

# CÔTE BAR BISTRO



## Lunch arrangements

### Côte lunch platter 17,50 per person

French onion soup | croque monsieur | burrata salad including still- and sparkling water

### Côte lunch platter deluxe 22,50 per person

Bisque | truffle croque | steak tartare | Norwegian egg including still- and sparkling water

### Hot 2-course lunch 23,50 per person

French onion soup | beef bourguignon

### Lunch buffet 21,50 per person

Salad 2x | sandwich 4x | soup 2x | Can be expanded with: croquette with bread + 5,50 | sausage roll + 3,50

*We cater to allergies*

*These menus are served from 20 people*

## Appetizers

Fries with mayo 5,50

Fries with truffle and comté 6,50

Toast salmon 4,00

Toast steak tartare 3,50

Toast avocado 3,50

Slider 7,50

Mini flammkuchen brie 5,50

Bar bites 3 pieces 4,50

Reception platter 4,50

Côte Paris platter 8,50

1 hour basic drinks 19,50  
deluxe + 4,00

2 hour basic drinks 25,50  
deluxe + 5,00

3 hour basic drinks 31,50  
deluxe + 6,00

4 hour basic drinks 37,50  
deluxe + 7,00

5 hour basic drinks 44,50  
deluxe + 7,00

*Appetizers and drinks can be ordered for groups of 15 or more, with the same selection for everyone. Exceptions can be accommodated upon request.*

## Chef's menu

€ 34,50 per person

With bread and dips upon arrival, and fries with the main course.

### Starter

Gravad lax | beetroot | crème fraîche | toast

### Intermediate course (+ 8,00)

Lobster bisque | toast | crab salad

### Main course

Steak au poivre "grain fed" | vegetables | potato mousseline | peppercorn sauce

### Dessert

Chef's homemade eclair

*We accommodate for allergies*

## Standing menu

€ 38,50 per person

### Starter

Gravad lax | beetroot | crème fraîche | toast

### Intermediate course

Risotto | truffle | green asparagus | mushroom | parmesan

### Main course

Beef bourguignon | baby carrots | mushrooms | jus

### Chef's dessert

## Menu of choice (up to 35 pers)

€ 38,50 per person

With bread and dips upon arrival, and fries with the main course.

### Starters

Gravad lax | beetroot | crème fraîche | toast  
Steak tartare | cornichons | toast | capers

Flammkuchen | Brie de Meaux | onion compote | mushrooms | walnut

### Main courses

Beef bourguignon | baby carrots | mushrooms | jus

Sea bass | sauerkraut | cèpe jus | truffle | potato mousseline

Risotto | truffle | green asparagus | mushroom | parmesan

### Dessert

Chef's homemade eclair

## Basic menu

€ 32,50 per person

Main course: served with fries and salad

### Starter

Onion soup | gratinated with Gruyère

### Main course

Beef bourguignon | baby carrots | mushrooms | jus

### Dessert

Chef's homemade eclair

## Tasting menu

€ 46,50 per person

### Course 1, upon arrival

Bread and dips  
Bayonne ham

### Course 2

Oeuf mayonnaise | crab | herring caviar

### Course 3

Steak tartare | cornichons | toast | capers

### Course 4

Sea bass | sauerkraut | cèpe jus | truffle | potato mousseline

### Course 5

Beef bourguignon | baby carrots | mushrooms | jus

Optional: Loaded fries + 3,50 per portion

### Course 6

Chef's homemade eclair



**BOSSCHE  
LOCALS**  
CUISINE + CULTUUR

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Degenomdeprijzen zijn een indicatie, niet bindend