

LE NORD

BISTROT | LUNCH | BIER & WIJNBAR

Opening hours:
Monday & Tuesday from 16:00H
Wednesday to Sunday from 12:00H

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 butter | olive tapenade

7¼



Olives

Lemon | Mediterranean spices

5¼



Nuts, 3 types

Smoked almond | honey red pepper peanut | Indonesian mix

5¼

Charcuterie & Cheese Platter

3 types of charcuterie | 3 types of cheeses

28½

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

Fries | truffle mayonnaise

6

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	(70 grams)	9½
3 cheeses	(30 grams)	13½
4 cheeses	(30 grams)	16½
5 cheeses	(30 grams)	18½



Chabichou du Poitou

Goat cheese from the Loire-region

Creamy - Intense - Aromatic



Délice de Bourgogne

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

Creamy - Intense - Slightly Spicy



Queso Oveja Grande Vintage

Slightly spicy and salty, this cheese is a type of Manchego

Slightly Salty - Fatty - Nutty



Taleggio

Light sweet notes with aromas of almond and white truffle.

Soft - sweet - white truffle



Kaas van Vermeer

Hard cheese, winner of the international Cheese-Contest

Spicy - Hard - Full



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



Tomme Chèvre Grise au Bleu

Dutch blue cheese, matured in French caves

Soft - Caramel - Intense



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 cheese!

Almond - Surprisingly - Apricot

8½

Charcuterie

Create your own charcuterie platter

With bread and sweet sour onion

75 grams

Salami Delicato

12

A light salami made from the meat of selected pigs

Delicate - Sweet - Soft

Coppa Di Parma

12

Select Italian charcuterie, spiced before aging.

Premium - sweet - fatty

Serrano Ham

12

Well known for its dark pink color.

Umami - sweet - salty

Roasted Pork Rib

10

Crispy roasted pork ribs, made at high temperature and prepared in a traditional way

Fatty - Herbal - Roasted

Fig Fuet

11

Artisanal fermented and dried sausage from L'Auvergne

Figs - Salty - Sweet

Plateau Charcuterie

18

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

Charcuterie & Cheese Platter

28½

3 types of charcuterie | 3 types of cheeses

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
Sriracha mayonnaise | red onion | mesclun

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



Smashed Avocado 15
Bread | poached egg | avocado

Smashed Avocado Smoked Salmon 16
Bread | poached egg | avocado

Smashed Avocado Roman Esplanade 16
Bread | poached egg | avocado

Classics



Dutch Vegan Croquettes 12
Bread | lettuce | mustard

Dutch Beef croquettes 13
Bread | lettuce | mustard

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

Steak Tartare * 15½
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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For allergen information, please contact one of our employees.*

Lunch

until 4.30 pm

Side dishes



Le Nord's Skin-On Fries

Fries | truffle mayonnaise

6



Pain Le Nord

Bread | homemade butter | olive tapenade

7¼

Desserts

White chocolate mousse

Black olive cake | lemon thyme | vanilla ice cream

9

Crème brûlée

Coffee ice cream

9

Ice by Scoop

Choice of:

Vanilla ice cream

Coffee ice cream

Mango

4

4 Types of Cheese

Nut fig bread | apple syrup



16

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



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Dinner



Cold dishes

 Kohlrabi tarragon parsnip buttermilk	9,50
Trout fennel seed & pink pepper basil & yuzu	14
Steak tartare crostini sweet & sour shallot mustard seed	15,50
 Smoked beetroot ricotta pecan nut apple	10,50
Mackerel chicory-kimchi nashi pear daikon	14

Warm dishes

 Roasted celeriac oyster mushroom black garlic	10,50
Asparagus ham hollandaise sauce	18,75
 Asparagus samphire hollandaise sauce	18,75
Fried cod buckthorn fig leaf oil hazelnut	19,50
Confit de Canard celeriac apricot gravy	22,50
Braised pork cheek spice jus “hete bliksem”	16
Flat Iron Steak sweet potato bay leaf gravy	24

Side dishes

 Le Nord's skin-on frites fries truffle mayonnaise	6
 Pain Le Nord with butter & tapenade	7,25

Desserts

White chocolate mousse	9
Crème brûlée coffee ice cream	9
IJs per scoop	3,5
<i>choose from:</i>	
Vanilla	
Coffee	
Mango	
4 Types of Cheese	16
Nut fig bread apple syrup	

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local, sustainable & stubborn

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