

# LE NORD

BISTROT | LUNCH | BIER & WIJNBAR

Opening hours:  
Monday & Tuesday from 4 p.m  
Wednesday to Sunday from 12 noon

## Local organic products

The majority of our vegetables, fruit, meat, dairy products and bread come from an organic farm *Hoeve Biesland*. This stubborn farmer works together with nature, by improving the soil quality, which revives biodiversity.

A farmer who works with a 'closed cycle' and in a sustainable way. And only 15 km from Le Nord, so still local too.

We also work with sustainably caught fish from Schmidt Zeevis in Rotterdam.

## Our kitchen

Our chef Sjoerd likes to work with the finest ingredients; local, healthy and with respect for nature. With a healthy nod to classic French cuisine, he prepares surprising meat, fish, vegetarian and vegan dishes.

## Our team




The great brigade of Le Nord serves you a cozy and tasteful lunch, drink and dinner. Due to the wide choice of beers and wines, personal advice is always given. From trusted and local beers to non-alcoholic spirits to natural wines from forgotten wine countries.

Something for everyone's taste.




*Note: unfortunately it is not possible to pay group bills in different parts.  
Thank you for your understanding.*

# Small Bites


## Finger food

-  **Pain Le Nord** 7¼  
Bread | homemade spreads | spiced butter
-  **Olives** 5¼  
Lemon | Mediterranean spices
-  **Nuts, choose 3 types per portion** 5¼  
Smoked almond | honey red pepper peanut | cashew | Indonesian mix | wasabi nuts
- Charcuterie & Cheese Platter** 28  
3 types of charcuterie | 3 types of cheeses

## Fried Snacks

- Dutch Bitterballen 7pcs / 15 pcs** 10/19  
With French mustard
- Organic Bitterballen 5 pieces** 9  
From local farmer Hoeve Biesland | with French mustard
-  **Dutch Vegan Bitterballen 7 pieces** 9½  
With French mustard
-  **Cheese sticks 7 pieces** 9½  
With chili sauce
-  **Vegetarian fried snacks platter 7 pieces** 8½  
With chili sauce
- Fried snacks platter 15 pcs / 25pcs** 18 / 27  
Mayonnaise | mustard | chili sauce

## Side dishes

-  **Skin-On French Fries** 6  
French mayonnaise | spices
- Peking Duck Rolls** 9¾  
3 pieces | Hoisin | cucumber
- Fried Chicken** 9¾  
Pickled onion | cress

Our dishes may contain different types of allergens.  
For allergen information, please contact one of our employees.

# Cheese

## Create your own cheese board

Including nut fig bread & chutney

1 cheese	(75 grams)	9½
3 cheeses	(35 grams)	13½
4 cheeses	(35 grams)	16½
5 cheeses	(35 grams)	18½



### Bunker Goat cheese

Light and slightly creamy goat's cheese with an aging of 7 months in a bunker.

*Spicy - creamy - pure*



### Délice de Bourgogne

Creamy and delicate texture, the crust is soft and white.

*Creamy - intense - slightly spicy*



### St. Marcellin

Notes of hazelnut and a fruity undertone in combination with a creamy texture.

*Nutty - fruity - slightly tart*



### Taleggio

Light sweet notes with aromas of almond and white truffle.

*Soft - sweet - white truffle*



### Manchego D.O.P.

Slightly spicy and salty in taste, this is due to the 9 months of ripening.

*Salty - fatty - nutty*



### Schlossberger Alt

Swiss hard cheese that has been aged in a cave for 16 months.

*Herbaceous - buttery - hazelnut*



### Delfts Goud Oud

Dutch semi-hard cheese with 12 months of aging.

*Spicy - salty - creamy*



### Boeren truffle

Young semi-hard cheese with the taste of black truffle.

*Truffle - creamy - young*



### Blauw Klaver

Light creamy cheese with a salty rind.

*Soft - mild - intense*



### Valdeon Cabrales

Spanish blue cheese with a creamy texture.

*Salty - Strong - Nutty*



= pasteurized



### Ratafia de Champagne | Moutardier | Champagne, France

Blend of Chardonnay, Pinot Meunier & Pinot Noir made from 3rd pressing of Champagne grapes. A soft sweet dessert wine, wonderful with cheeses! *Almond - Surprisingly - Apricot*

8½

# Charcuterie

## Create your own charcuterie platter

With bread and sweet sour onion


	75 grams
<b>Spianata Romana</b> Salami of pork with added lard. <i>Spicy - round - generous</i>	10
<b>Salami Di Milano</b> Classic pork salami spiced with salt, pepper and garlic. <i>Garlic - peppercorn - sweet</i>	11
<b>Coppa Di Parma</b> Select Italian charcuterie, spiced before aging. <i>Premium - sweet - fatty</i>	12
<b>Serrano Ham</b> Well known for its dark pink color. <i>Umami - sweet - salty</i>	12
<b>Chorizo Iberico Bellota</b> Classic chorizo made from the exclusive Iberico Pork. <i>Mild - spicy - garlic</i>	13
<b>Plateau Charcuterie</b> 3 types of charcuterie Chef's choice   sweet sour vegetables   olives	18
<b>Charcuterie &amp; Cheese Platter</b> 3 types of charcuterie   3 types of cheeses	28

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# Lunch

until 4.30 pm

**Egg Roll Serrano** 12  
Fennel | red onion | sriracha mayonnaise | sesame

 **Egg Roll Goat cheese** 12  
Lettuce | cherry tomato | watercress

**Egg Roll Smoked salmon** 14  
Miso mayonnaise | fennel | sweet and sour cucumber

**Pita Shrimp** 12  
Miso | cucumber | red onion | mesclun

**Pita Fried Chicken** 12  
Sesame | Sriracha mayonnaise | red onion | mesclun

**Pita Belly Bacon** 12  
Pork belly | Sriracha mayonnaise | mesclun | sweet sour

 **Smashed Avocado** 15  
Toast | poached egg | avocado | citrus vinaigrette

**Smashed Avocado Smoked Salmon** 16  
Toast | poached egg | avocado | citrus vinaigrette

**Smashed Avocado Roman Esplanade** 16  
Toast | poached egg | avocado | citrus vinaigrette

## Classics

 **Dutch Vegan Croquettes** 12  
Organic bread from Hoeve Biesland |  
lettuce | mustard

**Dutch Beef croquettes** 13  
Organic bread from Hoeve Biesland |  
lettuce | mustard

**Croque madame** 14  
Béchamel | Gruyère | Serrano ham | fried egg | mesclun

**Steak Tartare \*** *Small* 14  
*Large* 23

Crostini | saffron mayonnaise |  
sweet and sour shallot | mustard seed

\* Organic meat from Blonde D'Aquitaine or Fleckvieh cows from farm Hoeve Biesland in Delfgauw, local, sustainable & stubborn

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# Lunch

until 4.30 pm

## Side dishes

 **Le Nord's Skin-On Fries** 6  
Fries | smoked pimenton salt | smoked paprika  
mayonnaise

 **Le Nord's organic salad \*** 6  
Changing salad with seasonal ingredients

 **Le Nord's organic vegetables \*** 6  
Changing vegetables with seasonal ingredients

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## Desserts

**Chocolate** 9  
Ganache & brownie | caramelized banana |  
mandarin sorbet

**Bread pudding** 9  
Marinated rhubarb | yogurt | sorbet of raspberry

**Ice by Scoop** 4  
*Choice of:* Mandarin sorbet ice cream |  
Raspberry sorbet ice cream | Amarena cherry  
sorbet ice cream

**4 Types of Cheese** 16  
Nut fig bread | apple syrup

\* Organic product from the Hoeve Biesland farm in Delfgauw: local, sustainable & unique







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# Diner

from 5 p.m

Our dishes are meant to share and experience together.  
We recommend approximately 3 dishes per person for dinner.

## Cold dishes

	<b>Marinated kohlrabi</b>	9½
	Tarragon   parsnip   buttermilk <i>Tricollis white   Apatsagi Pannonhalma   Riesling, Gewürztraminer   Pannonhalma, Hungary   7</i>	
	<b>Seasoned trout with fennel seed and pink pepper</b>	14
	Basil & yuzu vinaigrette   crisp with   nori <i>La Traversata Vermentino   Corvezzo   Veneto, Italy   7</i>	
	<b>Roasted Mackerel</b>	14
	Kimchi of radicchio   nashi pear   mirin mayonnaise   daikon <i>Riesling Reserve   Fernand Engel   Riesling   Elzas, France   BIO   8</i>	
	<b>Steak Tartare *</b>	Small 14 Large 23
	Crostini   saffron mayonnaise   sweet and sour shallot   mustard seed <i>Valle de San Jaime Cava Brut   Bodegas Valsangiacomo   Chardonnay, Macabeo,   Utiel-Requena, Spain   8</i>	
	<i>Cuvée de Printemps   Château de Ksara   Gamay, Tempranillo   Bekaa Valley, Lebanon   7½</i>	
	<b>Smoked beetroot</b>	10
	Beet reduction   ricotta   pecan   Granny Smith <i>La Rua Marzemino   Roeno   Marzemino   Trentino, Italië   7½</i>	

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# Diner




from 5 p.m

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## Warm dishes

 **Celeriac** 10½  
Oyster mushroom | black garlic  
*Les Bertholets Grande Reserve | Chardonnay | Languedoc, Frankrijk | 7*

   
 **Baked Jerusalem artichoke** 10½  
Cream of Jerusalem artichoke | orange  
*20.000 Leguas | Dominio de Punctum | Sauvignon Blanc, Verdejo, Viura | La Mancha, Spain | 7h*

   
 **Baked cod** 19½  
Sea buckthorn | fig leaf oil | hazelnut  
*Luberon Tradition Blanc | Val Joanis | Roussanne, Vermentino | Rhône, France | 7h*

**Slowly cooked corn chicken** 17½  
Spinach | foam of corn and miso | nori  
 *Sábalo | Bodega Barbadillo | Palomino | Sanlúcar de Barrameda, Jerez, Spanje | 8h*

**Slow roast pork cheek** 17½  
Spice sauce | mashed potatoes  
 *Super Tuscan | Poggio Colombi Cabernet | Pepi Lignana | Cabernet Sauvignon, Cabernet Franc, Petit Verdot | Toscane, Italy | 9*

 **Entrecôte \*** 26½  
Chimichurri | smoked paprika jus | baked polenta  
*Rioja Crianza Tinto Familia | Leza Garcia | Tempranillo | Rioja, Spanje | 8*

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# Diner

from 5 p.m

## Side dishes



### Le Nord's Skin-On Fries

6

Fries | smoked pimenton salt | smoked paprika mayonnaise

## Desserts

### Chocolate

9

Ganache & brownie | caramelized banana | mandarin sorbet



*Rieslaner Auslese | Ellermann-Spiegel | Rieslaner | Pfalz, Germany | 8€*

### Bread pudding

9

Pickled rhubarb | yogurt | Raspberry sorbet



*Rieslaner Auslese | Ellermann-Spiegel | Rieslaner | Pfalz, Duitsland | 8€*

### Ice by Scoop

4

Choice of: Mandarin sorbet ice cream | Raspberry sorbet | Amarena cherry sorbet ice cream



*Rieslaner Auslese | Ellermann-Spiegel | Rieslaner | Pfalz, Germany | 8€*

### 4 Types of Cheese

16

Nut fig bread | apple syrup



*Champagne ratafia | Moutardier | Chardonnay, Pinot Meunier, Pinot Noir | Champagne, France | 8€*

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