

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

CAMEMBERT _____ **18**

oven-baked French cheese with Provençal herbs, honey,

cherry tomatoes & sourdough baguette

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

BISTRO
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MAINS

ALL MAINS ARE EXCL. SIDES

FRESH LOBSTER *half / whole*

COLD _____ 32.5/55

w/ homemade mayonnaise

HOT 'THERMIDOR' _____ 35/60

w/ creamy sauce of mustard, cognac & Gruyère

SEAFOOD

BLACKENED TUNA _____ 29.5

fresh tuna, ground black pepper, soyfoam, pickled ginger & wasabi

MISO SALMON _____ 25.5

salmon fillet, miso, lettuce & crispy corn

SLIPTONG, LOCAL FISH _____ 25

2 butter fried soles, lemon & remoulade

CATCH OF THE DAY _____ DAY PRICE

ask our staff for the chef's daily special

MEAT

TOURNEDOS 7.1 OZ. _____ 39.5

beef tenderloin & pepper sauce

STEAK FRITES _____ 28

6.4 oz. with herb butter, French fries & homemade mayonnaise

BONELESS GRILLED CHICKEN _____ 26

half farmhouse chicken, soy sauce & lemon

BISTRO BURGER _____ 19.5

brioche, Black Angus beef burger, smoked bacon, Dutch cheese, bistro sauce, crispy lettuce, red onions, tomato & pickles

MAKE IT SURF & TURF!

HALF GRILLED LOBSTER _____ 30

add half grilled lobster & béarnaise sauce to your meat dish

VEGETARIAN

GRILLED ASPARAGUS _____ 23.5

green asparagus, poached egg, hollandaise sauce, black truffle & nuts

'BEYOND MEAT' VEGAN BURGER _____ 21

vegan brioche, plant-based burger, avocado, vegan cheddar, vegan mayonnaise, crispy lettuce, red onion, tomato & cucumber

STEAK TARTARE *seasoned raw beef*

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

sourdough baguette 'van menno' & beurre d'isigny

FRENCH FRIES _____ 6.5

homemade mayonnaise

SWEET POTATO FRIES _____ 8

Maldon salt & truffle mayonnaise

GREEN SALAD _____ 6.5

radish, walnut, red onion & housedressing

ROCKET PARMESAN _____ 9

arugula, Parmesan cheese, pine nuts & Balsamico

ASPARAGUS _____ 8.5

fresh herb oil

SPINACH _____ 7.5

sautéed spinach

HARICOTS VERTS _____ 7.5

French green beans in butter w/ shallots

KIDS

MINI BURGER _____ 12

brioche, Black Angus beef burger, crispy lettuce, fries & homemade mayonnaise

FISHFINGERS _____ 13

fries & homemade mayonnaise

AMERICAN PANCAKES _____ 10

4pcs. w/ powdered sugar & maple syrup

+ smoked bacon _____ +3

+ fresh fruit _____ +3

ICE CREAM _____ 7.5

vanilla ice cream w/ fresh fruit & whipped cream

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