

BISTRO SERV^oAS

Step into our Bistro and leave the hustle and bustle of the day behind you. A place where leisurely dining, fine wines and good company come together.

Discover the dishes you know from Servaas, taste what our Bistro kitchen has to offer and let yourself be surprised by our carefully selected wine list. Take a seat, discover and enjoy everything that comes to the table.

From 17:00

BISTRO MENU

Let the chef surprise you.

Six dishes to share, carefully selected and served in three courses.

Course 1

Artichoke tartare ✓

Lemon, caper cream,
piment d'espelette

Fried prawns

Vadouvan beurre blanc, lemongrass

Course 2

Fig & shallot tarte tatin ✓

Red port, Manchego,
apricot

Beef tenderloin tagliata

Parmezaan, rucola, balsamico

Course 3

Caramelised chicory ✓

Gorgonzola, walnut, raisin

Duck breast

Farm duck, duck jus
Jerusalem artichoke, sea buckthorn

The Bistro menu is available from 2 people
€41.5 per person.

APÉRO À PARTAGER

Apéro platter 27.5

We are happy to offer our selection of delicacies
to enjoy with your first glass...

Rillettes, mussels, smoked salmon,
whipped goat cheese and more

TO SHARE

Also suitable as a starter. From 17:00

Mussels à la nage	13.5
French-style mussels, cream, saffron	
Steak tartare 80g / 160g	14.5/22.5
Anchovy mayonnaise, crispy capers	
Fried prawns 7 pcs / 12 pcs	14.5/21.5
Vadouvan, lemongrass, garlic	
♥ Artichoke tartare ✓	13.5
Lemon, caper cream, piment d'espelette	
Goose rilette	16.5
Celeriac remoulade, onion confit, blackberry, sauerkraut	
Beef tenderloin tagliata	16.5
Parmesan, lamb's lettuce, balsamic	
Fig & shallot tarte tatin ✓	14.5
Red port, mancho, apricot	
Pumpkin ravioli	16
Langoustine bisque, sage, hazelnut	
Gratinated onion soup ✓	9.5
Blue cheese, Pernod, rustic bread	

MAIN COURSES

From 17:00

Sea bass 23.5

Grenobloise sauce with Dutch shrimp, capers, lemon

Duck breast 26

Farm duck, duck jus, Jerusalem artichoke, sea buckthorn

Rump steak 24

Tender Dutch beef steak, seasonal vegetables, béarnaise or veal jus

Roasted pointed Cabbage 22.5

Grilled pointed cabbage, caraway, yoghurt, hazelnut

Servaas burger (beef or portobello) 17.5

Taleggio, Servaas burger sauce, caramelised pearl onion

Boeuf bourguignon 19.5

Beef stew, pearl onion, chestnut mushroom, bacon

ish of the da 16.5

from Monday to Thursday
we serve a changing main course

Servaas heese fondue 17.5

Every Wednesday in our Bistro, enjoy delicious cheese fondue



FOR DEMO OUR SIDE

Fresh fries 3.5

(Parmesan & truffle mayo +2)

Fresh salad 6

Caramelised chicory 12.5

Gorgonzola, walnut, raisin

Roasted baby potatoes 6.5

with Café de Paris butter

FOR TWO

Cataplana 65

A combination of fresh fish and seafood in langoustine bisque.

Cooked and served in a traditional hammered copper pan.

Côte à l'os 75

Tender, flavoursome beef topped with Café de Paris butter.

Served with fresh seasonal vegetables and thick-cut fries.

RO BITES

From 12:00

Sharing board for two 28.5

Hand-rolled croquettes, olives, meat & cheese, dips

Servaas board XXL 37.5

For 3-4 people. Hand-rolled croquettes, nachos, Spanish olives, spare ribs

Cheese board 15.5

Selection of five cheeses, nut bread, homemade beer syrup

Charcuterie board 16.5

Selection of four cured meats, bread, olive

FOR THE TABLE

Bread with sage butter	5.5	Spanish olives	4.5
		from A la Paco	
Homemade cheese straws	7.5	Camembert	11.5
		oven-baked	
Classic nachos	14.5	Rosemary, Noilly Prat,	
guacamole, pico de gallo,		smoked salt	
crème fraîche (pork belly +3)			
Servaas-style pork belly	13.5	Chickenwings	12.5
Soy marinade, sesame,		From our own Bertha	
pickled fennel		BBQ, our own BBQ	
		marinade, chilli sauce	
Flammkuchen	14.5	Spare-ribs	16.5
Mushrooms, red onion, parmesan		From our own Bertha	
(crispy bacon + 1.5)		BBQ, aioli, sesam	

OSTERS

served with raspberry vinaigrette

3 €
12

6 €
22

12 €
42.5

APERITIFS

GIN BAR TONIC

Beefeater 10.5

Hendrick's 12.5

Gin of the moment 11.5
Curious? Ask us about the selection.

SPRITZ

Limoncello spritz 9.5

Campari spritz 9.5

♥ Autumn special: Pear spritz 9.5
with pear, rosemary and cinnamon

Aperol spritz 9.5

COCKTAILS

Balon 43 8.5

Amaretto fizz 8.5

Pornstar martini 11

Espresso martini 11

♥ Herfstcocktail: Pumpkin spice punch 10.5
with pumpkin spice, Cointreau and ginger ale

REFRESHING

Spritz 0.0 6.5

Pear
Crodino

Seedlip 0.0 9.3

Gin-tonic

Kombucha 5.5

Ginger and mint
Berries and lavender

Fevertree 4.5

Tonic
Gingerbeer

Bemelen juice 4.5

Apple, pear, cherry

Bemelen spritzer 6.5

Apple, pear, cherry

Juices

Orange 4

Tomato 5

WINES

ROSE

Croix d'Or Rosé - Syrah
France, Pays d'Oc, spicy, fruity



6 29

Mistrelle La Petite Rosé - Grenache noir & syrah
France, Méditerranée, floral, soft

7 34

Frescobaldi Alie - Syrah en vermentino
Italy, Tuscany, floral, citrus

8 39

SPARKLING

Briosio Spumante - Prosecco
Italy, Veneto, fruity, fresh



8 38

Schlumberger Sparkling Brut - Chardonnay & pinot blanc
Austria, Vienna, mineral, dry

11 54

Schlumberger Rosé Brut - Pinot noir, Sankt Laurent & Zweigelt
Austria, Vienna, apple, red fruit

11 54

WHITE

Croix d'Or - Chardonnay
France, Pays d'Oc, ripe,



6 29

Joseph Mellot Destinea - Sauvignon blanc
France, Loire, citrus, crisp

7 34

♥ **Campo di Cristobal - Pinot grigio**
Italy, Veneto, fresh, light

7 34

Vistas Organic - Verdejo
Spain, Castilla-La Mancha, spicy, citrus

7 34

Torres Lost Vines White - Grenache blanc & Parellada
Spain, Catalonia, soft, floral

8 38

Dark Horse - Chardonnay
United States, California, oaky, soft

9 44

Torres Pazo Das Bruxas - Albariño
Spain, Rías Baixas, fresh, juicy

10 49

RED

Croix d'Or - Merlot
France, Pays d'Oc, earthy, smooth



6 29

Croix d'Or - Pinot noir
France, Pays d'Oc, soft tannins, berries

6 29

Campo di Cristobal - Primitivo
Italy, Puglia, sweet, ripe

7 35

Torres Lost Vines Red - Cariñena & grenache tinta
Spain, Catalonia, spicy, full-bodied

8 39

Frescobaldi Pater - Sangiovese
Italy, Tuscany, spicy, smooth

9 44

E. Guigal Côtes du Rhône - Grenache Noir, Mourvèdre & Syrah
France, Vallée du Rhône, intense, spicy

10 49

ON TAP

Bavaria | Pilsner | 5%

 4  7.8

Geef miech e M'Uilke | Blond | 6%

Our own Maastricht blond

5.5 9.9

La Trappe | Wit | 5.5%

5.9 9.5

Curious about the café's draught beers? Ask us!

ALCOHOL^{0.0%} FREE

Bière des Amis | Blond | 0,0%

6

La Trappe Epos | Wit | 0,0%

6

La Trappe Nillis | Donker | 0,0%

6

Van Moll Wanderlust | IPA | <0,5%

6

Bavaria | Pilsener | 0,0%

4

Bavaria | Radler | 0,0%

4

Bavaria | Radler | 2,0%

4.5

Looking for a bottled beer with alcohol? There is much more to choose from!



DESSERTS

Orange

Mascarpone, ginger, fig

9.5

Chocolade Moelleux

Cardamom, apricot, white chocolate crumble

9.5

Dessert d'amour

Selection of assorted treats
to share

14.5

Coffee deluxe

Three petits fours with hot drink of your choice

9.5

Cheese board

Selection of five cheeses, nut bread,
homemade beer syrup

15.5

THE VER^{DEMO} LAST ONE

Coffee with something delicious on the side

COFFEE

Coffee, espresso, tea

3.1

Doppio

4.5

Cappuccino, café latte

4

Latte macchiato, flat white

4.6

Fresh mint tea, fresh ginger tea

4.5

Hot chocolate

4.5

Iced latte, iced americano

4.5

♥ Herfstspecial: Pumpkin spice latte 5.6

DIGESTIFS LOCAL

Citrijn - Limoncello, Organic

Sterkwater - Grappa, Chardonnay

Sterkwater - Grappa, Eycken

EXTRA'S

Oat milk

.8

Whipped cream

.8

Caramel syrup

1

Decaf

0.5

STRONG

Irish Coffee - Jameson

Italian Coffee - Amaretto

French Coffee - Cointreau

Spanish Coffee - Licor 43

Prefer another digestif? Just ask!