



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.

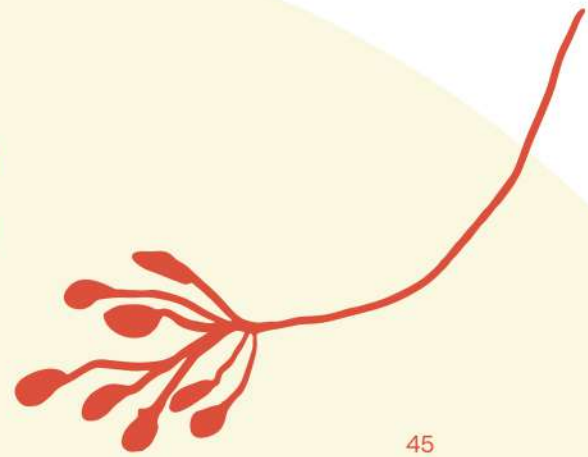
**Two-course menu** 45

**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
Flaky croissant with ham, Comté cheese and Pommery mustard	17
Eggs Benedict with avocado cream and light sabayon	17
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
Chocolate fondant	17
Bistra Noisette Cake	12

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## 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

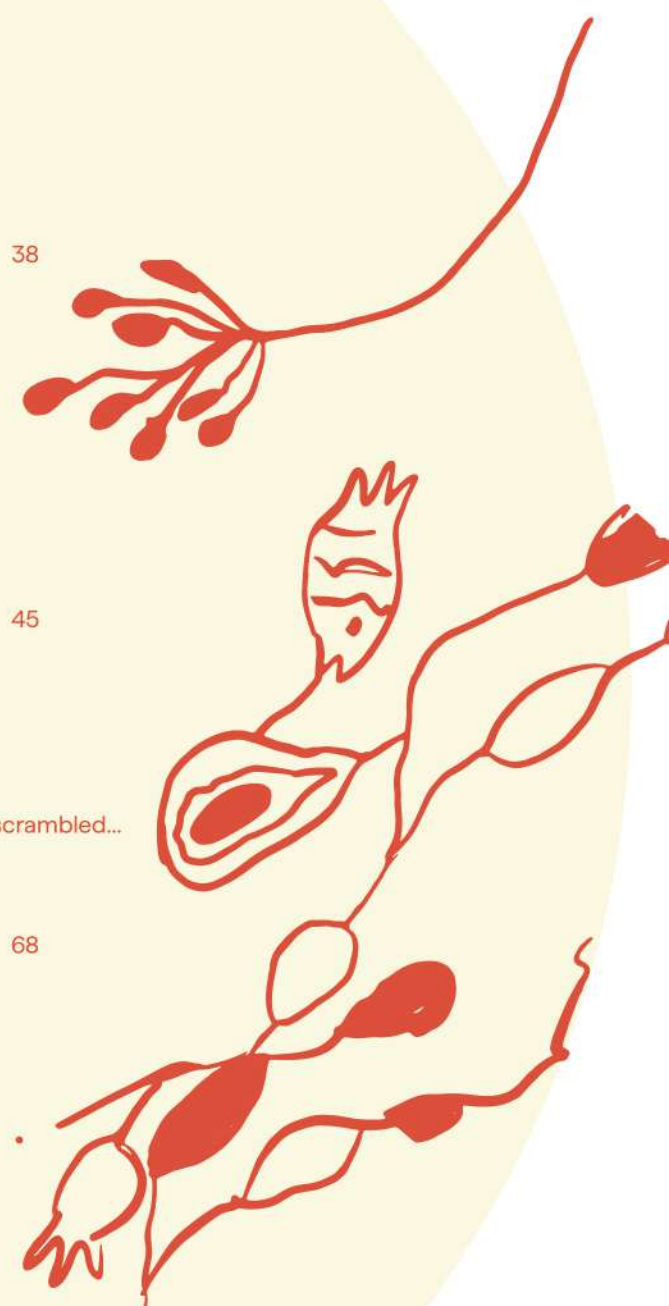
Glass of Champagne Ruinart Brut  
Hot and cold drinks... you're free to choose Tarama, buckwheat blinis  
Steamed bread, fresh cheese with herbs, apples, celery and mushrooms, egg served with hay-infused creamy potatoes, Ossetra caviar  
Freshly-baked treats from our bakery...  
Cheeses, homemade jam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

38

45

68

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### Gourmet eggs

Flaky croissant with ham, Comté cheese and Pommery mustard	17
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 baguette unsalted butter and homemade jam	9





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

Crispy vegetable tempura, sweet and sour sauce	9
Chickpea croustilles, spicy mayonnaise	9
Potato and herring croquette	10
Roasted asparagus, toasted buckwheat, soft egg and vadouvan sabayon	18
Soft gnocchi with green peas, feta and a verbena-scented pod emulsion	18
Crispy puff pastry tart with spring vegetables and wild garlic pesto	14
Creamy fregola sarda with aged Parmesan and mushrooms	16
A5 wagyu mille-feuille	25
Saddle of lamb, smoked paprika jus and stuffed onion	34
Flame-grilled octopus, teriyaki sauce and toasted sesame	30

### Desserts

Selection of aged cheeses	16
Dame Blanche with warm homemade chocolate sauce	14
Fresh strawberries, financier, strawberry juice, shiso and tarragon	12
Candied rhubarb, fresh goat cheese parfait and Breton shortbread	11
Signature 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
Moist hazelnut and chocolate cake	17
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 : Green tea and fresh mint leaves	8
White Passion for flowers: White tea, rose, apricot, passion fruit	8
Green 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
Black Breakfast: Ceylon black tea, Darjeeling	8
Earl Grey: Black tea, bergamot	8
Infusion Chamomile	8
Verbena	8



## Cold drinks

Still water	7
Sparkling water	7
<b>Soft Ritchie</b>	6
Cola, Zero, Lemon & Strawberry, Orange	
<b>Kombucha Rish</b>	7
Original, Basil Smach	
<b>London Essence</b>	7
Indian, Grapefruit & Rosemary, Delicate Ginger, Pomelo & Berries	
<b>Home-made lemonade</b>	8
Peach and basil infusion, cane sugar, lime	
<b>Lemon Tree</b>	8
Sparkling water, lemon, ice	
<b>Iced tea noisette</b>	8
Green tea, lemon, lychee syrup	
<b>Heritage iced tea</b>	8
Vacuum-brewed fresh mint tea	

### Fresh fruit juice

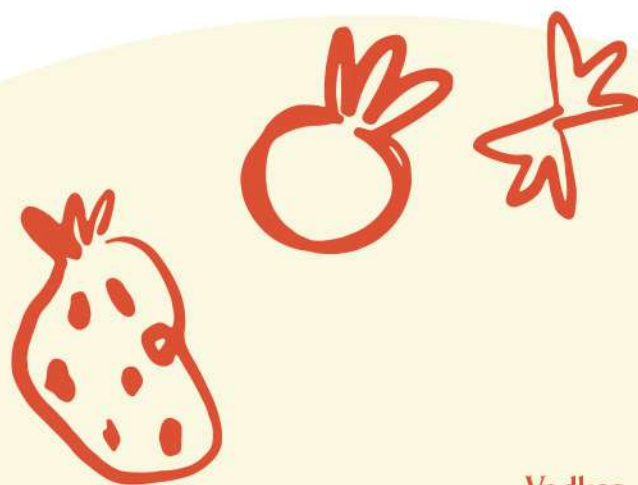
Freshly squeezed orange juice	8
Freshly squeezed lemon juice	8
Sun juice: orange, carrot, ginger	12
Red Lips juice: beetroot, apple, orange	12
All Green juice: avocado, apple, cucumber, baby spinach	12

### Shots

<b>Gingerous</b>	5
Ginger, pineapple, turmeric, lemon juice	
<b>Green morning</b>	5
Spirulina, apple, celery	
<b>Energy</b>	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

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

## Mocktails

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

