

MENU

Starters:



BISQUE D HOMARD (LOBSTER SOUP) € 10.50

Our homemade special, prepared with lobster, french rouille and pain rustique

SPINACH € 9.50

New Zealand spinach salad with grilled walnuts, pine nuts, goat cheese, sun dried tomatoes and spring onion (can also be ordered as a main course € 16.50)

BLINI € 10.50

Watercress soup with lumpy cream and two blinis with smoked salmon and wasabi mayonnaise (can also be ordered as a vegetarian dish with buffalo mozzarella instead of the salmon)

STEAK TARTAR € 10.50

Like it should be ..dutch beef, caper, worchestersauce, pickles and dijon musterd (Additional poached egg € 2.00) (Also available as a main course € 18.50)

DUCK € 10.50

Smoked duck breast on a red onion compote with little gem and a lukewarm blood orange sauce

Main Courses



FLANK STEAK € 19.50

Grilled flank steak with a red port and chocolate sauce (additional option ..foie de canard € 4.50 highly recommended)

VEAL € 19.50

Grilled veal rib topped with his own gravy and shiitake

DORADE € 18.50

Dorade filet baked in butter on a potato cream, green peas and shrimp with lobshtersauce

SALMON € 18.50

Scottisch salmon fillet on a mustard sage sauce with roasted tomatoes

QUICHE € 17.50

Home made quiche with mushrooms, blue vein cheese, young leek with lukewarm tomato salsa and dutch goat cheese rolled in pistachio

Our main courses will be served with fries, mayonnaise and a quiche filled whit daily fresh vegetables (with exception of the quiche dish).

Watch the specials on the "wall of food " or ask our staff for extra dishes, seasonal products or vegan meals.

Side dishes/extra options for you to enjoy

BREAD € 5,75

Bread with sun dried tomatoes, Aioli, Olivetapanade and Fuet.

POTATOES € 4,00

Bordeaux potatoes from the oven

FARMER FRIES € 4,00

Very tasty big fries.

VEGETABLES € 4,00

daily fresh vegetables.

MAYO/KETCHUP € 1,00

3 - COURSES € 29.50 p.p.
4 - COURSES € 35.50 p.p.

Desserts

CHEESE € 10.50

Cheese platter, three types of cheese with kletsenbread, vig chutney and bread

SWEETS € 9.50

Parfait mabled with redfruit and a raspberry chill

GRAND DESSERT € 9.75

A selection of homemade treats

BRULEE € 9.50

Creme brulee with apple pie ice cream

CREAM € 9.75

Romanoff with strawberries and strawberry ice cream

Do ask for our " van Kleef " liqueurs and Dessertwine for a extra tasty experience.

Extra long stay in the Bistnooh?

Extra course (starter or dessert)?

(supplement € 6,00)

BISTROOH
La Cuisine de la Haye

Opening hours:
Wednesday to Sunday from 3 p.m.
Monday and Tuesday group bookings possible!

Lunch • Diner • Private Dining • Feesten & partijen

WWW.DEBISTROOH.NL