

EST 2021

BISTROT LOUIS

WELGEMOED

Charcuterie / Cheese

Speciality Meat, Cheese, Homemade Pickles and fresh bread
Plate for One 125 / Plate for Two 245 / Plate for Four 475

Starters

Chicken Liver, Brandy Cream, Onion Gnocchi	84
Seasoned Hake Beignets, Aioli, Cucumber Salad	68
French Brown Onion Soup	79
Steak Salad, Balsamic Onions, Poached Egg, Huguenot Cheese	89

Main Course

Roasted Chicken, Chasseur Sauce, Mashed Potatoes	152
Pork and Sage Meatballs, Gnocchi, Parmesan, Gremolata oil	116
300g Sirloin steak, Caper/mustard-butter, hand cut chips	179
Fresh Hake, Petit Pois (peas) à la Française (contains bacon)	152
Battered/ pan fried hake with hand cut chips	145
Smoked Chicken Salad	137
Mushroom risotto	147
Pork loin ribs with hand cut chips	173
Pork Belly, baby potatoes, seasonal vegetables, butter sauce	173

Dessert

Eclairs, Vanilla Ice Cream	75
Crème Caramel	65
Beignets	58

Kiddies – under 12 years only

Hake Beignets with hand cut chips	84
Chicken strips with hand cut chips	84
Steak with hand cut chips	89

Trading Hours: Mon – Fri 07:30 – 22:00

Sat 08:30 -22:00

(kitchen closes at 21:00)

Thank you for your continuous support.