

LUNCH

09:00-17:00

BISTRO
G.P.
GELDERLANDPLEIN
BY GEORGE

ALL DAY

FREE RANGE EGGS

EGGS BENEDICT served with brioche _____ 17

poached eggs w/ ham & Hollandaise sauce

EGGS FLORENTINE served with brioche _____ 17

poached eggs w/ spinach & Hollandaise sauce

EGGS NORWEGIAN served with brioche _____ 17.5

poached eggs w/ smoked salmon &

Hollandaise sauce

AVO & EGGS served with toast & buerre d'isigny _____ 15.5

scrambled eggs w/ avocado & fresh herbs

+ smoked salmon _____ +4.5

LOBSTER & EGGS served with toast & buerre d'isigny _____ 22

scrambled eggs w/ fresh lobster, lobster salad,

fresh herbs & crème fraîche

SANDWICHES white or brown bread

CLUB CHICKEN served with potato crisps _____ 19.5

chicken, bacon, egg, tomato & mayonnaise

CLUB SALMON served with potato crisps _____ 22

smoked salmon, red onion, avocado, cucumber

& crème fraîche

REUBEN _____ 18

pastrami, sauerkraut, mustard & Gruyère

CROQUE MONSIEUR _____ 15.5

ham, Dutch cheese, Gruyère & lettuce

CROQUE MADAME _____ 16.5

ham, Dutch cheese, Gruyère, pan-fried egg & lettuce

SANDWICH ROLLS soft roll

PHILLY STEAK _____ 18.5

grilled flat iron steak, fried onion, jalapeño, sriracha &

Gruyère

LOBSTER _____ 19.5

fresh lobster, lobster salad, crispy lettuce, chives,

mayonnaise & shallots

AVOCADO ON TOAST sourdough bread

FETA CHEESE _____ 16.5

Greek feta cheese, arugula, pomegranate & fresh herb oil

CRISPY BACON _____ 17.5

smoked bacon, poached egg, lettuce & tomato

GRILLED CHICKEN _____ 19.5

grilled chicken thighs, arugula, radish

& wasabi mayonnaise

STARTERS

OYSTERS* _____ 26

6pcs. seasonal oysters, mignonette & lemon

a piece _____ 4.5

ESCARGOTS _____ 15.5

6pcs. snails, sourdough baguette & herb butter

GEORGE 'PIZZA' TUNA _____ 19.5

crispy filo pastry, fresh tuna, cucumber, ricotta, soysauce

& wasabi

GEORGE 'PIZZA' SALMON _____ 21

crispy filo pastry, smoked salmon, cucumber, ricotta,

soysauce & wasabi

TUNA TARTARE _____ 19.5

avocado & ponzu vinaigrette

CARPACCIO _____ 17

thinly sliced beef, Parmesan cheese & arugula

ASK FOR OUR
SEASONAL SPECIALS

VEGETARIAN

ARTICHOKE _____ 17

whole boiled artichoke & mustard mayonnaise

BURRATA _____ 17.5

w/ Heirloom tomatoes & basil

SOUPS

LOBSTER BISQUE _____ 16.5

shellfish soup, rouille, croutons & Gruyère

SOUP DU JOUR _____ 12

please ask our staff for the chef's daily specials

SALADS

CAESAR _____ 19.5

romaine lettuce, soft boiled egg, croutons, Parmesan cheese,

anchovies, grilled chicken thighs & Caesar dressing

+ smoked bacon/avocado/extra chicken _____ +3

NIÇOISE _____ 25.5

crispy lettuce, haricots verts, soft boiled egg, fresh tuna,

potatoes, anchovies, red onion, tomato, red bell pepper

& taggiasca olives

*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 your order.

Heeft u een allergie of intolerantie? Vraag onze medewerkers naar de allergenen voordat u bestelt.

ALL DAY

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MAINS

ALL MAINS ARE EXCL. SIDES

FRESH LOBSTER <i>half/whole</i>	
COLD _____	32.5/55
<i>w/ homemade mayonnaise</i>	
HOT 'THERMIDOR' _____	35/60
<i>w/ creamy sauce of mustard, cognac & Gruyère</i>	

SEAFOOD

BLACKENED TUNA _____	29.5
<i>fresh tuna, ground black pepper, soyfoam, pickled ginger & wasabi</i>	
MISO SALMON _____	25.5
<i>salmon fillet, miso, lettuce & crispy corn</i>	
REDFISH _____	27
<i>ocean perch fillet, samphire & beurre noisette</i>	
SLIPTONG, LOCAL FISH _____	25
<i>2 butter fried soles, lemon & remoulade</i>	

MEAT

TOURNEDOS 6.4 OZ. _____	36.5
<i>beef tenderloin & pepper sauce</i>	
STEAK 5.7 OZ. _____	24
<i>Black Angus flat iron steak, herb butter & lettuce</i>	
BONELESS GRILLED CHICKEN _____	26
<i>half farmhouse chicken, soy sauce & lemon</i>	
BISTRO BURGER _____	19.5
<i>w/ brioche, Black Angus beef burger, smoked bacon, Dutch cheese, bistro sauce, crispy lettuce, red onions, tomato & pickles</i>	

MAKE IT SURF & TURF!

HALF GRILLED LOBSTER _____	30
<i>add half grilled lobster & béarnaise sauce to your meat dish</i>	

VEGETARIAN

GRILLED ASPARAGUS 🌿 _____	23.5
<i>green asparagus, poached egg, hollandaise sauce, black truffle & nuts</i>	
'BEYOND MEAT' VEGAN BURGER 🌿 _____	21
<i>vegan brioche, plant-based burger, avocado, vegan cheddar, vegan mayonnaise, crispy lettuce, red onion, tomato & cucumber</i>	

STEAK TARTARE <i>seasoned raw beef</i>	
NATURAL _____	25
W/ POACHED EGG _____	+1.5
W/ OYSTER _____	+4.5
W/ HENNESSY VSOP DE COGNAC _____	+5
W/ HALF LOBSTER _____	+30

ASK FOR OUR
SEASONAL SPECIALS

SIDES

BREAD & BUTTER 🌿 _____	6.5
<i>sourdough baguette 'van menno' & beurre d'isigny</i>	
FRENCH FRIES 🌿 _____	6.5
<i>homemade mayonnaise</i>	
SWEET POTATO FRIES 🌿 _____	8
<i>Maldon salt & truffle mayonnaise</i>	
GREEN SALAD 🌿 _____	6.5
<i>radish, walnut, red onion & housedressing</i>	
ROCKET PARMESAN 🌿 _____	9
<i>arugula, Parmesan cheese, pine nuts & Balsamico</i>	
ASPARAGUS 🌿 _____	8.5
<i>fresh herb oil</i>	
SPINACH 🌿 _____	7.5
<i>sautéed spinach</i>	
HARICOTS VERTS 🌿 _____	7.5
<i>French green beans in butter w/ shallots</i>	

KIDS

MINI BURGER _____	12
<i>brioche, Black Angus beef burger, crispy lettuce, fries & homemade mayonnaise</i>	
FISHFINGERS _____	13
<i>fries & homemade mayonnaise</i>	
AMERICAN PANGAKES 🌿 _____	10
<i>4pcs. w/ powdered sugar & maple syrup</i>	
+ smoked bacon _____	+3
+ fresh fruit _____	+3
ICE CREAM 🌿 _____	7.5
<i>vanilla ice cream w/ fresh fruit & whipped cream</i>	

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