BAYSIDE DAY MENU

BREAKFAST | 7AM TILL 11AM -

Tarte au citron

Homemade lemon pie

DREAMIASI	The I train		
Bayside Breakfast Toasted sourdough bread, croissant,	38	Local pumpkin pancakes	25
marmalade, butter, cheese, ham, your choice of egg, yogurt, fruit	f.	With spice mango chutney, butter, sy cinnamon	rup,
Rise & Shine Breakfast	25	Deluxe American pancakes	29
Yogurt, local fruit, honey, chia seeds, homemade granola		With scrambled eggs, bacon, breakfa sausage, hashbrown, syrup	st
Classic "Uitsmijter"	28	Smoked salmon on toast	35
3 fried eggs, cheese, ham, toasted bre	ad	Toasted bread, smoked salmon, crea cheese, avocado, red onion, capers	m
Farmers Omelet	29	Latin breakfast	26
Toasted bread, lightly beaten eggs, che ham, mushroom, bell pepper, onion	eese,	Arepas, cheese, ham, scrambled egg: avocado, garlic mayonnaise, Pico de Gallo	s,
LUNCH 1 IAM TILL 5 F	РМ —		
Lunch special of the week	Market	Meat lover's burger	35
Ask your server	Price	Toasted brioche bun, cheese, bacon, tomato, onion, smoked BBQ sauce at fries	nd
Bread basket	18		4.5
Different breads, garlic butter, Extra vi olive oil, coarse sea salt, hummus	irgin	Boeuf Bourguignon Stewed beef, pearl onions, mushroor	45
French onion soup	20	poached pear, French fries	115,
With Parmesan cheese crouton			
		Spaghetti Bolognese	30
Classic "Uitsmijter"	28	Served with garlic bread, Parmesan cheese, fried basil	
3 fried eggs, cheese, ham, toasted bre	ad	cheese, med basii	
Croque Madame	26	Salade Brie de Meaux	35
Grilled ham and cheese sandwich topp with fried egg and melted cheese	ped	Mixed garden greens, Brie, French dressing, cured ham, walnuts, balsan reduction	nic
DESSERTS -			
		Clafoutis	20
Chefs' pastry of the day	20	Claroutis	20

Hotel included breakfast? You can choose any item and we add a coffee of your choice and a fresh orange juice.
Food allergies? Please let us know!

20

BAYSIDE DINNER MENU

ENTRÉES -

Panier à pain 18

Bread basket, garlic butter, Extra virgin olive oil, coarse sea salt, hummus

Steak tartare 25

Raw beef tenderloin, pickled vegetables, poached egg, herbs, roasted focaccia

Soupe à l'oignon 20

French onion soup, Parmesan cheese croutons

Salade Brie de Meaux

Garden greens, brie, French dressing, cured ham, walnuts, balsamic reduction

Camembert rôti au four 33

Oven roasted Camembert, crostini's, glazed cherry tomatoes, roasted thyme

PLATS PRINCIPAUX

Coq au vin 40

Chicken Pot roast, mushrooms, carrots, shallots, mashed potato

Boeuf Bourguignon 45

Stewed beef, pearl onions, mushrooms, poached pear, French fries

Saumon "En Papillote" 49

Steamed salmon, fennel, lime, dill, mashed potato, grain mustard beurre blanc

Steak au poivre 55

Tenderloin, pepper sauce, cauliflower, green beans, roasted potatoes, side salad

Ratatouille

30

35

Combination of yellow squash, eggplant, tomatoes, zucchini, herbs, crostini

Brochette aux crevettes 45

Shrimp skewer, spaghetti, tomato, salsa verde, local vegetables

DESSERTS -

Chefs' pastry of the day 20

Clafoutis

20

Ask your server about the flavor of the day

Cherry flavored almond cream pie, forest

fruit ice cream

Tarte au citron
Homemade lemon pie

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20

BAYSIDE DRINKS & SNACKS

COFFEE

Espresso	6
Double Espresso	9
Espresso Macchiato	7
Americano	6
Cortado	7
Cappuccino	7
Flat White	8
Latte	8
Latte Macchiato	8
Tea	6
Fresh Mint Tea	9
Fresh Ginger Tea	9
Oat Milk	+2
Soy Milk	+2
Extra Shot Espresso	3
SOFT	
Still water	7
Still -Sparkling water / large	15
Sodas: Coca Cola - Coca Cola Zero - Sprite - Ice Tea - Soda - Ginger Ale - Bitter Lemon - Cassis - Fanta - Tonic	8
JUICE	
Apple - Orange - Cranberry - Pineapple	8
Fresh Orange Juice	11
Fresh Awa di Lamunchi	10
Smoothie mango-passion-cocos	15

VODKA-GIN-TEQUILA Starting at 16			BEERS	
		16	Polar	10
COGNAC-PORT-			Heineken/Amstel Bright	11
BITTER Starting	Starting at	g at 15	Heineken 0%	8
WHISKEY-BOURBON		Brasa	10	
-MALT Startin	Starting at	16	Lagunitas IPA	15
RUM-LIQUEUR Starting		g at 16	Leffe Blond	14
			COCKTAILS	
FROZEN C	OCKTAILS		Moscow Mule	23
Mango Daiqu	iri	22	Mojito	22
Piña Colada		22	Espresso Martini	23
Margarita		22	Aperol Spritz	23
Passion Daiqu	uiri	22	Sours	23

BAYSIDE WINES

WHITE	I	Ш	
Lodez Chardonnay - France	17	80	
Nius Verdejo - Spain	20	95	
Hubert Brochard Sauvignon Blanc de Loire - France		110	
Hans Greyl Sauvignon Blanc - New Zealand		110	
Zenato Pinot Grigio Veneto - Italy		115	
Chanson – Viré-Clessé Chardonnay - France		130	
ROSÉ			
Nius - Spain	18	90	
Mirabeau Classic - France		125	

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BAYSIDE DRINKS & SNACKS

BAYSIDE WINES

RED	•	
De l'Aube Merlot-Syrah Reserve - France	17	80
Moda – Talamonti Montepulciano - Italy	20	95
Colossal Tinto - Portugal		95
Zenato Valpolicella Veneto - Italy		115
Piedra Negra Malbec Mendoza - Argentina		120
Saint Victor Pinot Noir Gérard Bertrand - Franc	ce	130
SPARKLING		
Adami Garbel Prosecco - Italy		120
Bollinger Brut Special Cuvee Champagne - France		265
·SNACKS-		
DUTCHESS Bitterballs, frikandel, curry, mustard		30
MOZZARELLA STICKS Deep fried lightly battered mozzarella		25
sticks with tomato salsa		25
Spicy Buffalo wings, smoked BBQ sauce		25
LICK YOUR FINGERS Honey glazed ribs, sesame, fried onions		32
CHEESE TO DIP		36

Bayside

BOUTIQUE HOTEL

DRINKS & SNACKS MENU

Food allergies? Please let us know!

Oven roasted Camembert, honey, crostinis, glazed cherry tomatoes, thyme