



noisette

Bistra Bruxelles

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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
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Three-course menu	55
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Water and coffee included



Brunch

Sunday from 10am to 4pm

Set menus :

Noisette

Hot and cold drinks... to suit
Fresh vegetable juice or detox juice
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

45

The Flamboyant

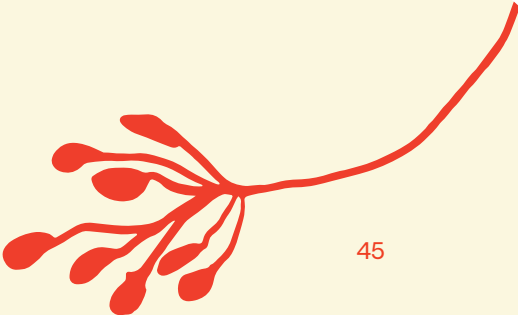
Glass of Champagne Deutz or Mimosa
Hot and cold drinks... you're free to choose
Tarama, buckwheat blinis
Steamed bread, fresh cheese with herbs, apples, celery and mushrooms,
egg served with hay-infused creamy potatoes, Ossetra caviar
Freshly-baked treats from our bakery...
Cheeses, homemade jam and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

68

À la Carte

Smoked cod roe tarama, blinis
Eggs Benedict with avocado cream and light sabayon
Egg served with hay-infused creamy potatoes, Ossetra caviar
Flaky croissant with ham, Comté cheese and Pommery mustard
Potato waffle, smoked haddock, farmhouse cream with fish roe
Steamed bread, fresh cheese with herbs, green apple, celery and mushroom
Soft pancakes with whipped cream and fresh seasonal fruit
Brioche French toast, salted butter caramel, fondant chocolate and whipped cream
Our signature waffle
Chocolate fondant
Warm Madeleine sponge finger with pistachio cream
Hazelnut Paris-Brest
Bistra Noisette Cake

10
18
20
17
18
17
14
15
16
17
16
18
12



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 detox juice
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 Deutz or Mimosa
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

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Gourmet eggs

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

Flaky croissant with ham, Comté cheese and Pommery mustard	17
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

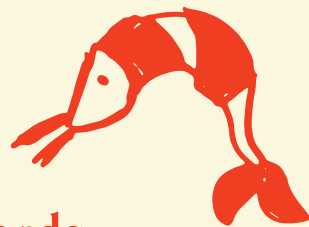
Sweet treats

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 artichokes sage gel, fresh mint yogurt
Shiitake croquettes
Marinière mussel croquettes
Roasted cauliflower, smoked almond
Yellow mushroom tartlet confit egg, truffle
Potato gnocchi whipped butter, Toro
Stuffed squid haddock, poultry, béarnaise sauce
Wagyu Beef, Chimichurri
Veal ravioli preserved lemon, spinach
Meagre braised pointed cabbage, beurre blanc

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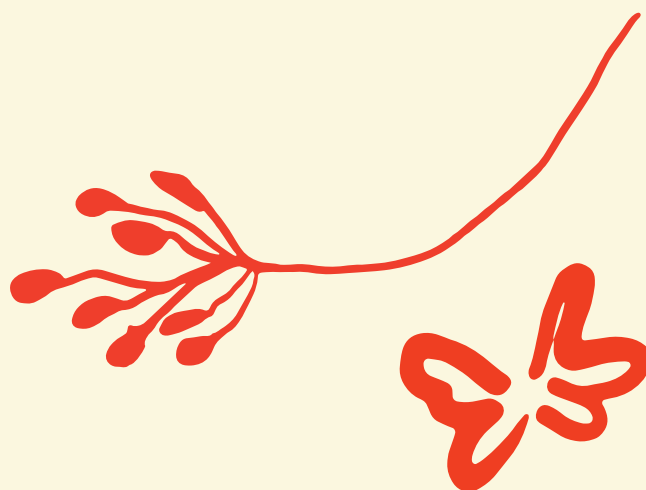
Desserts

Selection of aged cheeses
Gourmet Dame blanche homemade hot chocolate sauce
Cheesecake
Chocolate & peanut entremets
Signature waffle

16
14
12
14
16



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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 :	8
Green tea and fresh mint leaves	

White

Passion for flowers:	8
White tea, rose, apricot, passion fruit	

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



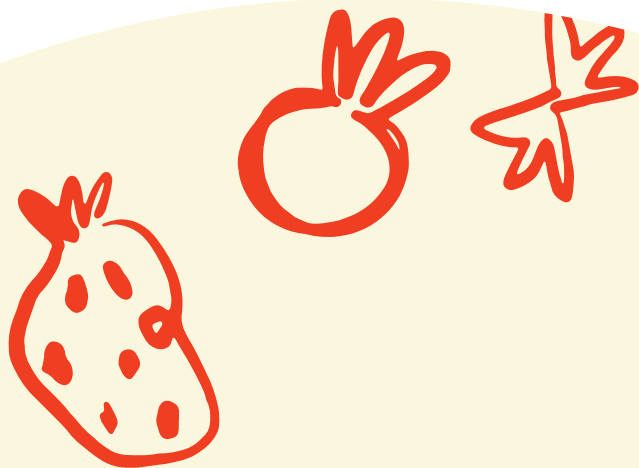
Cold drinks

Still water	7
Sparkling water	7
Soft Ritchie	6
Cola, Zéro, 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: avocado, apple, cucumber, baby spinach	12

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 “Brhrum”	11
Clairin le Rocher	22
Mont 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

Mandarine	16
Kizan sake	15
Kido Daiginjo	18

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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 SA . Exotic, gentle, sunny Passion fruit purée, pineapple juice, a dash of orgeat syrup	16
Summer Twist . Fruity, floral, delicate Infusion oftea, almond and cherry syrup, apple juice and lime	16
Negroni SA . Bitter, sophisticated, balanced NA gin,thyme, rosemary, lemon, orange, NAvermouth, 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

