

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
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White fish in Grenobloise sauce, Dutch shrimp, capers, lemon

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

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

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

On the Side

Thick-cut fries	3.5
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Fresh salad	5.5
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Roasted new potatoes with Café de Paris butter	6.5
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Specials for Two

Cataplana	65
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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
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Tender, flavourful beef finished with Café de Paris butter. Served with seasonal vegetables and thick-cut fries.

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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, Plusj 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) Jam, cheese or ham +1 · Ham & cheese +2	3
French toast (V) Cinnamon, fresh fruit, crème fraîche	13.5
Greek yoghurt (V) Granola, honey, fresh fruit, nuts	9.5
Açaí bowl (V) Banana, granola, mixed berries (peanut butter +1.5)	13.5
Pancakes (V) Caramel, crème fraîche, fresh fruit (fried bacon +2.5)	13.5
Breakfast platter (V) Croissant, rustic sourdough bread, açaí bowl, Gouda cheese, jam, poached egg (fried bacon/smoked salmon +2.5)	18.5
Limburg vlaai (fruit pie) Ask about our different vlaai flavours!	5.5
<i>Breakfast deal before 11:00 — Croissant with coffee: 5</i>	
Eggs	
Uitsmijter (ham & eggs) Three sunny-side-up eggs with ham and cheese (bacon and cheese +1.5)	13.5
Eggs royale Brioche, house-smoked salmon, two poached eggs, hollandaise	17
Eggs Servaas (V) Brioche, cave-aged mushroom, two poached eggs, hollandaise	16
Oeuf en cocotte (V) Egg, spinach, camembert, breadsticks, shallot confit	13.5

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

Baumes de Venise

Muscat, fruity