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 ofthe city.

More than a restaurant, Bistra is an experience: a refined place to live, designed to welcome every moment ofthe 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 ofthe 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



Menu

23-27 November



Starter

Creamy Red Kuri Squash Soup, Poached Egg & Croutons

Main Course

Veal Tenderloin with Mushrooms, Potato Mille-Feuille



Dessert

Chestnut Fondant & Clementine

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