

Grande Finale

Chocolate cake

Once you go black, you never go back!

Tableau du fromage

Selection of cheeses

Rolled cake with candied fennel

Rolling home with this cake!

Café au chocolat

Homemade chocolate and a nice cup of coffee or tea

Scropino

Full glass with.... ice?

Coffee, Cappo, Wrong or a regular one

Finish with a naughty cup of Manetti

8⁵⁰

16

9⁵⁰

8⁵⁰

9

from 3

Cocktails

Limoncello spritz - Limoncello, prosecco and sparkling water

Various Gin's with tonic!

Lillet with tonic and orange

Espresso Martini - Kahluha, vodka and espresso

Wet Dream - pine apple juice, white rum, aperol, suger water

10⁵⁰

from 10⁵⁰

9⁵⁰

10⁵⁰

10⁵⁰

La Bière

Heineken - Freddy's favourite!

Fourchette - A nice blonde

Affligem 0,0%

We have tasty seasonal beers on tap

3⁷⁵

4⁷⁵

4⁷⁵

from 4⁸⁵

Ask about our wine list!

Business or private party?

You can reserve the case exclusively. Ask for the possibilities! info@bistrobarbodega.nl

WiFi network

Login: Bodega - Password: Draadloos

BISTROBAR

BODEGA

Bistro

Lots of tasty bistro classics, the size of an entree

Bar

A 'thick' wine list and a crazy snack menu

Bodega

Order everything together? Pas du probleme!



We are open every Sunday at 2:00 PM!

Entrance

Pain au foie gras <i>Brioche bread and delicious truffle foie gras</i>	19
Pain au beurre <i>Tasty woke buns with butter</i>	6
Boulette d' Champignon <i>Bitterbal of porcini mushrooms, bite swallow!</i>	2 ^{50 p.p.}
Oeuf de mayonnaise 3.0 <i>Naughty rascal is back with a vengeance</i>	7
Escargots <i>12 snails in curry sauce, homeless but great!</i>	16
Caviar 30 grams <i>On an egg, with everything on it and on it. Success is a choice!</i>	69
Traditional Oysters – Fridays and Saturdays <i>White onions on sushi vinegar, Tabasco and lime</i>	4 ^{p.p.}

manger à l'heure – eating on time

Every day between 17:00 and 19:00 we give a 10% discount on the entire bill!
Really Dutch and yet French.
not in combination with other discounts

Viande

Carpaccio with Jalapeno peppers <i>An exciting beef like you won't find anywhere else!</i>	13
Entrecote double <i>Thin loin steak, with us the fair price, so including fries (5 euros)</i>	39
Le grande tartare a la Joop <i>In the very own way of Joop Braakhekke, a classic, which can also be spiced up with caviar for an additional charge (29)!</i>	16
Marbré from Linda <i>He's back! now with duck derilette and pastrami</i>	14
Coq au vin <i>You can hardly get more traditional, fill the chalices and let it taste</i>	15

Poisson

Gravad Lax <i>Salmon with homemade mayo, horseradish and dill cream</i>	15
Tuna pizza <i>Better stolen than badly conceived, New York once started with it, now Zwolle has it too!</i>	21
Ceviche of Zeebass <i>Cucumber and tomato, this fish should also swim nicely – nice glass of thick white!</i>	15
Dutch shrimps <i>On a salad with our own mayo, (un)just delicious!</i>	17
Scallops in shrimp bisque <i>Linda was busy all night long! With pearl couscous, bell pepper and zucchini</i>	16

suprendre! – surprise!

Throw away the card and let us surprise you! Changing menu from chef Linda,
3 courses 39 euros and 4 courses 49 euros

Legume

Burrata with tomato and basil cream! <i>An exciting classic</i>	16
Mushrooms stuffed with walnuts <i>The vega is mega here</i>	9
Butter lettuce salad from the season <i>With the seasonal inspiration of the chef</i>	8
Cauliflower florets in vadouvan <i>Since the first hour at the Bodega, recommended!</i>	10
Green asparagus <i>Very healthy with a tasty smash of peas, hutekase, lime, mint and a big mountain of parmesan cheese!</i>	11

'faire connaitre!' say the French, 'spread it on'

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