

Bistro.

A A N D E W E R F

Le Dîner

OUDEGRACHT AAN DE WERF 118 · UTRECHT

POUR COMMENCER

ENTRÉES

Salade de poires	V • L • N	15
<i>Pear, baby spinach, gorgonzola and caramelised walnuts</i>		
Poulpe grillé, romesco & chorizo	G • N • FS	19
<i>Grilled octopus, crispy chorizo, romesco and baby potatoes</i>		
Choux farcis, sauce au citron	E	13
<i>Cabbage leaves stuffed with minced meat, rice, dill, in a lemon sauce</i>		
Croquettes de feta	V • L • G • E	11
<i>Crisp feta croquettes with bitter-orange marmalade</i>		
Carpaccio de bœuf	L • N	16
<i>Thinly sliced beef, toasted almonds and parmesan foam</i>		

POUR SUIVRE

LES PLATS

Tournedos, sauce béarnaise	L • E	38
<i>Beef fillet with potato pavé and béarnaise</i>		
Magret de canard à l'orange	L	36
<i>Duck breast with crispy polenta, orange jus and pickled endive</i>		
Épaule d'agneau confite	L • G • S	32
<i>Slow-cooked lamb shoulder, miso-glazed aubergine and a sesame-honey crunch</i>		
Saumon laqué au soja	L • G • FS	27
<i>Soy-glazed salmon with black Venere rice and chive cream</i>		
Risotto aux fruits de mer	L • FS	27
<i>Saffron risotto with mussels, prawns, squid, scallop and fresh herbs</i>		
Steak de céleri-rave	V • L	24
<i>Roasted celeriac steak with vegetarian demi-glaze and green apple relish</i>		

SPÉCIALITÉS DE LA MAISON

Les incontournables du chef

Gambas au beurre d'ail L • G • FS ENTRÉE 17

Large prawns poached in garlic butter, lemon and parsley, with bread for the sauce

WINE SUGGESTION *Domaine Gérard Talmard • Mâcon Blanc* 9.5

Short rib braisé, orzo crémeux L • G PLAT 35

Slow-braised short rib on creamy orzo with mushrooms and feta

WINE SUGGESTION *Château Tour Prignac Grande Réserve • Médoc* 9.5

Tarte Tatin V • L • G DESSERT 11

Caramelised upside-down apple tart with cinnamon ice cream

WINE SUGGESTION *Carmes de Rieussec • Sauternes* 8.5

POUR ACCOMPAGNER

GARNITURES

Couronne briochée au sésame L • S 8

Warm sesame-crusted brioche with herb butter

Frites à la truffe V • L • E 7

Fries with truffle mayonnaise and parmesan

Choux de Bruxelles V • G • S 7

Roasted Brussels sprouts with chilli crisp, lime and sesame

Bimi, bagna cauda L • FS 8

Bimi with a warm anchovy, garlic and olive oil dip

V Vegetarian • L Lactose • G Gluten • N Nuts • E Eggs • FS Fish & Seafood • S Sesame

Please tell us about any allergies or dietary needs

POUR FINIR

DESSERTS

Banoffee choux V • L • G • E 12

Choux pastry filled with banana cream, with warm caramel sauce

Brioche dorée, crème mastic & pistache V • L • G • N • E 13

Golden brioche, mastic cream, crisp pastry nest, pistachio ice cream

*Gluten-free desserts available on request
Please ask our staff*

POUR LA DIGESTION

DIGESTIFS

Grand Marnier	6	Disaronno	6
Drambuie	6	Licor 43	6
Cointreau	6	Talisker 10 Years	8
Baileys	6	Hennessy VSOP	9
Limoncello	6	Busnel Calvados VSOP	9