

ALL DAY  
FROM 11:00

# BISTRO G.P.

GELDERLANDPLEIN  
BY GEORGE

## STARTERS

<b>ARTICHOKE*</b> 	11
WHOLE BOILED ARTICHOKE & MUSTERD MAYONNAISE	
<b>OYSTERS*</b>	21.5
6 SEASONAL OYSTERS, MIGNONETTE & LEMON	
<b>ESCARGOTS</b>	10.5
6 SNAILS & HERB BUTTER	
<b>SASHIMI SALMON &amp; TUNA</b>	16.5
SOYSAUCE, WASABI & PICKLED GINGER	
<b>SHRIMP COCKTAIL</b>	16
DUTCH SHRIMPS, CRISPY LETTUCE, AVOCADO, TOMATO & COCKTAIL SAUCE	
<b>PLATEAU MER DU NORD</b>	18.5
SMOKED SALMON, SMOKED EEL, DUTCH SCHRIMPS, TOAST, BEURRE D'ISIGNY & COCKTAIL SAUCE	
<b>LOBSTER MAYONNAISE</b>	19.5
BOILED HALF LOBSTER, CRISPY LETTUCE, MAYONNAISE	
<b>'GEORGE PIZZA' TUNA</b>	15
CRISPY FILO PASTRY, FRESH TUNA, CUCUMBER, SOYSAUCE & WASABI	
<b>'GEORGE PIZZA' SALMON</b>	14
CRISPY FILO PASTRY, SMOKED SALMON, CUCUMBER, SOYSAUCE & WASABI	
<b>CARPACCIO</b>	13.5
THINLY SLICED BEEF, PARMESAN, PINENUTS, ARUGULA & TRUFFLE MAYONNAISE	
<b>STEAK TARTARE</b>	16
SEASONED RAW BEEF, POACHED EGG & SHALLOTS	
<b>CROQUETTES</b>	13
2 'OMA BOBS' SHRIMP CROQUETTES, 2 'OMA BOBS' CHEESE CROQUETTES, TOAST, LEMON, BEURRE D'ISIGNY & HOMEMADE MAYONNAISE	

VEGETARIAN   
SEE ELSEWHERE ON THE MENU  
FOR MORE VEGETARIAN DISHES

### STARTER

<b>GRILLED ASPARAGUS</b>	16
GREEN ASPARAGUS, POACHED EGG, HOLLANDAISE, BLACK TRUFFLE & NUTS	

### MAIN

<b>'BEYOND MEAT' VEGAN BURGER</b>	19.5
SERVED WITH VEGAN BRIOCHE, FRENCH FRIES AND GREEN SALAD	
PLANT BASED BURGER, AVOCADO, VEGAN CHEDDAR, VEGAN MAYONNAISE, CRISPY LETTUCE, RED ONION, TOMATO & CUCUMBER	

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## MAINS

SERVED WITH FRENCH FRIES & GREEN SALAD

### SEAFOOD

<b>MOULES*</b>	19.5
MUSSELS COOKED IN WHITE WINE	
<b>BLACKENED TUNA</b>	26
FRESH TUNA, GROUND BLACK PEPPER, SOYFOAM, PICKLED GINGER & WASABI	
<b>SALMON MISO</b>	22
SALMON FILLET, MISO, GRILLED LITTLE GEM LETTUCE & CRISPY CORN	
<b>CATCH OF THE DAY</b>	day price
PLEASE ASK OUR STAFF FOR THE CHEF'S DAILY SPECIALS	
<b>'SLIPTONG' LOCAL FISH</b>	21.5
2 BUTTER FRIED SOLES, LEMON & REMOULADE	
<b>GRILLED LOBSTER</b>	39.5
GRILLED WHOLE LOBSTER, CRISPY LETTUCE & MELTED BUTTER	
<b>SURF &amp; TURF</b>	36
HALF GRILLED LOBSTER, HALF TOURNEOS & BÉARNAISE SAUCE	

### MEAT

SERVED WITH FRENCH FRIES & GREEN SALAD

<b>TOURNEOS</b> 6.4 OZ.	29.5
'DUAL PURPOSE' BEEF TENDERLOIN & PEPPERSAUCE	
<b>STEAK FRITES</b> 5.7 OZ.	21.5
BLACK ANGUS FLAT IRON STEAK & HERB BUTTER	
<b>BONELESS GRILLED CHICKEN</b>	22.5
1/2 FARMHOUSE CHICKEN, SOYSAUCE & LEMON	
<b>BISTRO BURGER</b>	18.5
BRIOCHE, BLACK ANGUS BEEF, SMOKED BACON, DUTCH CHEESE, BISTRO SAUCE, CRISPY LETTUCE, RED ONIONS, TOMATO & PICKLES	
<b>SURF &amp; TURF</b>	36
HALF GRILLED LOBSTER, HALF TOURNEOS & BÉARNAISE SAUCE	
<b>STEAK TARTARE</b>	22
SEASONED RAW BEEF, POACHED EGG, SHALLOTS, FRIES AND SALAD	

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*\*At BISTRO G.P BY GEORGE we work with seasonal products.  
please note that some ingredients might be out of season. allergy or intolerance?  
please consult with our staff before placing you order.*

**LUNCH**  
11:00 - 17:00



# BISTRO G.P.

GELDERLANDPLEIN

BY GEORGE

**ALL DAY**  
FROM 11:00

## FREE RANGE EGGS

<b>EGGS BENEDICT</b> SERVED WITH BRIOCHE _____	12.5
POACHED EGGS, HAM & HOLLANDAISE SAUCE	
<b>EGGS FLORENTINE</b>  SERVED WITH BRIOCHE _____	12
POACHED EGGS, SPINACH & HOLLANDAISE SAUCE	
<b>EGGS NORWEGIAN</b> SERVED WITH BRIOCHE _____	14
POACHED EGGS, SMOKED SALMON & HOLLANDAISE SAUCE	
<b>AVO &amp; EGGS</b>  SERVED WITH TOAST _____	11
SCRAMBLED EGGS, AVOCADO & FRESH HERBS	
<b>LOBSTER &amp; EGGS</b> SERVED WITH TOAST _____	15.5
SCRAMBLED EGGS, 1/3 LOBSTER, FRESH HERBS & CRÈME FRAÎCHE	

## SANDWICHES WHITE OR BROWN BREAD

<b>CLUB VEGAN</b>  SERVED WITH FRIES AND VEGAN MAYONNAISE _____	13.5
AVOCADO, RED BELL PEPPER, VEGAN CHEDDAR, TOMATO & CUCUMBER	
<b>CLUB CHICKEN</b> SERVED WITH FRIES AND MAYONNAISE _____	12.5
GRILLED CHICKEN, BACON, EGG, TOMATO & MAYONNAISE	
<b>CLUB SALMON</b> SERVED WITH FRIES AND MAYONNAISE _____	14
SMOKED SALMON, RED ONION, CAPERS, CUCUMBER & CRÈME FRAÎCHE	
<b>REUBEN</b> OVEN FRIED SANDWICH _____	12.5
PASTRAMI, SAUERKRAUT, MUSTERD & GRUYÈRE	
<b>CROQUE MONSIEUR</b> _____	9.5
HAM, DUTCH CHEESE & GRUYÈRE	
<b>CROQUE MADAME</b> _____	10.5
HAM, DUTCH CHEESE, GRUYÈRE & FRIED EGG	
<b>TOAST TARTARE</b> _____	12
SEASONED RAW BEEF, SOFT BOILED EGG & RED ONION	
<b>TUNA MELT</b> _____	11
TUNA, RED ONION, JALAPEÑOS & GRUYÈRE	

## SANDWICH ROLLS BRIOCHE ROLL

<b>PHILLY STEAK</b> _____	13.5
GRILLED FLAT IRON STEAK, FRIED ONION, JALAPEÑOS, SRIRACHA & GRUYÈRE	
<b>VEGAN PHILLY STEAK</b>  - WITH VEGAN BRIOCHE _____	14.5
PORTOBELLO MUSHROOM, VEGAN CHEDDAR, FRIED ONION, JALAPEÑOS, SRIRACHA & VEGAN MAYONNAISE	
<b>LOBSTER</b> _____	16
1/3 LOBSTER, CRISPY LETTUCE, CHIVES, MAYONNAISE & SHALLOTS	
<b>GRILLED DOG</b> _____	9
SMOKED 'LOUMAN' SAUSAGE, SAUERKRAUT, MUSTERD, PICKLE & SHALLOTS	

## AVOCADO ON TOAST LIGHT OR DARK 'FLOOR'BREAD

<b>FETA CHEESE</b>  _____	9.5
GREEK FETA CHEESE, ARUGULA, POMEGRANATE & FRESH HERB OIL	
<b>CRISPY BACON</b> _____	11.5
FRIED SMOKED BACON, POACHED EGG, LETTUCE & TOMATO	
<b>GRILLED CHICKEN</b> _____	12
GRILLED CHICKEN THIGHS, ARUGULA, RADISH & WASABI MAYONNAISE	
<b>DUTCH SHRIMPS</b> _____	14.5
DUTCH SHRIMPS, SOFT BOILED EGG, CRISPY LETTUCE & COCKTAILSAUCE	

## SOUPS

<b>LOBSTER BISQUE</b> _____	11.5
SHELLFISH SOUP, ROUILLE & GRUYÈRE	
<b>SOUP DU JOUR</b>  _____	8
PLEASE ASK OUR STAFF FOR THE CHEF'S DAILY SPECIALS	

## SALADS

<b>CAESAR</b> _____	13
ROMAINE LETTUCE, SOFT BOILED EGG, CROUTONS, PARMESAN, ANCHOVIES & CAESAR DRESSING	
+ GRILLED CHICKEN / FRIED SMOKED BACON / AVOCADO _____	2.5
<b>NIÇOISE</b> _____	14.5
CRISPY LETTUCE, HARICOTS VERTS, SOFTBOILED EGG, TUNA, POTATOES, ANCHOVIES, RED ONION, TOMATO & TAGGIASCA OLIVES	
+ FRESH TUNA _____	8
<b>'BISTRO G.P. SALAD'</b> _____	19.5
LITTLE GEM LETTUCE, ARUGULA, 1/4 LOBSTER, SMOKED SALMON, DUTCH SHRIMPS, CARPACCIO & TRUFFLE MAYONNAISE	
<b>CHEF'S SALAD</b>  _____	day price
PLEASE ASK OUR STAFF FOR THE CHEF'S DAILY SPECIALS	

## SIDES

<b>BREAD &amp; BUTTER</b> _____	5
SOURDOUGH BAGUETTE 'VAN MENNO' & BEURRE D'ISIGNY	
<b>FRENCH FRIES</b> _____	4
FRITES & HOMEMADE MAYONNAISE	
<b>SWEET POTATO FRIES</b> _____	6
SWEET POTATO FRIES, MALDON SALT & TRUFFLE MAYONNAISE	
<b>SALAD</b> _____	4.5
GREEN SALAD, RADISH, WALNUT, RED ONION & HOUSEDRESSING	
<b>ASPARAGUS</b> _____	6.5
GREEN ASPARAGUS & FRESH HERB OIL	
<b>SPINACH</b> _____	5.5
SPINACH & GARLIC	
<b>HARICOTS VERTS</b> _____	5.5
FRENCH GREEN BEANS IN BUTTER & SHALLOTS	

## KIDS

<b>HOT DOG</b> _____	8
BRIOCHE, SMOKED 'LOUMAN' SAUSAGE, FRIES & MAYONNAISE	
<b>MINI BURGER</b> _____	8
BRIOCHE, BLACK ANGUS BEEF, FRIES & MAYONNAISE	
<b>FISHSTICKS</b> _____	9
3 FISHSTICKS, FRIES & MAYONNAISE	
<b>ICE CREAM</b> _____	6
VANILLA ICE CREAM, FRESH FRUIT & CREAM	
_____	

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