BISTRO SERVAAS

Step into our newly opened Bistro. A place to forget the rush of the day, where long, leisurely meals, fine wines and good company take centre stage. Pull up a chair for the dishes you already know and love from us, and let yourself be surprised by what our bistro menu has in store.

BISTRO TASTING MENU

Our kitchen team has put together a lovely menu, with two surprising small dishes per course.

Course 1

Artichoke tartare
Lemon, caper cream, piment d'Espelette

Fried gambas
Vadouvan beurre blanc, lemongrass

Course 2

Aubergine mille-feuille
Baba ganoush, mint yoghurt, pomegranate, dukkah

Tagliata of veal tenderloin
Parmesan, rocket

Course 3

Shallot tarte tatin
Confit tomato, goat cheese, caramel, rocket and pecan

Pork cheek
Black garlic, sea purslane

The Bistro menu is available from 2 people, for 42.5 per person, including bread and table water. The menu can also be ordered vegetarian, and we're happy to accommodate allergies and dietary requirements.

TO SHARE

Also suitable as a starter · Available from 17:00

Mussels à la nage — **13.5**
Mussels prepared French-style with cream and saffron

Steak tartare 80g/160g — **14.5 / 23.5**
Anchovy mayonnaise, crispy capers

Fried gambas 7pc/12pc — **14.5 / 21.5**
Vadouvan, lemongrass, garlic

Roasted broccolini — **13.5**
Beetroot, mint yoghurt, smoked almond

Artichoke tartare — **14.5**
Lemon, caper cream, piment d'Espelette

Marinated sea bass — **15.5**
Dill, sumac, wild peach

Tagliata of veal tenderloin — **16.5**
Parmesan, lamb's lettuce

Shallot tarte tatin — **14.5**
Confit tomato, goat cheese, caramel, rocket, pecan

Tomato & burrata — **14.5**
Tomato salad, gazpacho, strawberry

Glazed pork belly — **17.5**
Bisque, fennel, spring onion

MAIN COURSES

Available from 17:00

North Sea catch **22.5**
White fish in Grenobloise sauce, Dutch shrimp, capers, lemon

Slow-cooked pork cheek **25.5**
Black garlic, sea purslane, potato mousseline

Kogelbiefstuk (Dutch sirloin steak) **26.5**
Tender Dutch beef steak, seasonal vegetables, house-made veal jus OR béarnaise

Aubergine mille-feuille (V) **22.5**
Baba ganoush, mint yoghurt, pomegranate, beluga lentils, dukkah

On the Side

Thick-cut fries **3.5**

Fresh salad **5.5**

Roasted new potatoes with Café de Paris butter **6.5**

Specials for Two

Cataplana **65**
A combination of fresh fish and seafood in langoustine jus. Cooked and served in a traditional hammered copper pan.

Côte à l'os (bone-in rib steak) **75**
Tender, flavourful beef finished with Café de Paris butter. Served with seasonal vegetables and thick-cut fries.

LUNCH

Until 16:00

Steak sandwich **17.5**
Rustic sourdough bread, truffle mayonnaise, cave-aged mushroom, caramelised shallot, Parmesan

Beetroot hummus **11.5**
Rustic sourdough bread, roasted pecans and pickled fennel (burrata +3)

House-smoked salmon **15.5**
Brioche, mango crème fraîche, pomegranate, radish

Halloumi pita **14.5**
Seasonal vegetables, romesco, halloumi, rocket

Servaas-style pork belly **14.5**
Rustic sourdough bread, soy marinade, tomato salsa, pickled fennel

Limburg pork blood sausage **14.5**
Rustic sourdough bread, apple, shallot confit, hazelnut

Fresh summer salad **15.5**
Orange, broccolini, green asparagus, beluga lentils, fennel, pecan, pomegranate seeds (burrata +3)

Steak tartare 80g/160g **14.5 / 22.5**
Egg yolk, olive crumble, anchovy mayo

Fried gambas 7pc/12pc **14.5 / 21.5**
Vadouvan, lemongrass, garlic

Lunch platter for two **34.5**
Rustic bread, salmon, Pluusj cheese, Serrano ham, soup, croque monsieur (vegetarian option available)

Shallot tarte tatin **14.5**
Goat cheese, confit tomato, caramel

Croque madame **12.5**
Rustic bread, ham, Gouda cheese, fried egg, truffle mayo

Croque kimchi **13.5**
Rustic bread, kimchi, Gouda cheese, fried egg, sriracha mayonnaise

BREAKFAST

Until 16:00

Croissant (V) — **3**
Jam, cheese or ham +1 · Ham & cheese +2

French toast (V) — **13.5**
Cinnamon, fresh fruit, crème fraîche

Greek yoghurt (V) — **9.5**
Granola, honey, fresh fruit, nuts

Açaí bowl (V) — **13.5**
Banana, granola, mixed berries (peanut butter +1.5)

Pancakes (V) — **13.5**
Caramel, crème fraîche, fresh fruit (fried bacon +2.5)

Breakfast platter (V) — **18.5**
Croissant, rustic sourdough bread, açaí bowl, Gouda cheese, jam, poached egg (fried bacon/smoked salmon +2.5)

Limburg vlaai (fruit pie) — **5.5**
Ask about our different vlaai flavours!

Breakfast deal before 11:00 — Croissant with coffee: 5

Eggs

Uitsmijter (ham & eggs) — **13.5**
Three sunny-side-up eggs with ham and cheese (bacon and cheese +1.5)

Eggs royale — **17**
Brioche, house-smoked salmon, two poached eggs, hollandaise

Eggs Servaas (V) — **16**
Brioche, cave-aged mushroom, two poached eggs, hollandaise

Oeuf en cocotte (V) — **13.5**
Egg, spinach, camembert, breadsticks, shallot confit

DESSERTS

Chocolate moelleux **9.5**
Raspberry cream, cardamom

Clafoutis **9.5**
Cherries, almond and vanilla ice cream

Cheese board **16.5**

Coffee deluxe **14.5**
Coffee of your choice with an assortment of sweet treats

The Final Touch

Coffee with something nice in it, or alongside it.

Strong Coffee

Irish Coffee
Jameson

Italian Coffee
Amaretto

French Coffee
Cointreau

Spanish Coffee
Licor 43

Fresh & Fruity

Limoncello
Lemon

Cointreau
Orange

Grand Marnier
Orange

Nutty & Spiced

Amaretto Disaronno
Almond

Frangelico
Hazelnut

Sambuca Luxardo
Aniseed

Licor 43
Vanilla, citrus

Local — by Stookery Norbeeck

Citrijn

Limoncello, organic

Sterkwater
Grappa, Chardonnay

Sterkwater
Grappa, Eycken (oaked)

Cognac

Rémy Martin
V.S.O.P.

Courvoisier
V.S.

Whisk(e)y

Jameson
Irish, smooth

Glenfiddich
Scotch, single malt

Laphroaig
Islay, single malt

Drambuie
Scotch, honeyed, smoky

Rum

Havana Club White
Light

Havana Club 7 Years
Aged

Fortified & Dessert Wines

Also lovely alongside cheese

Fonseca Ruby Port
Fruity

Fonseca Tawny Port
Aged

Pedro Ximénez
Syrupy, sherry

Beaumes de Venise
Muscat, fruity