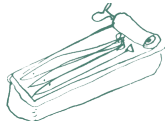


# BISTRO CENTRAL

Restaurant & Bar



## SNACKS

Marinated green olives	50,-
Smokey salted almonds	50,-
Grilled sourdough bread with olive oil	45,-
Gillardeau oysters mignonette, lemon & tabasco 3 - 6 pcs.	95 / 175,-
Escargots butter, parsley & garlic 6 - 12 pcs.	85 / 165,-
Calamari aioli & lemon	95,-
Stracciatella grilled bread & olive oil	95,-

## SIDES

Fries mayonnaise	60,-
Green salad dijon vinaigrette	50,-
Extra dip	20,-

## DESSERT

Affogato hazelnut ice cream	75,-
Crème Brûlée	90,-
Comté honey, walnuts & toasted rye bread	95,-

## SMALL COURSES

Shakshouka tomato, egg plant, egg & piment d' espelette. Add grilled sourdough bread 20,-	125,-
Burrata grapes, hazelnuts & Iberico	145,-
Steak tartare mustard seeds, dijon, egg yolk & potato crisps	145,-
Carpaccio arugula, pine nuts & Parmesan	135,-
Charcuterie classic pickles, salsa romesco & bread	185,-
Ceviche halibut, watercress emulsion & cream cheese	145,-

## LARGER COURSES

Fennel & citrus salad stracciatella, citrus fruits & mixed nuts	145,-
Caesar salad romaine lettuce, parmesan, croûtons & chicken breast	165,-
Pasta limone sautéed chanterelles & lemon	185,-
Moules frites steamed blue mussels, fries & aioli	185,-
Ling smoked mussel blanquette & seasonal cabbage	245,-
Poussin pepper sauce with mushrooms, fries & green salad	245,-
Bistro burger Beyond Meat, salad, cheddar, ketchup, mustard, onions, pickles & fries	175,-
Steak frites romaine lettuce, fries & Béarnaise	365,-