

Oriole

GARDEN BISTRO

Daily opening hours
11.00 - 0.00

Kitchen open
11.30 - 15.00
17.00 - 23.00

✓ Vegetarian dish or can be served vegetarian.

FOOD

Bites & Sides

Focaccia € 5 ✓

Oysters, per piece € 5
- David Hervé Tara No. 3
- Zeeuwse platte No. 4

Dutch fries from the 'Frietboutique' with truffle mayonnaise and grated Parmesan cheese € 7 ✓

Caviar Perle Imperial with classic garnish 30 / 50 / 100 grams
€ 70 / € 100 / € 200

Panisse, pumpkin, lemon and za'atar € 8

Joselito Pata Negra (charcuterie) 50 / 100 grams € 18 / € 30

Joselito Lomo (charcuterie) 50 / 100 grams € 18 / € 30

Vegetables ✓

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

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

Beetroot from the Jospier with yogurt, horseradish, olive and sourdough crisp € 13

Burrata with butterhead lettuce salad with green asparagus, sugar snaps, haricots verts and tomato salsa € 13

Saffron risotto with grilled zucchini and Parmesan cheese € 13 / € 17

Meat

Steak tartar with pickle, capers, parsley with truffle mayonnaise and chicory € 13 / € 19

Guineafowl with cavolo nero and gnocchi with truffle sauce € 18 ✓

Veal tenderloin with parsley root cream, roseval potato and sage gravy € 19

Fish

Razor clams à la plancha with lemon and parsley € 13

Octopus with bell pepper, chickpeas and salsa verde € 15

Scallops with cauliflower, beurre noisette, hazelnut and bottarga € 16

Taglierini with king prawns, anchovies, parsley, pepper and garlic € 17 ✓

Codfish with pancetta, white beans, green olive and beurre blanc € 19

Sweet & Savoury

Tiramisu € 6

Lemon meringue pie € 6

Mocha Crème brûlée € 6

Pineapple, marinated in pink pepper, with vanilla ice cream € 7

Selection of cheeses from Fromagerie L'Amuse € 13



Cocktails € 14

COCKTAILS

Nutty Sour - *The perfect cocktail on a cosy winter day with a touch of hazelnut, almond and lemon*

Thyme Square - *Our variation of the Vieux Carré, which is French for 'old square'. A boozy cocktail with 4 different spirits*

Moroccan Mint & Fire - *A refreshing cocktail with mint tea and a touch of Glennfiddich Fire & Cane*

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

Verveine Fizz - *A creamy variation, inspired by the Gin Fizz, with verveine infused Hendricks*

Glennfiddich Apple - *The perfect mix for the untrained whisky drinker. With a touch of apple*

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

Basil Boulevard - *The Boulevardier is a classic cocktail from Paris. Add basil and a Mediterranean cocktail is born*

Fly over to the other side
to more deliciousness

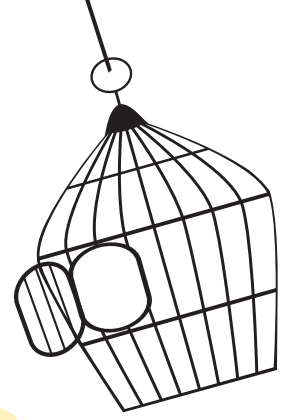
Oriole

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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.

Azienda Agricola € 7 / € 31*

Pinot Grigio - Veneto, Italy

Hint of herbs. Soft and fruity. Long finish.

Betuws Wijn domein Linge € 8,5 / € 39*

Johanitter - Betuwe, The Netherlands

Wine made in Holland! Complex and intense refreshing wine.

Vallée Blanche Viognier € 9 / € 41*

Viognier - Languedoc, France

Classic example of a Viognier. Tropical fruits, with a floral touch.

Beauté du Sud € 9 / € 41*

Chardonnay - Languedoc, France

Creamy Chardonnay, with ripe apples, vanilla and a nutty touch.

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

Passo Del Sud € 6,5 / € 29*

Primitivo/ Negroamaro - Apulia, Italy

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

Fontanavecchia € 8 / € 37*

Aglianico - Campania, Italy

Forest fruit with a touch of violet, cacao and a tobacco finish.

Casa de Santar € 8,5 / € 39*

Tinta Roiz/ Touriga Nacional - Dao, Portugal

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

Refined ageing.

Gérard Bertrand Narbo Martius Red € 9 / € 41*

Syrah/ Grenache/ Marselan - Coteaux de Narbonne, France

Elegant and silky. Black fruit and liquorice.

Gérard Bertrand Réserve Speciale € 11 / € 50*

Cabernet Sauvignon - Languedoc, France

Rounded Cabernet Sauvignon. Cassis and spices.

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 € 7

IJwit 6,5% - Brouwerij t' IJ € 7

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

Mannenliefde Saison 6% - Oedipus € 7

Natte Dubbel 6,5% - Brouwerij t' IJ € 7

Mooie Nel I.P.A. 6,5% - Jopen € 7

Kriek Lambic 4,5% - Mort Subite € 7

Gold 3,5% - Heaps of Hops € 7

Chill Lemon Radler 2,0% - Peroni € 5

Hefeweizen 0,5% - Paulaner € 5

Heineken 0.0 - Heineken € 5