

Lunch menu / from 12h00 – 15h00

SOUPS /	Spicy shiitake soup (vegetarian) 8.50 Spring onion red pepper naan bread
	Tom kha kai soup 9.50 Gamba kaffir olie
	Soup of the day 7.50 Chef's special
LUNCH DISHES /	Caesar salad 14.50 Baked little gem anchovy cream sous vide cooked chicken parmesan chips
	Tuna 15.50 Papadum wakame wasabi mayonnaise cashew nuts
	Val-Dieu (vegetarian) 13.50 Viking bread honey figs walnuts
	Smoked beet root (vegetarian) 10.50 Goat cheese pumpernickel bread sun-dried tomatoes almond
	Pita bread 11.50 Curry pulled chicken white cabbage baba ganousch sesame
	Bavette sandwich 14.50 Truffle mayonnaise arugula red onion chutney
	Bagel 18.50 Beef burger or no chicken burger sweet and sour cucumber tomato tapenade fries lollo bionda
SWEET TREATS /	Taco (vegetarian) 10.50 Falafel tomato salsa jalapeño avocado cheddar cream
	Blondie 8.00 Walnuts chocolate ice cream
	Dame Blanche 8.50 Almond chocolate sauce Volte style
KIDS / ALL DAY /	Mango-chili chutney 8.50 Coconut sorbet sesame
	Tosti 4.50 Ham & cheese cherry tomatoes
	American pancakes (2 pieces) 4.50 Maple syrup powdered sugar
	Chicken fingers 7.50 French fries apple sauce
	Spaghetti 6.50 Bolognese sauce parmesan cheese
Ice cream 4.50	

Dinner menu / from 17h30 – 21h00

STARTERS /	Tuna 15.50 Papadum wakame wasabi mayonnaise cashew nuts
	Tom kha kai soup 9.50 Gamba kaffir olie
	Caesar salad 14.50 Fried little gem anchovy cream sous vide cooked chicken parmesan chips
MAIN DISHES /	Burrata (vegetarian) 12.50 Tomato chutney vegetable pasta garlic oil
	Spicy tartar 13.50 Pear sesame
	Spaghetti (vegetarian) 16.00 Truffle parmesan cheese mushrooms Optional: bavette supplement +5.00
	Duck 20.00 Eggplant couscous
	Sea bass 19.50 Tomato-fennel chutney gnocchi
SWEET TREATS /	Spicy tartar 22.50 Pear sesame French fries
	Bagel 18.50 Beef burger or no chicken burger sweet and sour cucumber tomato tapenade fries lollo bionda
	Lemon pie 9.50 Meringue lemon sorbet
SWEET TREATS /	Dame Blanche 8.50 Almond chocolate sauce Volte style
	Blondie 8.00 Walnuts chocolate ice cream
	Mango-chili chutney 8.50 Coconut sorbet sesame
Cheese platter 12.50 Bread apple syrup	

Allergens; Please inform our team in case you have allergies or dietary wishes.



Bites / from 12h00 – 22h00

Bread	4.50
Butter dip olives	
Bitterballen	7.50
Crunchy deep-fried meatballs mustard 8 pieces	
Goat cheese croquettes	9.50
Lingonberry jam 6 pieces	
Small bites	12.50
2 crunchy deep-fried meatballs 2 goatcheese croquettes 2 squid rings 2 mini chicken spring rolls 2 onion rings	
Bite platter	22.50
Sweet potato fries 3 types of appetizers olives focaccia fried Val-Dieu little gem charcuterie sun-dried tomatoes aceto onions mustard mayonnaise chili sauce	



BISTROT VOLTE

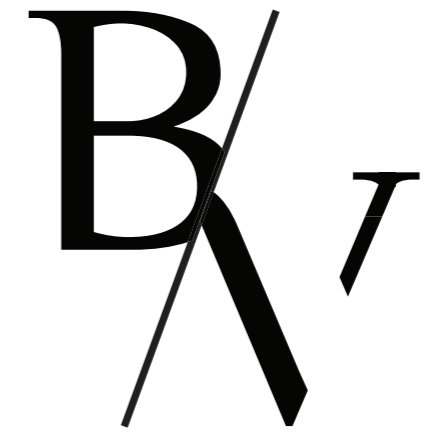
PLEASE TAG US
#BISTROTVOLTE

📍 BISTROTVOLTE

📌 BISTROTVOLTE



OUDE MARKT 5-7, 6131 EN SITTARD - WWW.BISTROTVOLTE.NL - INFO@BISTROTVOLTE.NL - 31 (0)464 009 002



BISTROT VOLTE