

ALL DAY

# BISTRO G.P.

GELDERLANDPLEIN

BY GEORGE

## MAINS

ALL MAINS ARE EX SIDES

### FRESH LOBSTER half or whole

Cold

HOMEMADE MAYONNAISE \_\_\_\_\_ 30 / 50

Hot 'Thermidor'

CREAMY SAUCE OF MUSTARD, COGNAC & GRUYÈRE \_\_\_\_\_ 32.5 / 55

## SEAFOOD

**MOULES\*** \_\_\_\_\_ 21

MUSSELS COOKED IN WHITE WINE

**BLACKENED TUNA** \_\_\_\_\_ 27.5

FRESH TUNA, GROUND BLACK PEPPER, SOYFOAM, PICKLED GINGER & WASABI

**SALMON MISO** \_\_\_\_\_ 22

SALMON FILLET, MISO, GRILLED LITTLE GEM LETTUCE & CRISPY CORN

**'SLIPTONG' LOCAL FISH** \_\_\_\_\_ 23.5

2 BUTTER FRIED SOLES, LEMON & REMOULADE

## MEAT

**TOURNEDOS 6.4 OZ.** \_\_\_\_\_ 34.5

BEEF TENDERLOIN & PEPPERSAUCE

**STEAK 5.7 OZ.** \_\_\_\_\_ 22

BLACK ANGUS FLAT IRON STEAK & HERB BUTTER

**BONELESS GRILLED CHICKEN** \_\_\_\_\_ 23

1/2 FARMHOUSE CHICKEN, SOYSAUCE & LEMON

**BISTRO BURGER** \_\_\_\_\_ 19.5

BRIOCHE, BLACK ANGUS BEEF, SMOKED BACON, DUTCH CHEESE, BISTRO SAUCE,

CRISPY LETTUCE, RED ONIONS, TOMATO & PICKLES

## MAKE IT SURF & TURF!

**HALF GRILLED LOBSTER** \_\_\_\_\_ 25

ADD HALF GRILLED LOBSTER & BÉARNAISE SAUCE TO YOUR MEAT DISH

## VEGETARIAN

**GRILLED ASPARAGUS** \_\_\_\_\_ 22

GREEN ASPARAGUS, POACHED EGG, HOLLANDAISE, BLACK TRUFFLE & NUTS

**'BEYOND MEAT' VEGAN BURGER** \_\_\_\_\_ 21

VEGAN BRIOCHE, PLANT BASED BURGER, AVOCADO, VEGAN CHEDDAR,

VEGAN MAYONNAISE, CRISPY LETTUCE, RED ONION, TOMATO & CUCUMBER

## STEAK TARTARE

SEASONED RAW BEEF

**NATUREL** \_\_\_\_\_ 22

**W/ POACHED EGG** \_\_\_\_\_ +1.5

**W/ OYSTER** \_\_\_\_\_ +4.5

**W/ HENNESSY VSOP DE COGNAC** \_\_\_\_\_ +5

**W/ HALF LOBSTER** \_\_\_\_\_ +25

## SIDES

**BREAD & BUTTER** \_\_\_\_\_ 6

SOURDOUGH BAGUETTE 'VAN MENNO' & BEURRE D'ISIGNY

**FRENCH FRIES** \_\_\_\_\_ 6

FRITES & HOMEMADE MAYONNAISE

**SWEET POTATO FRIES** \_\_\_\_\_ 7.5

SWEET POTATO FRIES, MALDON SALT & TRUFFLE MAYONNAISE

**SALAD** \_\_\_\_\_ 6.5

GREEN SALAD, RADISH, WALNUT, RED ONION & HOUSEDRESSING

**ASPARAGUS** \_\_\_\_\_ 8.5

GREEN ASPARAGUS & FRESH HERB OIL

**SPINACH** \_\_\_\_\_ 6.5

PAN-FRIED SPINACH

**HARICOTS VERTS** \_\_\_\_\_ 6.5

FRENCH GREEN BEANS IN BUTTER & SHALLOTS

## KIDS

**HOT DOG** \_\_\_\_\_ 10.5

BRIOCHE, SMOKED 'LOUMAN' SAUSAGE, FRIES & MAYONNAISE

**MINI BURGER** \_\_\_\_\_ 9.5

BRIOCHE, BLACK ANGUS BEEF, CRISPY LETTUCE, FRIES & MAYONNAISE

**FISHFINGERS** \_\_\_\_\_ 11

FISHFINGERS, FRIES & MAYONNAISE

**ICE CREAM** \_\_\_\_\_ 7.5

VANILLA ICE CREAM, FRESH FRUIT & WHIPPED CREAM

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**LUNCH**  
9:00 - 17:00

# BISTRO G.P.

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BY GEORGE

## FREE RANGE EGGS

<b>EGGS BENEDICT</b> SERVED WITH BRIOCHE _____	16.5
POACHED EGGS, HAM & HOLLANDAISE SAUCE	
<b>EGGS FLORENTINE</b> 🍃 SERVED WITH BRIOCHE _____	15.5
POACHED EGGS, SPINACH & HOLLANDAISE SAUCE	
<b>EGGS NORWEGIAN</b> SERVED WITH BRIOCHE _____	17.5
POACHED EGGS, SMOKED SALMON & HOLLANDAISE SAUCE	
<b>AVO &amp; EGGS</b> 🍃 SERVED WITH TOAST & BEURRE D'ISIGNY _____	13.5
SCRAMBLED EGGS, AVOCADO & FRESH HERBS	
+ SMOKED SALMON _____	4.5
<b>LOBSTER &amp; EGGS</b> SERVED WITH TOAST & BEURRE D'ISIGNY _____	19.5
SCRAMBLED EGGS, 1/3 LOBSTER, FRESH HERBS & CRÈME FRAÎCHE	

## SANDWICHES WHITE OR BROWN BREAD

<b>CLUB VEGAN</b> 🍃 SERVED WITH FRIES AND VEGAN MAYONNAISE _____	15.5
AVOCADO, RED BELL PEPPER, VEGAN CHEDDAR, TOMATO & CUCUMBER	
<b>CLUB CHICKEN</b> SERVED WITH FRIES AND MAYONNAISE _____	16.5
CHICKEN, BACON, EGG, TOMATO & MAYONNAISE	
<b>CLUB SALMON</b> SERVED WITH FRIES AND MAYONNAISE _____	18.5
SMOKED SALMON, RED ONION, CAPERS, CUCUMBER & CRÈME FRAÎCHE	
<b>REUBEN</b> _____	16
PASTRAMI, SAUERKRAUT, MUSTARD & GRUYÈRE	
<b>CROQUE MONSIEUR</b> _____	13
HAM, DUTCH CHEESE, GRUYÈRE & SIDE SALAD	
<b>CROQUE MADAME</b> _____	14
HAM, DUTCH CHEESE, GRUYÈRE, PAN-FRIED EGG & SIDE SALAD	

## SANDWICH ROLLS SOFT ROLL

<b>PHILLY STEAK</b> _____	16.5
GRILLED FLAT IRON STEAK, FRIED ONION, JALAPEÑOS, SRIRACHA & GRUYÈRE	
<b>LOBSTER</b> _____	19
1/3 LOBSTER, CRISPY LETTUCE, CHIVES, MAYONNAISE & SHALLOTS	
<b>GRILLED DOG</b> _____	12
SMOKED 'LOUMAN' SAUSAGE, SAUERKRAUT, MUSTARD, PICKLE & SHALLOTS	

## AVOCADO ON TOAST LIGHT OR DARK FLOORBREAD

<b>FETA CHEESE</b> 🍃 _____	12.5
GREEK FETA CHEESE, ARUGULA, POMEGRANATE & FRESH HERB OIL	
<b>CRISPY BACON</b> _____	15
FRIED SMOKED BACON, POACHED EGG, LETTUCE & TOMATO	
<b>GRILLED CHICKEN</b> _____	16.5
GRILLED CHICKEN THIGHS, ARUGULA, RADISH & WASABI MAYONNAISE	
<b>DUTCH SHRIMPS</b> _____	19
DUTCH SHRIMPS, SOFT BOILED EGG, CRISPY LETTUCE & COCKTAILSAUCE	

## STARTERS

<b>OYSTERS*</b> _____	24
6 SEASONAL OYSTERS, MIGNONETTE & LEMON	
<b>ESCARGOTS</b> _____	14.5
6 SNAILS, SOURDOUGH BAGUETTE & HERB BUTTER	
<b>SASHIMI SALMON &amp; TUNA</b> _____	19.5
SOYSAUCE, WASABI & PICKLED GINGER	
<b>SHRIMP COCKTAIL</b> _____	18
DUTCH SHRIMPS, CRISPY LETTUCE, AVOCADO, TOMATO & COCKTAIL SAUCE	
<b>PLATEAU 'MER DU NORD'</b> _____	23.5
SMOKED SALMON, SMOKED EEL, DUTCH SHRIMPS, TOAST, BEURRE D'ISIGNY & COCKTAIL SAUCE	
<b>'GEORGE PIZZA' TUNA</b> _____	18
CRISPY FILO PASTRY, FRESH TUNA, CUCUMBER, RICOTTA, SOYSAUCE & WASABI	
<b>'GEORGE PIZZA' SALMON</b> _____	17.5
CRISPY FILO PASTRY, SMOKED SALMON, CUCUMBER, RICOTTA, SOYSAUCE & WASABI	
<b>CARPACCIO</b> _____	15.5
THINLY SLICED BEEF, PARMESAN, PINENUTS, ARUGULA & TRUFFLE MAYONNAISE	
<b>CROQUETTES</b> _____	17
2 'OMA BOBS' SHRIMP CROQUETTES AND 2 'OMA BOBS' CHEESE CROQUETTES, TOAST, BEURRE D'ISIGNY, HOMEMADE MAYONNAISE & LEMON	

## SOUPS

<b>LOBSTER BISQUE</b> _____	14.5
SHELLFISH SOUP, ROUILLE & GRUYÈRE	
+ DUTCH SHRIMPS _____	6
<b>SOUP DU JOUR</b> 🍃 _____	11
PLEASE ASK OUR STAFF FOR THE CHEF'S DAILY SPECIALS	

## VEGETARIAN

<b>ARTICHOKE*</b> 🍃 _____	15.5
WHOLE BOILED ARTICHOKE & MUSTARD MAYONNAISE	
<b>BURRATA</b> 🍃 _____	16.5
WITH HEIRLOOM TOMATOES & BASIL	

## SALADS

<b>CAESAR</b> _____	18
ROMAINE LETTUCE, SOFT BOILED EGG, CROUTONS, PARMESAN, ANCHOVIES, GRILLED CHICKEN THIGHS & CAESAR DRESSING	
+ FRIED SMOKED BACON / AVOCADO / EXTRA GRILLED CHICKEN THIGHS _____	3
<b>NIÇOISE</b> _____	23.5
CRISPY LETTUCE, HARICOTS VERTS, SOFTBOILED EGG, FRESH TUNA, POTATOES, ANCHOVIES, RED ONION, TOMATO, RED BELL PEPPER & TAGGIASCA OLIVES	
<b>'BISTRO G.P. SALAD'</b> _____	28.5
LITTLE GEM LETTUCE, ARUGULA, 1/4 LOBSTER, SMOKED SALMON, DUTCH SHRIMPS, CARPACCIO, CROSTINI & TRUFFLE MAYONNAISE	

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