



noisette

Bistra Bruxelles

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## Bistra Bruxelles

Bistra is a unique concept, and Brussels is privileged to host its very first location. Its name, inspired by nature, evokes lightness, freshness, and the open air. It brings up gentle, dreamy emotions, like a soothing interlude in the heart of the city.

More than a restaurant, Bistra is an experience: a refined place to live, designed to welcome every moment of the day.

Our chef Martin Chasles displays his expertise through a fluid and evolving cuisine, which adapts to the time of day and to your desires.

From morning until the end of the day, a stream of suggestions follows one another, offering each visitor the opportunity to discover new culinary creations, whether for a private moment or a business lunch.

In this bright and elegant space, tastefully decorated, sharing is a choice, never obligatory. Table setting is experienced with flexibility, without constraint, in an atmosphere that combines discretion and conviviality.

Bistra is the ideal place to meet, celebrate, or simply enjoy time together.



### Business lunch:

Monday to Friday from 12:00 p.m. to 2:00 p.m.

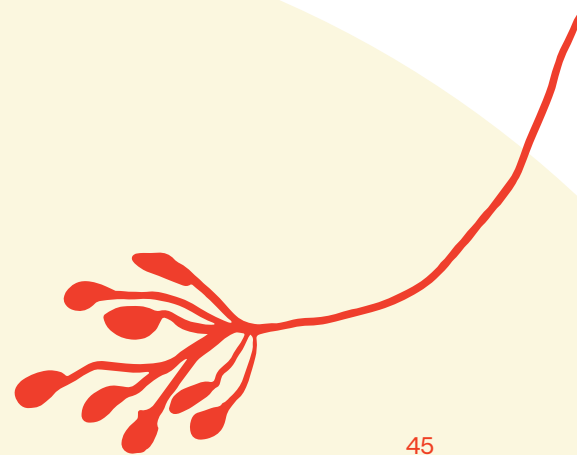
**Two-course menu** 45

**Three-course menu** 55

Water and coffee included

# Brunch

## Sunday from 10am to 4pm



### Set menus :

#### Noisette

45

Hot and cold drinks... you're free to choose  
Fresh vegetable juice or a plant-based smoothie  
for a boost Freshly-baked treats from our bakery...  
Crunchy vegetable selection, artichoke mousseline with fresh herbs  
Two organic eggs, cooked just how you like them:  
Sunny side up, soft-boiled, scrambled...  
Brekkie pancake with buckwheat crumble, chia seeds and vegan milk

#### The Flamboyant

68

Glass of Champagne Ruinart Brut  
Hot and cold drinks... you're free to choose Tarama, buckwheat blinis  
Steamed bread, fresh cheese with herbs, apples, celery and mushrooms,  
egg served with hay-infused creamy potatoes, Ossetra caviar  
Freshly-baked treats from our bakery...  
Cheeses, homemade jam and silky-smooth spreads,  
Fresh fruit selection, crunchy hazelnut granola, crystallised Brussels honey  
Our signature waffle

### À la Carte

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Smoked cod roe tarama, blinis	10
Poached egg, fresh herb mousseline, flaky croissant	18
Egg served with hay-infused creamy potatoes, Ossetra caviar	20
Potato waffle, smoked haddock, farmhouse cream with fish roe	18
Steamed bread, fresh cheese with herbs, green apple, celery and mushroom	17
Soft pancakes with whipped cream and fresh seasonal fruit	14
Brioche French toast, salted butter caramel, fondant chocolate and whipped cream	15
Our signature waffle	16
Warm Madeleine sponge finger with pistachio cream	16
Hazelnut Paris-Brest	18
Almond and market fruit tart	16
Bistra Noisette Cake	12

noisette

## From 7am until 10.30am

### The Parisian

Hot and cold drinks... you're free to choose  
Freshly-squeezed fruit juice  
Freshly-baked treats from our bakery...  
Homemade jam and chocolate spread  
Fresh fruit and homemade coulis, organic granola with hazelnuts and Brussels honey  
Cheeses from here and elsewhere, Paris ham

### Noisette

Hot and cold drinks... to suit  
Fresh vegetable juice or a plant-based smoothie for a boost  
Freshly-baked treats from our bakery...  
Crunchy vegetable selection, artichoke mousseline with fresh herbs  
Two organic eggs, cooked just how you like them - Sunny side up, soft-boiled, scrambled...  
Brekkie pancake with buckwheat crumble, chia seeds and vegan milk

### The Flamboyant

Glass of Champagne Ruinart Brut  
Hot and cold drinks... you're free to choose Tarama, buckwheat blinis  
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Freshly-baked treats from our bakery...  
Cheeses, homemade jam and silky-smooth spreads,  
Fresh fruit selection, crunchy hazelnut granola, crystallised Brussels honey  
Our signature waffle

38

45

68





## Gourmet eggs

Poached egg, fresh herb mousseline, flaky croissant	18
Eggs Benedict, avocado cream, light sabayon	18
Eggs any style	16
Egg served with hay-infused creamy potatoes, Ossetra caviar	20
Green omelette with spirulina, crunchy green beans, broccoli and baby spinach	18

## Savoury delights

Potato waffle, smoked haddock, farmhouse cream with fish roe	18
Crunchy vegetable selection, artichoke mousseline with fresh herbs	17
Steamed bread, fresh cheese with herbs, green apple, celery and mushrooms	17

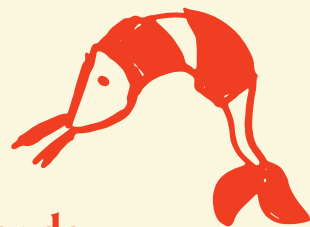
## Sweet treats

Soft pancakes with whipped cream and fresh seasonal fruit	14
Chia cream, coconut milk, raspberries and homemade granola	12
Brioche French toast, salted butter caramel, fondant chocolate and whipped cream	15
Our signature waffle	16
Fresh seasonal fruit selection	16

## Freshly-baked treats from our bakery

Artisan sourdough breads, golden brioches, crispy toast, freshly baked mini-pastries, all just out of the oven and served with homemade jam, silky-smooth spreads and Brussels honey	15
Sourdough bread stick, unsalted butter and homemade jam	9





## From midday onwards.. Flavours to share... or not!

Chickpea croquettes	9
Potato and herring fishcakes	10
Puffed Jerusalem artichoke biscuit, crisps, and fresh herbs	16
Charred leeks, vinaigrette, tarama, haddock, horseradish cream	14
Pumpkin gnocchi 'à la parisienne', smoked stracciatella	16
Sweet Onion and Artichoke Tart	18
Celery risotto, smoked turkey breast, and black truffle	22
A5 wagyu "mille-feuille"	25
Vegetable stuffed cabbage, creamy spinach	18
Confied pork belly, shellfish, and seaweed broth	24
Scallop Carpaccio with a Crunch	26
Grilled octopus, teriyaki sauce, and sautéed swiss chard	24
<b>Desserts</b>	
Matured cheese	16
Chocolate mousse with praline and streusel	16
Dame blanche ice cream	14
Citrus Pavlova with candied zest and light whipped cream	12
Poached pear, hazelnut sponge cake, caramel	12
Signature (Brussels) waffle	18





## From 3pm onwards... Flavours to share... or not!

Crêpe Normande	17
Warm Madeleine sponge finger with pistachio cream	16
Our signature waffle with whipped cream	16
Hazelnut Paris-Brest	18
Almond and market fruit tart	16
Moist hazelnut and chocolate cake	17
A fruit extravaganza	16
Freshly made ice cream and sorbets, Bistra-style - choice of 2 scoops	14
Bistra Noisette Cake	12



## Hot drinks

Coffee	7
Espresso	6
Double espresso	8
Coffee Noisette	8
Cappuccino	8
Cappuccino with pistachio or hazelnut cream	10
Iced coffee	7
Hot chocolat	8
Bistra Signature Chocolate served with homemade whipped cream, cocoa nibs & hazelnuts	12
Irish coffee whisky, coffee shot, cane sugar, crème fraîche	16

### Lattes

Latte Macchiato	8
Chai Latte	8
Matcha Latte or cold	8
Golden Latte	8

### Teas

Oriental :	8
Green tea and fresh mint leaves	
<b>White</b>	
Passion for flowers:	8
White tea, rose, apricot, passion fruit	
<b>Green</b>	
Sun: Green tea, orange	8
Miss Damman: Green tea, ginger, passion fruit, lime	8
Bali: Green tea, lychee, grapefruit	8
Jasmine: Green tea, jasmine	8
<b>Black</b>	
Breakfast: Ceylon black tea, Darjeeling	8
Earl Grey: Black tea, bergamot	8
<b>Infusion</b>	
Chamomile	8
Verbena	8



## Cold drinks

Still water 7

Sparkling water 7

**Soft Ritchie** 6

Cola, Zero, Lemon & Strawberry, Orange

**Kombucha Rish** 7

Original, Basil Smach

**London Essence** 7

Indian, Grapefruit & Rosemary,  
Delicate Ginger, Pomelo & Berries

**Home-made lemonade** 8

Peach and basil infusion, cane sugar, lime

**Lemon Tree** 8

Sparkling water, lemon, ice

**Iced tea noisette** 8

Green tea, lemon, lychee syrup

**Heritage iced tea** 8

Vacuum-brewed fresh mint tea

### Fresh fruit juice

Freshly squeezed orange juice 8

Freshly squeezed lemon juice 8

Sun juice: orange, carrot, ginger 12

Red Lips juice: beetroot, apple, orange 12

All Green juice: 12

avocado, apple, cucumber, baby spinach

### Shots

**Gingerous** 5

Ginger, pineapple, turmeric, lemon juice

**Green morning** 5

Spirulina, apple, celery

**Energy** 5

Chia, coconut water, guava nectar

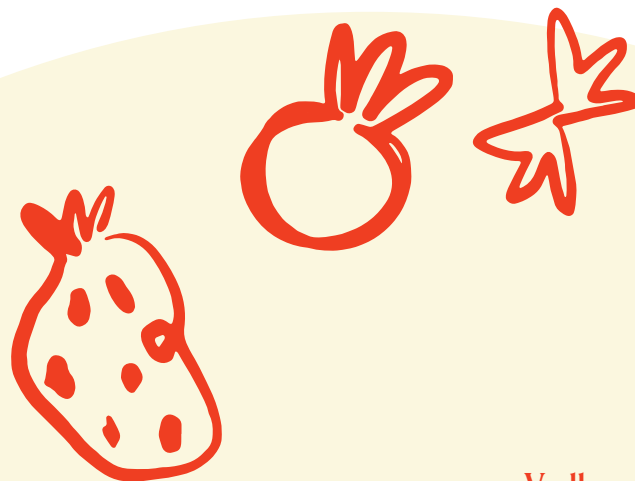
### Milkshakes

Chocolate 12

Strawberry 12

Madagascar vanilla 12

Hazelnut 12



## Apéritifs

Spritz	16
Henry Bardoin pastis	10
Peach liqueur kir	11
Blackcurrant liqueur kir	11
« Bistra Noisette » Kir, Domaine du Mont des Anges 2023 extra brut	16

## Gins

Dada Chapel	13
Coper Head black	20
Gin Mare	15
Soft drink supplement	+3

## Whiskies

Thalisker 10y	17
Belgian Owl	22
Hibiki harmony 21	24
Soft drink supplement	+3

## Rums

Dada "Brhum"	11
Clairin le Rocher	22
Mount Gay xo	17

## Vodkas

Dada Chapel	12
Belvedere	14
Haku vodka	14
Soft drink supplement	+3

## Liqueurs

MM Antverpia limoncello	14
Chartreuse	15
Amaretto Adriatico	11
Djebenah Buna coffee	14

## Digestives

Delamain Pale & Dry cognac	37
Clés des Ducs XO armagnac	16
Château de Breuil 8y calvados	22
Château de Breuil 15y calvados	35
Château de Breuil xo calvados	38
Offley Porto Tawny 20y port	12

## Sakés

Mandarin	16
Kizan sake	15
Kido Daiginjo	18

## Beers

Bertinchamps, pale, white, raspberry	7
Brasserie Vandekelder amber, vandekelder vintage	7
Brasserie Vandekelder dark, black season	7
Delta IPA, Brussels Beer Project	8
La Fourchette, pale	7

## Cocktails

<b>Pink Lady</b> . Fresh, feminine, delicate	20
Gin, bergamot, ginger syrup, lemon, cranberry juice & bitter plum	
<b>Apérol Spritz</b> . Bitter, classic, sparkling	16
Aperol, prosecco, sparkling water	
<b>Negroni Blanco</b> . Amber, bitter, elegant	20
Gin, white vermouth, aquavit, champagne syrup	
<b>Espresso Martini</b> . Refined, elegant, glamorous	18
Vodka, coffee & hazelnut liqueur, espresso	
<b>Blue Lady</b> . Fruity, refreshing, sparkling	18
Blue caraçao, gin, lemon juice, cane sugar	

## Mocktails

<b>Pornstar NA</b> . Exotic, gentle, sunny	16
Passion fruit purée, pineapple juice, a dash of orgeat syrup	
<b>Summer Twist</b> . Fruity, floral, delicate	16
Infusion of tea, almond and cherry syrup, apple juice and lime	
<b>Negroni NA</b> . Bitter, sophisticated, balanced	16
NA gin, thyme, rosemary, lemon, orange, NA vermouth, red tea	
<b>L' Exotique</b> . Smooth, delicious and fruity	16
Pineapple juice, amaretto 0%, orgeat syrup, lime and coconut milk	
<b>Passion Improbable</b> . Fresh, herbaceous, tangy	16
Fresh passion fruit, fig leaf and lemon verbena syrup, lime	

