

Oriole

GARDEN BISTRO

Daily opening hours
11.00 - 0.00

Kitchen open
11.30 - 15.00
17.00 - 23.00

FOOD

Bites & Sides

Focaccia € 5

Oysters, per piece € 5

- David Hervé Royale Cabanon No. 3

- Creuse Umami No. 3

Dutch fries from the 'Frietboutique' with truffle mayonnaise and grated Parmesan cheese € 6

Joselito Pata Negra (charcuterie) 50 / 100 grams € 17 / € 25

Vegetables

Panisse, pumpkin, lemon and za'atar € 8

Roasted bell pepper with hummus, yogurt, dukkah and a mix of nuts € 8

Green salad with sugar snaps and haricots verts € 10

Beetroot from the Jospier with yogurt, horseradish, olive and sourdough crisp € 12

Seared baby gem lettuce from the plancha with baba ganoush, sumac and Manchego cheese € 12

Lightly smoked buffalo burrata with fresh peas, broad beans, savory and olive oil € 14

Meat

Steak tartar with Piment d'Espelette, pickles and watercress € 13

Corn fed chicken with artichoke, Savora-mustard sauce, lentil and wild garlic € 17

Flat iron steak with a cream of white beans, sauce of salted lemon and green asparagus € 19

Fish

Baked sardines on toasted bread, with Escabeche € 13

Scallops with turnip tops, beurre noisette, hazelnut and bottarga € 17

Risotto with sepia, radicchio and lemon € 18

Taglierini with cockles, anchovies, parsley, pepper and garlic € 17

Dorade royale with sobrasada, eggplant, fennel and lobster broth € 17

Sweet & Savoury

Lemon pie € 6

Crema Catalana € 6

Tiramisu € 9

Strawberries with vanilla ice-cream, basil and pistachio crumble € 7

Selection of cheeses from Fromagerie L'Amuse € 13



Cocktails € 14

Dry Bellini - *A drier, somewhat more sophisticated version of the famous drink of Harry's bar*

Elderflower Negroni - *A light, but punchy twist on the Negroni, with a hint of elderflower*

Thyme-Less - *A long refreshing and herbal highball, with a hint of anise from the famous pastis from Marseille*

Il Ponte - *An updated version of 'The Bridge' cocktail, with added depth from Mediterranean herbs*

Oriole Cobbler - *A tropical Tiki Cobbler with a touch of French and Italian liquors*

Lavender Sour - *A Vodka-Sour with hints of lavender and orange*

Medi-Mary - *A Mediterranean take on the Bloody Mary, with our special spice mix*

Cirera Julep - *A refreshing digestive with hints of mint and cherry*

COCKTAILS

Fly over to the other side
to more deliciousness

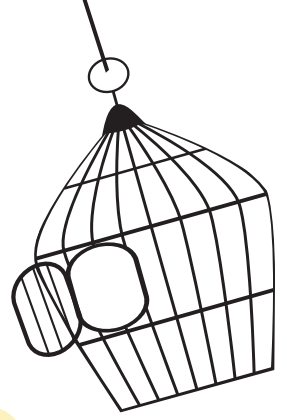
Oriole

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Some birds are
not meant to be caged

#feelfree



Sparkling

* bottle

Dominio de la Vega Cava € 7 / € 31*

Macabeo - Valencia, Spain

Refined sparkle; a typical Cava. Soft with a beautiful acidity.

Treviso Prosecco Bio € 7,5 / € 35*

Glera - Veneto, Italy

Delicious Prosecco with a soft and dry finish. Refined mousse.

White

* bottle

Tresolmos Lias € 6,5 / € 29*

Verdejo - Castilla y León, Spain

Clear aroma of melon and citrus. Intense with a long finish.

Domaine Muret € 6,5 / € 29*

Picpoul - Languedoc, France

Refreshing minerality with hints of citrus. Perfect match with oysters!

Azienda Agricola € 7 / € 31*

Pinot Grigio - Veneto, Italy

Hint of herbs. Soft and fruity. Long finish.

Casa de Santar € 8 / € 36*

Encruzado/ Cerceal - Dao, Portugal

Taste of ripe pears and tropical fruits. Pairs amazingly well with fish!

Betuws Wijdomein Linge € 8,5 / € 39*

Johanitter - Betuwe, The Netherlands

Wine made in Holland! Complex and intense refreshing wine.

DRINKS

Ciders

Thistly Cross Whisky Cask, Scotland € 8

Hints of earthiness and vanilla. Semi-dry cider with a surprisingly full bodied flavour.

Maeloc Sidra Seca, Spain € 7

Refreshing fruity Spanish 'Sidra' from Galicia, however not too sweet.

Others

Softdrinks / Fruit juices € 5

WINES

Red

* bottle

Quartaut € 6,5 / € 29*

Merlot - Languedoc, France

Elegant with refined tannins. Soft oakiness.

Passo Del Sud € 6,5 / € 29*

Primitivo/ Negroamaro - Apulia, Italy

Full-bodied red wine, however not too heavy. Aroma of ripe red berries.

Lupi Reale € 7 / € 31*

Montepulciano - Abruzzo, Italy

Powerful and herbacious wine. Dominating aftertaste of oak.

Casa de Santar € 8,5 / € 39*

Tinta Roiz/ Touriga Naciona - Dao, Portugal

Taste of red fruit, berries and cherries. Herbacious elegant.

Refined ageing.

Rose

* bottle

Green Trail Tempranillo € 7 / € 31*

Tempranillo - Castilla La Mancha, Spain

Fresh and fruity rose with a friendly taste.

AIX € 9 / € 42*

Cinsault / Grenache / Syrah - Provence, France

Harmonious and structured rose with a long finish.

Beers

Draft beer 5% - Heineken € 5

Hefeweizen 5,5% - Paulaner € 6

Iwit 6,5% - Brouwerij t' IJ € 6

Tricky Tripel 7,8% - Gebrouwen door Vrouwen € 6

Mannenliefde Saison 6% - Oedipus € 6

Natte Dubbel 6,5% - Brouwerij t' IJ € 6

Mooie Nel I.P.A. 6,5% - Jopen € 7

Kriek Lambic 4,5% - Mort Subite € 6

Gold 3,5% - Heaps of Hops € 6

Chill Lemon Radler 2,0% - Peroni € 5

Hefeweizen 0,5% - Paulaner € 5

Heineken 0.0 - Heineken € 5