

CÔTE BAR BISTRO



Lunch arrangements (standing on etagères)

Côte lunchplateau 17,50 per person

French onionsoup | croque monsieur | caesar salad | including coffee or tea (1 round)

Côte lunch plateau luxe 21,50 per person

Bisque | croque chèvre | steak tartare | croissant with smoked salmon | including coffee or tea (1 round)

Brunch plateau 24,50 per person

A mimosa upon arrival
Croissant with salmon | madeleine | waffel avocado tartini | beetroot humus salad | crab roll

We take allergies into account

We serve these menus for groups of 10 people or more

Borrel Dishes

PARIS PLATEAU 6,50

OYSTERS 3,75

TOAST STEAK TARTARE 3,50

TOAST SALMON 3,50

RACLETTE SLIDER 5,50

FRENCH ONIONSOUP 3,50

BORREL GARNITURE 4,50

LOADED FRIES 6,50

CONE OF FRIES MAYO 4,50

1 hour base drinks 19,50
luxe + 4,00

2 hour base drinks 25,50
luxe + 5,00

3 hour base drinks 31,50
luxe + 6,00

4 hour base drinks 37,50
luxe + 7,00

5 hour base drinks 43,50
luxe + 8,00

Drinks and drinks are available for groups of 15 or more are ordered and the same for everyone.

We can take exceptions into account.

Choicemenu (tot 35 persons)

Appetizer

Crab cocktail | avocado | tomato | herring caviar

Steak tartare | toast

Flammkuchen | Vacherin Mont d'Or | onioncompote | mushrooms

Main dishes

Steau au poivre | "grain fed" | fries Anna | pepersauce

Sea bass | potatomousseline | sauerkraut | porcini mushroom gravy

Trufferisotto | mushrooms | parmesan | green asparagus

Dessert

Homemade éclair from the chef

€ 36,50 per person

We take allergies into account

Tasting menu

Course 1, upon receipt

Sourdough bread | butter | truffle mayonnaise | charcuterie

Course 2

Crab cocktail | avocado | tomato | herring caviar

Course 3

Trufferisotto | mushrooms | parmesan | green asparagus

Course 4

Sea bass | potatomousseline | sauerkraut | porcini mushroom gravy

Course 5

Slider | raclette | bearnaisesauce | Bayonne ham

Optional: loaded fries + 3,50 per portion

Course 6

Homemade éclair from the chef

€ 46,50 per person

Menu of the chef

Upon receipt

Bread with dips

Appetizer

Crab cocktail | avocado | tomato | herring caviar

Intermediate dish

Trufferisotto | mushrooms | parmesan | green asparagus

Main dish

Steak au poivre "grain fed" | fries Anna | pepersauce

Dessert

Homemade éclair from the chef

€ 42,50 per person

We take allergies into account

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The prices mentioned are an indication, not binding



BOSSCHE LOCALS

HOTSPOTS + FOOD + DRINKS