



Our meat comes from the northern parts of Scotland, freshly ground, medium rare grilled on charcoal in the jasper oven, please inform our waiters if you prefer your burger to be grilled well done.

## BURGERS

FROM THE CHARCOAL JASPER GRILL

### CLASSIC BURGER

ABERDEEN ANGUS BEEF, BUTTERHEAD LETTUCE,  
RED ONION, TOMATO, GURKIN, BISTRO SAUCE ————— 9.5

### BISTRO BURGER

THE CLASSIC VERSION W. SMOKED BACON & MATURED CHEESE ————— 11.5

### MEAT CHALLENGE

DOUBLE BISTRO BURGER ————— 16.5

### HALLOUMI BURGER (VEGA)

W. GRILLED CYPRIOTIC HALLOUMI CHEESE, ARRABIATA SAUCE,  
PORTOBELLO & JALAPENO'S ————— 11.5

### TUNA BURGER

W. GRILLED TUNA, AVOCADO, CUCUMBER, FENNEL &  
WASABI MAYONNAISE ————— 13.5

### SALMON BURGER

W. BUTTERHEAD LETTUCE, DILL, PICKLES & MUSTARD MAYONNAISE ————— 11

### KIDS BURGER THE CLASSIC

IN A SMALLER SIZE ————— 6

### SKINNY BURGERS

W. 0 THE BRIOCHE BUN ————— 1 EURO LESS THEN WITH THE BUN

**BURGER SPECIALS** *(please ask your waiter)* —————

## STARTERS & SALADS

### ROASTED CHICKEN SALAD

W. MISO DRESSING ————— 11/15

### LOBSTER SALAD

W. GINGER & HONEY DRESSING ————— 14/20

### COUSCOUS SALAD

W. GRILLED HALLOUMI CHEESE, YOGHURT & MINT DRESSING ————— 9/13

### TUNA CEVICHE

W. AVOCADO-FENNEL SALAD & MISO MAYONNAISE ————— 14



Our free range 'poulet noir' is prepared sous vide, grilled in our rotissoir and finished in the jasper charcoal grill to create an extraordinary flavour.

## FRENCH FARMHOUSE CHICKEN

HALF/WHOLE ————— 13/25

### FINISH TO YOUR FLAVOUR:

**NATURAL** W. JUST A LITTLE PEPPER & SALT ————— 0

**HERBS** W. THYME, GARLIC, ROSEMARY & LEMON ————— 0.5/1

**SPICY** W. BELL PEPPER, GARLIC & CHILI ————— 0.5/1



EAT IN/TAKE OUT, ALL OUR DISHES  
ARE DESIGNED FOR TAKE AWAY

## SIDES & FRIES

**BREAD & HERB BUTTER** ————— 4

**COLESLAW** ————— 4

**ROAST CORN** ————— 4

**GREEN SALAD** ————— 4

**APPLE COMPOTE** ————— 4

**SWEET POTATO FRIES** W. CHILI & GARLIC ————— 6

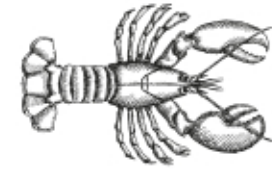
**HOME MADE FRIES** ————— 4

**HOME MADE FRIES** W. PARMESAN & TRUFFLE ————— 6

**HOME MADE FRIES** W. CHILI & GARLIC ————— 5

## GEORGE BISTRO BISTRO

VALERIUSPLEIN 2, AMSTERDAM



## FRESH LOBSTER

FROM THE CHARCOAL JASPER GRILL

HALF OR WHOLE W. MELTED PARSLEY BUTTER & LEMON ————— 16/30

## SOUPS

**CANADIAN LOBSTER CHOWDER** W. BASIL & CORN ————— 9

**GOLDEN CHICKEN BOUILLON** W. LEEK & CHICKEN ————— 7

**SOUPE DE LA SAISON** *(please ask your waiter)* ————— 8

## OEUF EN COCOTTE

**EGGS** FREE RANGE, COOKED 'EN COCOTTE' ————— 6

W. **EXTRA** AVOCADO / CHEESE / BACON ————— 2/1/1

**EGGS BISTRO** AVOCADO & EGGS, W. CHILI & FRESH GREEN HERBS — 11

## SANDWICH ROLLS

### LOBSTER

BRIOCHE ROLL W. CELERY, CHUNKS OF LOBSTER & LOBSTER MAYONNAISE — 15

### CHICKEN

OUR CHICKEN IN A SALAD W. AVOCADO, RED ONION, GURKIN & BISTRO SAUCE - 9

### SPICY TUNA SALAD

BUTTERHEAD LETTUCE W. RED ONION, TOMATO, HARISSA & FRIED CAPERS — 9

### GRILLED 'DOG'

CHARCOAL GRILLED HOT DOG & SAUERKRAUT W. GURKIN,  
BISTRO SAUCE, CRISPY ONION ————— 8

### AVOCADO & GREEK FETA

FRENCH BREAD W. POMEGRANATE & FRESH HERBS ————— 9

*if you have food allergy, intolerance or sensitivity, please ask your waiter about ingredients in our dishes before you order your meal*

*Food is cooked fresh to order, allow 15 minutes or so for food to arrive before panicking.*