

# 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

Bread | homemade spreads | spiced butter

7¼



### Olives

Lemon | Mediterranean spices

5¼



### Nuts, choose 3 types per portion

Smoked almond | honey red pepper peanut | cashew | Indonesian mix | wasabi nuts

5¼

### Charcuterie & Cheese Platter

3 types of charcuterie | 3 types of cheeses

28

## Fried Snacks

### Dutch Bitterballen 7pcs / 15 pcs

With French mustard

10/19

### Organic Bitterballen 5 pieces

From local farmer Hoeve Biesland | with French mustard

9



### Dutch Vegan Bitterballen 7 pieces

With French mustard

9½



### Cheese sticks 7 pieces

With chili sauce

9½



### Vegetarian fried snacks platter 7 pieces

With chili sauce

8½

### Fried snacks platter 15 pcs / 25pcs

Mayonnaise | mustard | chili sauce

18 / 27

## Side dishes



### Skin-On French Fries

French mayonnaise | spices

6

### Peking Duck Rolls

3 pieces | Hoisin | cucumber

9¾

### Fried Chicken

Pickled onion | cress

9¾

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

### Spianata Romana

Salami of pork with added lard.

*Spicy - round - generous*

10

### Salami Di Milano

Classic pork salami spiced with salt, pepper and garlic.

*Garlic - peppercorn - sweet*

11

### Coppa Di Parma

Select Italian charcuterie, spiced before aging.

*Premium - sweet - fatty*

12

### Serrano Ham

Well known for its dark pink color.

*Umami - sweet - salty*

12

### Chorizo Iberico Bellota

Classic chorizo made from the exclusive Iberico Pork.

*Mild - spicy - garlic*

13

### Plateau Charcuterie

3 types of charcuterie Chef's choice | sweet sour vegetables | olives

18

### Charcuterie & Cheese Platter

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  
Crostoni | 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



## 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 3-4 dishes per person for dinner.

## Starters

### Seasoned trout with fennel seed and pink pepper 14


Basil & yuzu vinaigrette | crisp with | nori

 *La Traversata Vermentino | Corvezzo | Veneto, Italy | 7*

### Jelly of green peas 12

Juice of string beans | wild garlic oil | orange cream


Crisp line seed

 *Good Hope | Nabygelegen | Chenin Blanc | Wellington, South-Africa | 7h*

### Roasted Mackerel 14

Kimchi of radicchio | nashi pear |


mirin mayonnaise | daikon


 *Riesling Reserve | Fernand Engel | Riesling | Elzas, France | BIO | 8*

### Steak Tartare \* Small 14

Large 23

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

 *Valle de San Jaime Cava Brut | Bodegas Valsangiacomo | Chardonnay, Macabeo, | Utiel-Requena, Spain | 8*

 *Cuvée de Printemps | Château de Ksara | Gamay, Tempranillo | Bekaa Valle, Lebanon | 8*

\* Organic meat from farm Hoeve Biesland in Delfgauw, local, sustainable & stubborn

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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.

## Main courses



**Baked Jerusalem artichoke** 12½  
Cream of Jerusalem artichoke | orange  
*Serica Viognier | Domaine de Vedilhan | Viognier | Languedoc-Roussillon, France | 6€*



**Baked cod** 20  
Sea buckthorn | fig leaf oil | hazelnut  
*Les Bertholets Grande Réserve | Chardonnay | Languedoc, France | 7*

**Slowly cooked corn chicken** 20  
Spinach | foam of corn and miso | nori  
*Eight Feet White | Kloovenburg | Chenin Blanc, Grenache Blanc, Roussanne, Verdelho | Swartland, South-Africa | 8€*



**Pork cheek** 19  
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



### Le Nord's organic salad \*

6

Salad with biological ingredients according to the season



### Le Nord's organic vegetables \*

6

Variety of biological vegetables



## 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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