BAR PATINE

Lunch

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

Sides

French fries with mayonnaise / 6.95

Parmesan Fries

French fries with Parmesan and rosemary / 7.95

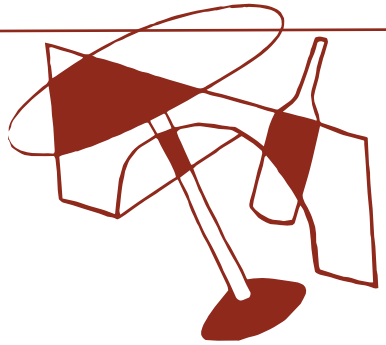
Baguette with whipped butter / 5.95

Green salad

with fresh house vinaigrette / 3.95

Mini Caesar salad

Egg, Parmesan and anchovy dressing / 6.95





Allergies? Scan the QR code for our allergen chart.

Lunch

from 11:00

Soup

French Cheese-Gratinated Onion Soup / 9.95

Soup of the Day / 7.95

Ask our team about the soup of the day

Salads

Served with baguette

Caesar with Chicken

The classic, with crispy skin chicken thigh, Parmesan and anchovy dressing / 19.95

Goat Cheese

With warm goat cheese, roasted grapes and caramelized walnuts / 18.95

Smoked Salmon

With red onion, dill-mustard dressing and radish / 16.95

French fries on the side

- With mayonnaise / 6.95
- With Parmesan and rosemary / 7.95



Eggs

Eggs Patine

2 poached eggs on brioche with smoked salmon, crayfish, hollandaise sauce, hazelnuts and dill / 16.95

Eggs Benedict

2 poached eggs on brioche with hollandaise sauce and ham / 14.95

Eggs Florentine

2 poached eggs on brioche with hollandaise sauce and spinach / 12.95

Fried Eggs

3 fried eggs on country bread, choice of white or multigrain / 11.95

***Delicious with** cheese, ham, bacon, spinach and/or tomato / 1.50 each*

Classic Sandwiches

on bread from Bakkerij Vroeg, served with fresh green salad and house vinaigrette

Croquettes

Served with rustic bread – choice of white or multigrain

- *2 Cheese croquettes with wholegrain mustard* / 14.95
- *2 Veal croquettes with Dijon mustard* / 13.95
- *2 Shrimp croquettes with saffron mayonnaise* / 15.95
- *2 Vegan ragout croquettes with Dijon mustard* / 13.95

Steak Tartare Toast

Classic steak tartare with Parmesan and toasted brioche / 17.95

Carpaccio Baguette

Carpaccio on a white baguette with Parmesan, capers, salad, onion and creamy truffle mayonnaise / 15.95

Toast aux Champignons

Sautéed mushrooms on toasted brioche with butter bean-garlic cream / 12.95

Croque Madame

Grilled cheese sandwich on rustic bread, gratinated with béchamel and a fried egg; choice of white or multigrain / 13.90

Prefer a Croque Monsieur without the egg? / 11.95

Croissants Garnis

2 croissants with La Vache Qui Rit, ham, cheese, jam and butter / 10.95

Double-Baked Croissants

Filled and oven-baked croissant served with fresh green salad and house vinaigrette

Mortadella & Pistachio

With mortadella, pistachio and stracciatella from buffalo milk as a dip / 14.95

Gruyere Grillee

Gratinéed with cheese, cooked ham and béchamel / 12.95

Almond Croissant

With frangipane and pistachio cream / 10.95