

# 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

*Tuna niçoise* | potato salad | haricots verts | olive tapenade

### Intermediate course (+ 8,00)

*Lobster bisque* | toast | crab salad

### Main course

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

### Dessert

*Chef's choice*

*We accommodate for allergies*

## Menu of choice (up to 35 pers)

€ 38,50 per person

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

### Starters

*Tuna niçoise* | potato | haricots verts | *Steak tartare* | cornichons | toast | capers

*Flammkuchen* | roasted aubergine | tomato | mozzarella | tarragon pesto

### Main courses

*Beef bourguignon* | baby carrots | mushrooms | jus

*Sea bass* | roasted aubergine | tomato | beurre blanc with basil

*Risotto* | truffle | green asparagus | mushroom | parmesan

### Dessert

*Chef's choice*

## 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* | roasted aubergine | tomato | beurre blanc with basil

### Course 5

*Beef bourguignon* | baby carrots | mushrooms | jus

Optional: *Loaded fries* + 3,50 per portion

### Course 6

*Chef's choice*

## 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

## 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 choice*



**BOSSCHE  
LOCALS**  
CUISINE + CULTUUR

bosschelocals.nu | info@bosschelocals.nu  
Degenomdeprijzenzijneenindicatie,nietbindend