

# 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

Oysters, per piece € 5  
- David Hervé Tara No. 3  
- Creuses Oosterschelde No. 3

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

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

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

### Vegetables ✓

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

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

Burrata with cavolo nero, dried figs and crispy bread crumbs € 13

Tortelloni filled with spinach & ricotta, served with artichoke and sage € 13 / € 17

### Meat

Steak tartare with apricot, kohlrabi, walnut, radish, crisp of brick dough and piment d'Espelette € 13 / € 19

Iberico pork cheek with polenta, roasted corn and gravy of sun-dried tomatoes € 19

### Fish

Baked sea bream fillet with riso nero and a cream of escabeche € 19

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

### Hotel Classics

Caesar salad with chicken or anchovy, Parmesan cheese, cherry tomato, croutons and anchovy dressing € 18

Beef hamburger with bacon, tomato, lettuce, mayonnaise, cheddar cheese and fries € 20

Hotdog from Duke of Berkshire with brioche, red cabbage, onions, black garlic, mayonnaise and fries € 17

### Sweet & Savoury

Tiramisu € 6

Lemon meringue pie € 6

Strawberry Romanoff with yoghurt parfait, blondie and pistache € 7

Selection of cheeses from Fromagerie L'Amuse € 13



### Cocktails € 14

Saint Germain spritz - A sparkling refreshing cocktail with hints of elderflower. It's a perfect cocktail during the summertime

Frozen basil daiquiri - The perfect cocktail to get a brain freeze with added basil.

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

Elderflower lady - The elderflower lady brings sweetness and floral flavours together in one drink

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

Sicilian Deer - You can taste the Mediterranean flavours in this whiskey based cocktail. A boozy cocktail with three different spirits

## COCKTAILS

Fly over to the other side  
to more deliciousness

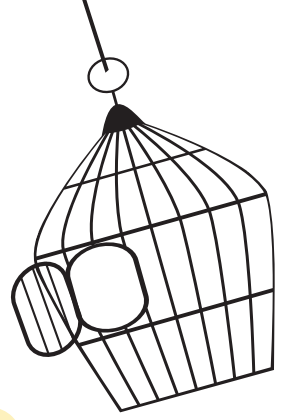
# Oriole

GARDEN BISTRO



Some birds are  
not meant to be caged

#feelfree



## Sparkling

\* bottle

Sumarocca Cava Molí Coloma Brut € 7 / € 31\*  
Xarel-lo/ Parellada/ Macabeo - Penedès, 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 Wijndomein 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

Session IPA 3,5% - Brand € 7

Chill Lemon Radler 2,0% - Peroni € 5

Hefeweizen 0,5% - Paulaner € 5

Heineken 0.0 - Heineken € 5