

# LE NORD

BISTROT | BIER & WIJNBAR

## Opening hours

Monday to Thursday 16.00 to 00.00  
Friday and Saturday 15.00 to 01.00  
Sunday 15.00 to 00.00

At our bistro, everything revolves around flavor, care, and honest choices. Our kitchen team cooks with joy and dedication, using as many organic ingredients as possible—mostly sourced from local suppliers. Yes, it takes a bit more love and effort, but that's exactly what makes our team more creative and passionate.

A great example? Hoeve Biesland, one of our trusted partners, provides us with pure, high-quality products we're proud to serve. That same philosophy—pure, with respect for people and nature—can be tasted not only in our dishes but also in our wine selection and every decision we make.

Welcome to Bistro Le Nord,  
where enjoying the moment is what it's all about.

*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 with spreads

6,75



### Olives

Lemon | Mediterranean spices

4,50



### Nuts, 3 types

Smoked almond | honey red pepper peanut | Indonesian mix

5,25

### Cheese Platter

4 types of cheeses Chef's choice

16,50

### Plateau Charcuterie

3 types of charcuterie Chef's choice

18,-

## Fried Snacks

### Dutch Bitterballen 7pcs

With French mustard

10



### Dutch Vegan Bitterballen 7 pieces

With French mustard

9,50



### Cheese sticks 7 pieces

With chili sauce

9,50



### Vegetarian fried snacks 7 pieces

With chili sauce

8,50

### Fried snacks platter 15 pcs

Mayonnaise | mustard | chili sauce

18



### Skin-On French Fries

Fries | truffle mayonnaise



6

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



# Dinner

Also great to share as a snack with drinks.



## Cold dishes

-  **Kohlrabi** tarragon | parsnip | buttermilk **BIO** 9,50
- Steak tartare** crostini | sweet & sour shallot | mustard seed **BIO** 15,50
-  **Smoked beetroot** ricotta | pecan nut | apple **BIO** 10,50
- Smoked herring** cucumber | sorrel 11,50

## Warm dishes

-  **Roasted celeriac** oyster mushroom | black garlic **BIO** 10,50
- Asparagus** ham|hollandaise sauce 16,75
-  **Asparagus** samphire | hollandaise sauce 16,75
- Fried cod** buckthorn | fig leaf oil | hazelnut 19,50
- Confit de Canard** celeriac | apricot gravy 22,50
- Dutch Lamb leg** potato mousseline | gravy **BIO** 25
- Flat Iron Steak** sweet potato | bay leaf gravy **BIO** 24

## Side dishes

-  **Le Nord's skin-on frites** fries | truffle mayonnaise 6
-  **Pain Le Nord** bread with spreads 7,25

## Desserts

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

Many of our products come from biological farm Hoeve Biesland in Delfgauw:  
local, sustainable & stubborn

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