

CÔTE

BAR BISTRO

LUNCH

BITES

<i>Sourdough bread with butter and truffle mayonnaise</i>	5.50
<i>Oven-baked marrowbone with parsley, garlic and toast</i>	10.50
<i>Bayonne ham 80 gram</i>	14.50
<i>Oeuf mayonnaise with crab and herring caviar</i>	6.50
<i>Macaron boudin de noir with black sausage and Sauternes gel</i>	8.50
<i>Comté reserve from Marcel Petite</i>	7.50
<i>Zeeland flat oysters 1/2 dozen</i>	22.50

CROQUES

<i>Croque monsieur with béchamel sauce, cooked ham and mustard</i>	12.50
<i>Croque madame with béchamel sauce, cooked ham, mustard and fried egg</i>	13.50
<i>Croque chèvre chèvre with goat cheese, tomato and basil</i>	14.50

SANDWICHES

<i>Burrata with tomato, preserved vegetables and arugula</i>	10.50
<i>Pâté de campagne with onion compote, cornichons and coarse mustard</i>	12.50
<i>Smoked salmon with avocado, lemon mayonnaise and salad</i>	14.50
<i>Steak tartare with truffle mayonnaise, cornichons and potato crunch</i>	16.50

CLASSICS

<i>Omelette with cooked ham, Gruyère cheese and chives</i>	11.50
<i>Oeuf norvégien croissant, smoked salmon, poached egg and hollandaise</i>	15.50
<i>Oeuf truffe croissant, mushrooms, spinach, hollandaise and Parmesan</i>	14.50
<i>Onion soup "au gratin" with Gruyère cheese</i>	7.50
<i>Steak tartare with cornichons, toast and capers</i>	19.50

MAIN COURSE SALADS

<i>Caesar with free-range chicken, bacon, Parmesan and anchovies</i>	18.50
<i>Burrata with preserved vegetables, arugula and tomato</i>	17.50

SWEETS

<i>Selection of macarons</i>	7.50
<i>Croissant with jam, Nutella or butter</i>	3.50
<i>Tarte au citron</i>	5.50
<i>Bossche bol puff</i>	5.50

