



THE PURE TASTE OF THE MEDITERRANEAN

Oriole Garden Bistro breathes the feeling of a Mediterranean garden, with its lush greenery that brings the beautiful outside garden indoors. The bright golden Oriole bird invites everyone to feel free and enjoy the very best of the Mediterranean!

The menu of Oriole changes on a monthly basis as our Executive Chef Raoul Meuwese prefers to work with local products and creates dishes according to the season. Therefore, we are a proud member of the Fish&Season Foundation. The Fish&Season Foundation is committed to sustainability and offers restaurants an assortment of 100% Fish&Season. The fish from this assortment is caught in the ideal season, has a healthy population, is caught sustainably and is of high quality. The team of The Grand also grows their own vegetables and herbs on the urban rooftop garden. The rooftop is also home to our own bees that provide us with real Amsterdam honey.

Bar: 12:00 – 00:00 hours

Lunch: 12:00 – 15:00 hours

Dinner: 18:00 – 22:00 hours

Follow us via @oriolebistro & tag us in your most beautiful pictures or write a review on Tripadvisor.



Oriole

GARDEN BISTRO

MENU DU CHEF

3 courses 42,50

4 courses 51,50

Starter, main course, cheese & dessert or
two starters, main course & dessert

Roasted little gem with Baba Ghanoush, Manchego en sumac
Antão vaz da Malhadinha, Vinha da Peceguina, Alentejo, Portugal 2021 9.50

or

Ham hock terrine with sourdough and cornichons
Jérémié Huchet, Chapeau Melon Blanc, Loire, France 2021 8

Grilled royal sea bream with romanesco cauliflower,
white grapes and beurre blanc
La Côte Reserve, Pays d'Oc, France 2021 8.50

or

Corn-fed chicken with mashed potatoes, wild mushroom fricassee
and savora mustard sauce
Il Castelvechio Chianti, Italy 2019 8.50

Espresso Martini Tiramisu
Coteaux du Layon, Saint Aubin, Loire, France 2021 10
Espresso Martini 18

or

Cheese selection from Fromagerie L'Amuse
Niepoort Tawny Port 10



Sourdough bread with aioli and basil oil 6

BITES & SIDES

Zeeland Creuse oyster, per piece 6

Fries from the 'Frietboutique', truffle mayonnaise and Parmesan cheese 9

'Grey Carbon' pizza piccola, mozzarella, mushroom, truffle and rocket salad 18

Joselito Pata Negra (charcuterie) 50/100 grams 25/35

Joselito Lomo (charcuterie) 50/100 grams 25/35

Perle Imperial caviar 30 grams 85

VEGETABLES

Grilled Padrón peppers 8

Roasted little gem with Baba Ghanoush, Manchego en sumac 16

Beetroot from the Big Green Egg, burrata, pistachio, radicchio di Treviso and verjus 15 (vegan option on request)

Black truffle risotto 35 (vegan option on request)

FISH

Hamachi with pumpkin, radish and citrus dressing 17

Codfish with riso nero, green olives and 'nduja sauce 23

Grilled royal sea bream with romanesco cauliflower, white grapes and beurre blanc 24

MEAT

Classic steak tartare with tarragon emulsion and egg yolk 15

Ham hock terrine with sourdough and cornichons 18

Corn-fed chicken with mashed potatoes, wild mushroom fricassee and savora mustard sauce 24

Meadow beef tournedos with green asparagus, celeriac and port wine sauce 48

Do you have an allergy or dietary restriction? [Click here](#) for more information about the exceptions we can accommodate.

COCKTAILS

ORIOLE'S SIGNATURES

19

Limoncello Sour	Limoncello, vanilla liqueur, egg white, vanilla and lemon
Oriole's Siciliano	Bulleit Rye, aperitivo bitters, Amaro Averna, lemon, St. Germain and Peychaud's bitters
Ocimum	Grey Goose, pineapple, passion fruit, basil, lemon, coconut and egg white
Whiskey Wonder-Grand	Bulleit bourbon, St. Germain and chocolate bitters
Old Lucas Garden	Bols Genever Classic, Galliano liqueur, Maraschino liqueur, lemon, orange and chamomile
Oriole's Rosemary Clover Club	Rosemary gin, lemon, raspberry and egg white
The Devil Reads Vogue	Grey Goose vodka, Lillet blanc, rosemary, clove syrup, orange blossom and lemon

CLASSIC COCKTAILS

18

Amaretto Sour	Amaretto, lemon and egg white
Boulevardier	Bourbon, Campari and sweet vermouth
Bloody Mary	Vodka, tomato, lemon, Worcestershire sauce and celery bitters
Dark 'n Stormy	Rum, ginger beer, lime and Angostura
Espresso Martini	Vodka, Kahlua and espresso
Old fashioned	Bourbon, Angostura and sugar syrup
Sazerac	Absinthe, Rye whisky, cognac, Angostura and Peychaud's bitters
Gimlet	Gin, lime and simple syrup
French 75	Gin, lemon and cr�emant
Manhattan	Rye whisky, sweet vermouth and Angostura
Negroni	Aperitivo bitter, gin and Antica Carpano bitter
Vesper Martini	Gin, vodka and Lillet blanc

MOCKTAILS

12

Classic Mocktail	
Oriole Mocktail	Cranberry, pineapple, lemon, lime, raspberry syrup and peach puree

WINE BY THE GLASS

SPARKLING

Maison Roche de Bellene, Blanc Brut, Cremant de Bourgogne Chardonnay, Pinot Noir, Gamay, Aligoté	13.50
Henriot, Brut Souverain, Champagne Chardonnay, Pinot Noir, Meunier	19.50

ROSE

Aix Rose, Provence, France 2021 Cinsault, Grenache, Syrah	9.50
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WHITE

Jérémie Huchet, Chapeau Melon Blanc, Loire, France 2021 Sauvignon Blanc, Melon	8
La Côte Reserve, Pays d'Oc, France 2021 Chardonnay	8.50
Betuws Wijndomein, LingeWit, Erichem, the Netherlands 2020 Johanniter	9.50
Antão vaz da Malhadinha, Vinha da Peceguina, Alentejo, Portugal 2021 Antão Vaz	9.50
Alois Lageder, Alto Adige, Italy 2021 Pinot Grigio	11.50
Domaine Testut, Rive Droite, Chablis Frankrijk 2020 Chardonnay	16

RED

Domaine de Grangeneuve, L'Initiale H, Rhone, France 2020 Grenache, Syrah	8
Il Castelveccchio Chianti, Italy 2019 Sangiovese	8.50
Betuws Wijndomein, LingeRood, Erichem, the Netherlands 2020 Regent, Cabernet Cortis	9.50
Adeneuer, Purist, Ahr, Germany 2020 Pinot Noir	11
Bodegas Pujanza, Hado, Rioja, Spain 2019 Tempranillo	11
Pavillon de Taillefer, Grand Cru, Saint-Émilion, Bordeaux, France 2017 Merlot	19

SPARKLING

Maison Roche de Bellene, Blanc Brut, Cremant de Bourgogne Chardonnay, Pinot Noir, Gamay, Aligoté	68
Henriot, Brut Souverain, Champagne Chardonnay, Pinot Noir, Meunier	110

WHITE

FRESH & AROMATIC

Jérémie Huchet, Chapeau Melon Blanc, Loire, France 2021 Sauvignon Blanc, Melon	39
Betuws Wijn domein, LingeWit, Erichem, the Netherlands 2020 Johanniter	47
Antão vaz da Malhadinha, Vinha da Peceguina, Alentejo, Portugal 2021 Antão Vaz	47
Etiqueta Verde, Rias Baixas, Spain 2020 Albarino	60

THE BETWEENERS

Domaine Testut, Rive Droite, Chablis Frankrijk 2020 Chardonnay	80
Mullineux, Kloof street, Swartland, South Africa 2020 Chenin Blanc	55
Caciorgna Pietro, Etna Bianco, Sicily, Italy 2019 Carricante	95

FULL & ROUND

La Côte Reserve, Pays d'Oc, France 2021 Chardonnay	42
Quinta de Cabriz, Reserva, Dao, Portugal 2019 Encruzado	55
Rioja Blanco 'Lore de Ostatu' 2018 Ostatu, Spain 2018 Viura, Malvasia	85
Domaine Leflaive, Mâcon-Verzé Bourgogne, France 2019 Chardonnay	145

OFF THE TRACK

Alois Lageder, Alto Adige, Italy 2021 Pinot Grigio	55
Loxarel, Xarel-Lo de Loxarel Amphoras, Penedès, Spain 2019 Xarel-Lo	70
Foradori Fontanasanta Manzoni Bianco Alto Adige, Italy 2020 Manzoni	85

ROSE

Aix Rose, Provence, France 2021 Cinsault, Grenache, Syrah	47
Domaine Tempier, Bandol Rose, France 2021 Mourvèdre, Grenache, Cinsault	110

RED

FRESH & ELEGANT

Adeneuer, Purist, Ahr, Germany 2020 Pinot Noir	55
Domaine Michel Magnien, Coteaux Bourguignons, France 2020 Pinot Noir	90
Niepoort, Lagar de Baixo, Bairrada, Portugal 2018 Baga	85

JUICY & SPICY

Il Castelvechio Chianti, Italy 2019 Sangiovese	42
Domaine Jean-François Mérieau, Le Bois Jacou, Touraine, Frankrijk 2020 Gamay	60
Caciorgna Pietro, Etna Rosso, Sicily, Italy 2017 Nerello Mascalese	95
Vietti, Perbacco, Langhe, Italy 2018 Nebbiolo	110

FULL & MUSCULAR

Domaine de Grangeneuve, L'Initiale H, Rhone, France 2020 Grenache, Syrah	39
Betuws Wijndomein, LingeRood, Erichem, the Netherlands 2020 Regent, Cabernet Cortis	47
Bodegas Pujanza, Hado, Rioja, Spanje 2019 Tempranillo	55
Pavillon de Taillefer, Grand Cru, Saint-Émilion, Bordeaux, France 2017 Merlot	105
Domaine Antoine Sanzay, La Paterne, Saumur Champigny, Loire, France 2019 Cabernet Franc	85
Domaine Tempier, Bandol Rouge, Provence, France 2018 Mourvèdre, Grenache, Cinsault	135

BEERS

DRAFT BEER

Heineken 5% 25cl	6
Heineken 5% 45cl	9

BOTTLED BEERS

Light Session I.P.A 3,3% - Jopen	8
Heineken Silver 4% - Heineken	6
Session I.P.A. 4% - Brouwerij t' IJ	8
Kriek Lambic 4,5% - Mort Subite	8
Hefeweizen 5,5% - Paulaner	8
Mannenliefde Saison 6% - Oedipus	8
IJwit 6,5% - Brouwerij t' IJ	8
Natte Dubbel 6,5% - Brouwerij t'IJ	8
Mooie Nel I.P.A. 6,5% - Jopen	8
Tricky Tripel 7,8% - Gebrouwen door Vrouwen	8

CIDER 8

Irish Cider 4,3% - Magners

NON-ALCOHOLIC BEERS 5

Hefeweizen 0,0% - Paulaner
Heineken 0.0 - Heineken

SOFT DRINKS

SOFT DRINKS 6

Coca Cola - Regular, Zero	
Fever-Tree Tonic Mediterranean	
San Pellegrino Lemonade	
San Pellegrino Aranciata	
Redbull	
Thomas Henry Tonic Water	
Thomas Henry Soda Water	
Thomas Henry Ginger Ale	
Thomas Henry Ginger Beer	8

JUICES

Tomato - Big Tom	
Orange	
Apple	
Grapefruit	
Pineapple	
Cranberry	5

8 HOMEMADE ICED TEA

Oolong, rooibos or jasmin

WHISKY

SPEYSIDE

Glenfiddich 12 Years	10
Glenfiddich Fire & Cane	11
Glenfiddich Project XX	14
Glenfiddich I.P.A. Cask	15
Glenfiddich 15 Years	15
Glenfiddich 18 Years	25
Glenfiddich 21 Years	36
Glenfiddich Gand Cru	45
Glenfiddich 26 Years	65
Macallan 12 Years	21
Macallan 18 Years	45
Macallan Rare Cask	55
Macallan Reflexion	150
Balvenie 12 Years	15
Balvenie 18 Years	25
Balvenie 21 Years	35
Glenfarclas 25 Years	31
Glenfarclas 1992	45
Glenfiddich 1992, single cask 46,10% vol. Specially created and bottled for The Grand	70

ISLAY

Laphroaig 10 Years	14
Lagavulin 16 Years	16
Oban 14 Years	18
Bowmore 25 Years	80

HIGHLANDS

Dalwhinnie 15 Years	12
Glenmorangie 18 Years	25
Highland Park 12 Years	12
Highland Park 18 Years	35
Dalmore 12 Years	16
Dalmore 18 Years	25

IRELAND

Bushmills 10 Years	10
Jameson	10
Teeling NAS	12

Oriole

GARDEN BISTRO

BLENDING SCOTCH

Dewar's White Label	10
Chivas Regal 12 Years	10
Chivas Regal 18 Years	17
Chivas Regal 21 Royal Salute	25
Johnnie Walker Black	12
Johnnie Walker Blue	35
Johnnie Walker King George	85

JAPAN/TAIWAN

Nikka From The Barrel	16
Kavalan	18
Nikka Yoichi	20
Hakushu Distiller's Reserve	26

USA

Jack Daniels	10
Makers Mark	12
Bulleit Rye	12
Bulleit Bourbon	12
Woodford Kentucky Straight Bourbon	12
Woodford Kentucky Straight Rye Whiskey	18

SPIRITS

RUM

Flying Dutchman No.3	10
Union 55	12
Don Papa 10 Years	16
Banks 5 Years	10
Banks 7 Years	12
Bacardi Carta Blanca	10
Bacardi Anejo 4 Cuatro	10
Bacardi Gran Reserva Diez	14
Zacapa Solera 23 Years	16
Zacapa Solera XO	38
Diplomatico Ambassador	38

TEQUILA

Cazadores Blanco	10
Patron Reposado	13
Patron Anejo	15
Ocho Reposado	12
Don Julio Reposado	15
Don Julio 1942	44

Oriole

GARDEN BISTRO

VODKA

Ketel One	10
Ketel One lemon	10
Ciroc	12
Grey Goose	12

GIN

Damrak	10
Bobby's Gin	11
Tanqueray 10	12
Hendricks	12
Hendricks Botanical	12
Monkey 47	16
Nolet's	14
Hermit	14

JENEVER

Bols Corenwyn 6 Year's	10
Bols Genever	
Bols Genever Barrel Aged	
Bols "Zeer Oude Genever"	
Bols Corenwyn	

COGNAC

Château de Montifaud V.S.O.P.	15
Château de Montifaud X.O.	22
Hennessy X.O.	38
Hennessy Paradis Impérial	175
Hennessy Richard	175
Rémy Martin Louis XIII	225

ARMAGNAC

Tariquet VSOP	12
Tariquet 15 Years	14
Goudoulin 1965 Bas Armagnac	32

GRAPPA

Grappa Villa de Varda Traminer	11
Grappa Villa de Varda Moscato Riserva	11
Grappa Sperss	15
Grappa Rossj Bas	15

CALVADOS

Dom Frontais 2003	10
Château du Breuil 15 Years	14

Oriole

GARDEN BISTRO

VERMOUTH & BITTERS

Carpano Antica Formula	7.50
Dolin Dry	7.50
Dolin White	7.50
Del Professore Bitter	10
Del Professore Aperitivo	10
Belsazar Red	10
Willems Wermoed	10

PORT

Niepoort Rabbit Dry White	8
Niepoort Tawny / Ruby	10
Niepoort 10 Years old Tawny	17
Niepoort Colheita 2007	18
Niepoort Colheita 1997	30

LIQUEUR

10

Chartreuse
St. Germain
D.O.M Benedictine
Amaretto
Baileys
Chambord
Cointreau
Drambuie
Frangelico
Grand Marnier
Kahlúa
Licor 43
Sambuca
Limoncello
Luxardo
Cherry Heering
Galliano
Pimm's No. 1
Fernet Branca
Averna Amaro

COFFEE

Coffee	5.50
Decaffeinated coffee	5.50
Espresso	5.50
Double espresso	5.50
Cappuccino	6.50
Espresso macchiato	6.50
Latte macchiato	6.50
Special coffee	18

TEA

GREEN TEA	7.50
Jasmin Pearls	
Green Sencha	
BLACK TEA	7.50
English Breakfast	
Earl Grey	
Assam	
Lapsang Souchong	
OOLONG	7.50
Ginseng oolong	
HERBAL TEA	7.50
Lemon Verveine	
Chamomile	
Rooibos	
Fresh mint tea	
Ginger tea	

Oriole

GARDEN BISTRO

SWEET & SAVOURY

Lavender crème brûlée with vanilla 8

Espresso martini tiramisu 8

White chocolate tartelette with rose and lychee 8

Cheese selection from Fromagerie L'Amuse 16

DIGESTIFS

Oriole Espresso Martini	19
Château de Montifaud V.S.O.P.	15
Château de Montifaud X.O.	22
Hennessy X.O.	38

COFFEE

Coffee	5.50
Decaffeinated coffee	5.50
Espresso	5.50
Double espresso	5.50
Cappuccino	6.50
Espresso macchiato	6.50
Latte macchiato	6.50
Special coffee	18

TEA

7.50

GREEN TEA

Jasmin Pearls
Green Sencha

BLACK TEA

English Breakfast

Earl Grey

Assam

Lapsang Souchong

OOLONG

Ginseng oolong

HERBAL TEA

Lemon Verbana

Camomille

Rooibos

Fresh mint tea

Ginger tea