARD 18,00

Lobster soup with coconut foam, crayfish, and chives

SOUPE DU JOUR 10,00

Daily changing soup

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, please send your reservation to info@bistrofrancis.nl

Merci!

BITES

Available to order from noon to 9pm.

BOULETTES DE HOMARD

Lobster croquettes 6 pcs with herb dip.....16,50

BOULETTES DE VEAU

Veal croquettes 6 pcs with French mustard.....12,50

HUÎTRES

Oysters naturel.....4,50

Du chef - basil, green apple, beurre blanc.....5,50

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.....15,00

TEMPURA DE LÉGUMES

Vegetable tempura with herb dip.....8,00

ASSORTIMENT D'APÉRITIF

Olives, dried ham, pierre des burons cheese, veal bitterball, risotto balls, focaccia with dips and shrimp bitterball.....30,00

Available to order from 12:00 to 18:00.

BUBBELS ET DÉLICES

A delicious glass of cava or prosecco, served with three bites.....17,50

PLAT DU JOUR

Changing dish including a glass of wine. Available on Wednesday & Thursday, from 6:00 pm.....29,50 / Without wine.....24,50

CHEF PAUL'S FAVOURITES

Available to order from 6pm to 9pm.

HOMARD 37,50/25,00

(Whole/half) Lobster with a fresh vegetable medley, herb mayonnaise, roasted tomato, and lobster vinaigrette

BAVETTE 36,50

Bavette with potato risotto, variations of celeriac, and béarnaise sauce

BISQUE DE HOMARD 18,00

Lobster soup with coconut foam, crayfish, and chives

STEAK TARTARE 18,50/25,00

Beef tartare with cherry tomatoes, red chicory, chive cream, and Comté foam120 g / 180 g

SUPPLEMENT

PORTION DE FRITES

Chips and truffle mayonnaise.....5,25

POMMES DE TERRE

Mousseline of potato with vegetable chips.....5,25

SALADE

Fresh salad with marinated cucumber and homemade dressing.....5,25

3 courses 60,-

4 courses 72,5,-

Create your own menu.
Menus can only be ordered per table.
Available to order from 6pm to 9pm.

Matching wine pairing
3 courses 26,00
4 courses 35,00

ENTRÉES

CAILLE

20,00

Roasted quail with peach, little gem, radish, and Calvados sauce.

SAUMON FUMÉ

19,00

Smoked salmon with a fresh vegetable medley, dill cream, and airy butter-tomato sauce.

TARTELETTE

15,50

Tartlet with green asparagus tartare, herb salad, goat cheese and watercress coulis.

SECONDE ENTRÉES

PHOLIOTE DU HÊTRE

15,00

Beech mushroom tempura with crispy pata negra, sweet-and-sour pearl onion, chives, and Comté foam.

PLATS PRINCIPAUX

FILET DE VEAU

31,00

Veal tenderloin with green beans, chicory, and béarnaise sauce.

POISSON DU JOUR

29,00

Fish of the day with carrot cream, green beans, yellow zucchini, and white wine sauce.

POMMES DE TERRE FAÇON RISOTTO

24,50

Potato risotto with yellow zucchini, chicory, and béarnaise sauce.

DESSERT

DAME BLANCHE

14,00

Vanilla ice cream with whipped cream and dark chocolate sauce

POIRE

15,00

Cheesecake cream with caramelized pear, speculoos, and Bastogne ice cream.

ASSORTIMENT DE FROMAGES

21,00

Selection of cheeses with apple syrup, walnut, grapes and chatter bread
Supplement to the menu.....7,50



For modifications, a supplement may apply.
Of course, we take allergies and dietary requirements into account.