

Menu Urban Bistro

Soup

Lobster Bisque made with fresh Nova Scotia lobster **12**

Bisque van verse Canadese kreeft

Colds

Goat cheese terrine filled with pesto & roasted cherry tomatoes. **10**

Terrine van geitenkaas met pesto en geroosterde kerstomaatjes

Ravioli made of baked beetroot with cinnamon, balsamic & honey, filled with brie cheese, roasted pine nuts and saffron sauce **9**

Ravioli gemaakt van rode biet gevuld met brie, pijnboompitten en saffraansaus

Urban Bistro Salad fresh tomato carpaccio topped with Burrata and rucola. **10**
(as a main 16)

Burrata kaas, rucola, tomaat en dagverse ingrediënten

Mediterranean Platter (serves 2) Hummus, Baba Ganoush, baked Kibbeh and Olives **served with bread 15**

Hummus, baba ganoush, kibeh, olijven en brood (2 p.)

Cold Cuts (serves 2) selection of freshly sliced meats & olives **15**

Diverse vers gesneden gedroogde worst met olijven (2 p.)

Starters

Crispy Pork Belly China Town slow cooked pork belly marinated in Shaoxing wine, 5 spices and rice vinegar. Served with soya caramel and mustard paste. **12**

Knapperig buikspek met soja caramel en mosterdsaus

Duck confit on a bed of broccoli puree topped with mascarpone and Parmesan, gratinated in the oven. **12**

Geconfijte eend, broccoli puree, mascarpone en parmezaanse kaas gratin

Homemade Beef Jerky with a Vietnamese accent. Thin slices of warm salted beef topped with coriander, lemon zest, mint, chilly and caramelized ginger & onion. **14**

Gedroogd, gezout rundvlees met koriander, munt, peper en gekarameliseerde ui en gember

Zucchini Toscana; spaghetti made of zucchini in fresh tomato sauce and rucola pesto with olives, mushrooms, paprika, celery and oregano. **11 (as a main 17)**

Spaghetti van aubergine in Toscaanse tomatensaus

Gratin of fresh crab; Blue crab meat cooked in a light spicy Asian curry, served with toasted bread. **12**

Atlantische zwemkrab in licht pittige Aziatische curry

Main Courses

New York strip steak with thyme butter, asparagus, chimichurri and 'Friethoes' fries. **26**

Steak, asperge, chimichurri en Friethoes friet

Urban Bistro Burger grinded in-house from premium steak, served with cheddar, bacon, caramelized onions, salad and 'Friethoes' fries. **19**

Verse, van biefstuk gemaakte burger met Friethoes friet

Roasted poussin with ratatouille, baby potatoes in fresh herbs and mushroom sauce. **22**

Piepkuiken, ratatouille, krieltjes, verse kruiden en champignonsaus

Iberico Pork Steak served with sweet corn cream, coleslaw and pancetta croquettes. **23**

Steak van Iberico varken, maispuree, koolsla en pancetta kroketjes

Risotto al Triple Salmone fresh salmon, smoked salmon & salmon roe, dill and lemon sambuca butter. **24**

Risotto met verse & gerookte zalm en zalmkaviaar

Ramen with tofu, shiitake, onion, ginger, cilantro, basil, sprouts, watercress and boiled egg. (veggie or Pork) **16 / 18**

Japanse noodle soep met tofu en verse groenten, optioneel met knapperig varkensvlees

Fresh Red Bass Filet cooked in papillote with ginger, chilli, spring onion, lemon-soya sauce with pineapple carpaccio and coconut biryani rice. **24**

Roodbaars met gember, chili, lente ui, citroen-soja, ananas carpaccio en kokosrijst

Slow cooked lamb shank with Risotto Milanese. **24**

Zachtjes gegaarde lamsschenkel met saffraan risotto

Dessert

New York Cheesecake 7

Panna Cotta 7

Chocolate Mousse 8

Fruit Tart 7

Supplements

'Friethoes' fries with homemade French mayonnaise **4,50**

Panne con Tomate Lightly toasted bread with freshly made tomato relish **4,50**

