

# BISTRO SERVAAS

Coörsplein 10+9 · 6221EZ Maastricht · 043 321 7669

## BREAKFAST

### Breakfast

<b>Croissant</b>	€3
Jam, cheese or ham (+€1) · Ham & cheese (+€2)	
<b>French Toast</b>	€13.5
Cinnamon, fresh fruit, crème fraîche	
<b>Greek Yoghurt</b>	€9.5
Granola, honey, fresh fruit, nuts	
<b>Açai Bowl</b>	€13.5
Banana, granola, forest fruits (peanut butter +€1.5)	
<b>Pancakes</b>	€13.5
Caramel, crème fraîche, fresh fruit (crispy bacon +€2.5)	
<b>Breakfast Platter</b>	€18.5
Croissant, rustic sourdough, açai bowl, Gouda cheese, jam, poached egg (crispy bacon/smoked salmon +€2.5)	
<b>Limburg Pie (Vlaai)</b>	€5.5
Ask about our different pie flavours!	

### Eggs

<b>Uitsmijter</b>	€12.5
3 fried eggs with ham or cheese (ham & cheese +€1)	
<b>Eggs Servaas</b>	€16
Brioche, portobello mushroom, 2 poached eggs and hollandaise	
<b>Oeuf en Cocotte</b>	€13.5
Egg, spinach, camembert, breadsticks, shallot jam	
<b>Eggs Royale</b>	€17
Brioche, house-smoked salmon, 2 poached eggs and hollandaise	

■ **Breakfast Deal before 11:00** — Croissant with coffee €5

## LUNCH

### Sandwiches

<b>House-Smoked Salmon</b>	€15.5
Brioche, mango crème fraîche, pomegranate, radish	
<b>Red Beetroot Hummus</b>	€11.5
Rustic sourdough, pecan, pickled fennel (burrata +€3)	
<b>Steak Sandwich</b>	€17.5
Rustic sourdough, truffle mayo, portobello mushroom, caramelised silverskin onions, Parmesan	
<b>Pita Halloumi</b>	€14.5
Seasonal vegetables, romesco, halloumi, lamb's lettuce	
<b>Belly Pork à la Servaas</b>	€15.5
Rustic sourdough, soy marinade, tomato salsa, pickled fennel	
<b>Livar Black Pudding</b>	€14.5
Rustic sourdough, apple, shallot jam, hazelnut	

## Croques & Croquettes

<b>Croque Madame</b>	€13.5
Rustic bread, cooked ham, Gouda cheese, fried egg, truffle mayo	
<b>Croque Kimchi</b>	€13.5
Rustic bread, kimchi, Gouda cheese, fried egg, sriracha mayo	
<b>Tom Kha Croquettes</b>	€14.5
3 hand-rolled croquettes, rustic bread, mango chutney	
<b>Mushroom Croquettes</b>	€14.5
3 hand-rolled croquettes, rustic bread, shallot jam	

## Lunch Specials

<b>Lunch Platter for 2</b>	€34.5
Rustic bread, salmon, Pluusj cheese, Serrano ham, soup, croque monsieur	
<b>Spring Salad</b>	€15.5
Grapefruit, lamb's lettuce, green asparagus, beluga lentils, fennel, pomegranate seeds, pecan (burrata +€3)	
<b>Steak Tartare 80g/160g</b>	€14.5/22.5
Egg yolk, olive crumble, anchovy mayo	
<b>Pan-Fried Prawns 7/12 pcs</b>	€15.5/21.5
Garlic, beurre blanc, vadouvan	
<b>Shallot Tarte Tatin</b>	€14.5
Goat's cheese · confit tomato · caramel	
<b>Chef's Soup of the Day</b>	€9.5
Rotating homemade soup	

## BISTRO DINNER MENU

*Our kitchen team has put together a wonderful menu full of surprising dishes. This menu is also available as a fully vegetarian option. We are happy to accommodate allergies and dietary requirements.*

## Set Menus

<b>3 Courses</b>	€43.5
<b>4 Courses</b>	€52.5

*Our products are sourced as locally as possible. Our fish comes from the North Sea and our meat from Europe. We cook with the seasons, making use of regional vegetables wherever possible.*

## To Share — Starters

<b>Steak Tartare</b>	€15
Anchovy mayo, egg yolk	
<b>Crevette</b>	€15
Vadouvan, lemongrass	
<b>Mushroom Pâté</b>	€14
Toasted brioche, Jerusalem artichoke	
<b>Grilled Veal Tongue</b>	€14
Salsa verde, beurre noisette	
<b>Mussels</b>	€15
Sobrassada, pinot gris	
<b>Picanha</b>	€17
Chimichurri, Jerusalem artichoke	

<b>Homemade Rösti</b>	€14
Truffle, 64°C egg, Parmesan	
<b>Escargots 6/12 pcs</b>	€12/22
Garlic, herb butter	
<b>Fig &amp; Shallot Tarte Tatin</b>	€15
Ruby port, apricot, goat's cheese	

## Main Courses

<b>North Sea Catch</b>	€26
Bouillabaisse sauce, rouille and kosho	
<b>Duck Breast</b>	€26
Brussels sprouts and mandarin	
<b>Cataplana (for 2)</b>	€65
Seafood, langoustine and white fish served in a traditional hammered copper pan	
<b>Côte à l'Os (for 2)</b>	€75
Magnificent cut of beef, café de Paris butter, seasonal vegetables	
<b>Celeriac</b>	€24
Parmesan foam and portobello mushroom	

## Sides

<b>Baby potatoes in café de Paris butter</b>	€5.5
<b>Fresh fennel salad</b>	€5.5
<b>Fries with smoked aioli</b>	€5.5
<b>Caramelised chicory</b>	€8.5

## Desserts

<b>Chocolate Mousse</b>	€9.5
Kletskep biscuit, smoked ginger	
<b>Passion Fruit Ice Cream</b>	€9.5
Basil oil, cheesecake frosting	
<b>Chef's Dessert</b>	€12.5
Yoghurt, blackberries, beetroot, horseradish, coffee	
<b>Cheese Board</b>	€16.5
5 different cheeses	

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Group reservations: up to 65 guests for dinner in the Bistro