

Oriole

GARDEN BISTRO

Sourdough bread with aioli and basil oil

6

BITES & SIDES

David Hervé Marennes oyster No. 3, per piece

6

Fries from the 'Frietboutique', truffle mayonnaise and Parmesan cheese

8

Grilled Padrón peppers

8

'Grey Carbon' pizza piccola, mozzarella, mushroom, truffle and rocket salad

16

Joselito Pata Negra (charcuterie) 50/100 grams

20/30

Joselito Lomo (charcuterie) 50/100 grams

20/30

VEGETABLES

Gazpacho with Inca tomatoes, watermelon and Spanish Flor de las Villuercas (vegan option on request)

14

Beetroot from the Big Green Egg, burrata, pistachio, radicchio di Treviso and verjus

15

Roasted cauliflower, beurre noisette, hazelnut and bottarga

15

Black truffle risotto (vegan option on request)

35

FISH

Grilled octopus with eggplant, fennel salad and chorizo sauce

16

Bisque with Dutch shrimps, zucchini and sourdough

19

Sea bass with squid risotto, grilled little gem and salsa verde

22

MEAT

Veal tartare, Piment d'Espelette mayonnaise, Amsterdam onion and lovage oil

15

Chicken, polenta and chicken gravy with morel

22

Secreto Ibérico with white bean cream, zucchini and Pedro Ximénez sherry gravy

24

Grilled Dutch 'Weiderund' rib-eye (250 grams), baby gem, pommes Pont Neuf and pepper sauce

39

SWEET & SAVOURY

Espresso Martini tiramisu

8

Crema Catalana with raspberry compote

8

Tartelette with strawberries, crème pâtissière and white chocolate

8

Cheese selection from Fromagerie L'Amuse

16



ORIOLE EXPRESS

MENU DU CHEF 42,50

Step on board of the culinary Oriole train and experience the unique flavours of different countries with the Oriole Express. A delicious three course Menu du Chef is served every month, depending on the specialties of the country where the Oriole Express is located at that time. Travel with us and discover the tastiest regional dishes! Collect stamps in your Oriole Express passport to receive delightful treats from our chef. No passport yet? Ask our staff!

Travel with us this month to the land of the sun, beautiful beaches and the founder of Mediterranean cuisine: Spain!

Wine pairing: Two glasses 16 / Three glasses 24

Gazpacho with Inca tomatoes, watermelon and Spanish Flor de las Villuercas
or
Grilled octopus with eggplant, fennel salad and chorizo sauce
—
Sea bass with squid risotto, grilled little gem and salsa verde
or
Secreto Ibérico met crème van witte bonen, courgette en jus van Pedro Ximénez sherry
—
Crema Catalana with raspberry compote
or
Cheese selection from Fromagerie L'Amuse



*Do you have an allergy or dietary restriction? Please inform us and feel free to ask for the possibilities.
Follow us via @oriolebistro & tag us in your most beautiful pictures or write a review on Tripadvisor.*

All prices are in euros with VAT and service included.