BAR PATINE

Dinner

A refined en inviting menu,
with a French-Flemish touch.

Classics

with French fries, green salad and mayonnaise

Steak-frites with Bearnaise sauce

200g Ribeye / 25.95
140g Sirloin Steak / 19.95

Pan-Seared Salmon Fillet

With trout roe, creamy beurre blanc and sautéed endive / 25.95

Belgian Beef Stew

Slow-cooked beef in dark beer and herbs / 20.95

Burger Montagnard

Choice of: beef or a Redefine Meat vegetarian burger, with Tomme de Savoie cheese, cognac-onion compote, mustard sauce and crispy bacon / 21.95

Grand Finale

Creme Brulee / 8.95

Aged Cheeses

Aged French cheeses with fig bread and fruit compote / 13.95

Pear Tart

Met vanille-ijs / 7.95

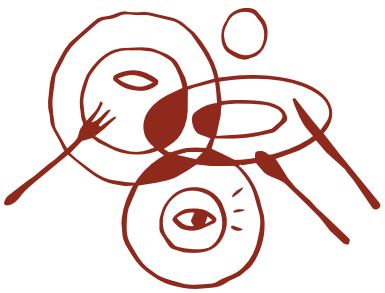
Caramel and Pistachio Croissant

Crispy croissant-dough crumble with yogurt ice cream, honey and pistachio / 7.95

Chocolate Pie

With raspberry sorbet / 8.95

Zoals het is.
Zoals het komt.



Allergies? Scan the QR code for our allergen chart.

Chef's favorites

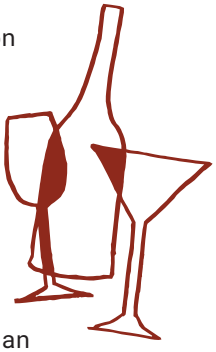
Small dishes, big flavours.
Enjoy one as a starter, or order more for a full table to share.

Fish

Tuna Tartare
With strained yogurt, avocado and lemon mayonnaise / 15.95

Catch of the Day
With XO sauce and charred leek / 16.95

Seafood from the Stove
Sautéed shrimp, mussels and salmon with bisque and tarragon / 13.95



Meat

Steak Tartare
Classic steak tartare with Parmesan and toasted brioche / 17.95

Carpaccio
Thinly sliced beef with rucola, Parmesan and truffle mayonnaise / 14.95

Sausage & Mousseline
Grilled sausage with potato mousseline and jus / 11.95

Vegetarian

Artichoke Hearts
With potato mousseline, Parmesan and poached egg / 12.95
Delicious with fresh autumn truffle +8.95

Crispy Cauliflower
With beurre noisette, hazelnuts and capers / 12.95

Oven-Roasted Beetroot
With yogurt, blackberries and goat cheese / 11.95

Plates

To share

Cote de Boeuf with fresh Chanterelles
+/- 1000g bone-in Ribeye with pepper sauce and béarnaise sauce / 86.95
Prefer without mushrooms / 79.95

Dover Sole +/- 600g
With parsley, capers, shallot and braised fennel / 49.95

Plates

More plates and sweets on the back side

Coq au Vin
Chicken stew in red wine with lardons, pearl onions and mushrooms / 24.95

Pork Rib
Sous-vide pork rib, seasonal vegetables and beurre de Paris / 22.95

Leek and Endive Gratin
With Gruyère, mustard and sourdough bread / 21.95

Moules-Frites Hollandaise
Mussels with creamy hollandaise sauce / 21.95

Sides

Baguette with whipped butter / 5.95

Grilled carrots and root vegetables / 7.95

Green salad with house vinaigrette / 3.95

Mini Caesar salad with anchovy dressing / 6.95

French fries with mayonnaise / 6.95

Parmesan fries with rosemary / 7.95

Potato mousseline / 5.95

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