

Bistro

DINNER

Bar

STARTER

CARPACCIO 15

Choice of truffle mayonnaise or pesto.
Dried tomatoes | Parmesan cheese |
Roasted pine nuts | Arugula

BEEF TENDERLOIN 16

Slow-cooked beef tenderloin | Sweet and sour vegetables |
Chimichurri sauce

STEAK TARTARE 17.5

Capers | Soy sauce | Quail egg | Toast | Sriracha sauce

FRIED BRIE^V 15.5

Brie | Dried dates | Black olives | Herb salad

MARINATED SALMON 17.5

Beetroot-marinated salmon | Sweet and sour vegetables |
Lemon | Mixed salad

TUNA TATAKI 19.5

Sesame-seared | Tuna | Tomato crumble | Mango |
Seaweed crackers | Wasabi mayonnaise

SALAD

CAESAR SALAD 19.5

Add chicken + 1, Salmon + 2
Romaine lettuce | Parmesan cheese | Capers | Croutons |
Caesar dressing | Anchovies

NIÇOISE SALAD 21.5

Grilled tuna | Mixed salad | Tomato | Green beans |
Potatoes | Egg

CARPACCIO SALAD 19.5

Truffle cream | Parmesan cheese | Pine nuts | Croutons |
Sun-dried tomato | Mixed salad

SOUP

SEASONAL SOUP^V 9.5

Changing soup, chef's specialty

POMODORI SOUP^V 9.5

Homemade tomato soup | Herb oil | Dried tomato

TOM KHA KAI 9.5

Coconut | Ginger | Chicken | Lemongrass | Lime leaf

MAIN COURSE

PRAWN PASTA 19.5

Pan-fried prawns | Tagliatelle | Spinach | Boursin | Arugula

GRILLED SEA BREAM 26

Whole grilled sea bream in Mediterranean style

NORWEGIAN SALMON 25.5

Pan-seared skin-on | Seasonal vegetables

FISH & CHIPS 21.5

Fried hake fillet | Fries | Fresh tartar sauce

EXTRA

🔥 FRIES | 6

🔥 MIXED SALAD | 6

🔥 FRIES | 10
With Parmesan cheese

🔥 VEGETABLES | 6
Pan-fried seasonal
vegetables

PASTA BOLOGNESE 19.5

Minced beef | Tagliatelle | Tomato sauce | Parmesan cheese

RIBEYE STEAK 33

Ribeye steak | Seasonal vegetables | Sauce of choice

CHICKEN SATAY 21.5

Chicken thigh skewers | Satay sauce | Atjar | Crispy onions

PORK TOMAHAWK 29

Rib roast | Marinated with thyme and honey

DUTCH BEEF STEW 25

Local specialty | Slow-cooked beef stew

FLAT IRON STEAK 28

Grilled flat iron steak | Seasonal vegetables | Sauce of choice

SMASHBURGER 19.5

Beef | Brioche bun | Cheese | Caramelized onions | Tomato |
Crispy lettuce | Homemade burger sauce

SPARE RIBS 28

Spare ribs marinated in sweet soy sauce

CHOOSE YOUR DONENESS

BLEU 40°C (EXTRA RARE)

SAIGNANT 50°C (RARE)

A POINT 55°C (MEDIUM RARE)

BIEN CUIT 65°C (WELL DONE)

CHOOSE YOUR SAUCE:

🔥 PEPPER SAUCE

🔥 TRUFFLE SAUCE

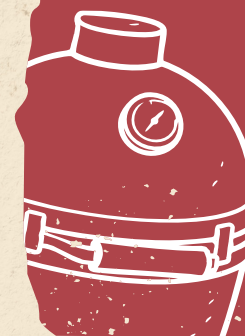
🔥 MUSHROOM SAUCE

🔥 BÉARNAISE SAUCE

🔥 WHITE WINE SAUCE

All dishes are served
with appropriate side dishes.

DISHES FROM THE BIG GREEN EGG



Recognize the Egg icon?

Then you know this dish comes
straight from the Big Green Egg:
pure, handcrafted, and packed
with flavor.



VEGETARIAN PASTA^V 19.5

Black olives | Tagliatelle | Onion | Tomato | Basil

TRUFFLE RISOTTO^V 25

Fresh risotto | Truffle | Mushrooms

DESSERT

DAME BLANCHE^V 8.5

Warm chocolate sauce | Vanilla ice cream | Almonds

PANNA COTTA 9.5

Panna cotta with mandarin | Mandarin syrup |
Dutch spiced biscuit crumble

CHEESECAKE 9.5

Raspberry cheesecake

CRÈME BRÛLÉE^V 8.5

Madagascar vanilla | Ice cream | Cane sugar

ALLERGIES OR DIETARY REQUIREMENTS? PLEASE LET US KNOW.

All prices are in euros, including VAT.

^V = vegetarian

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