



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 – 21:30 hours

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Oriole




GARDEN BISTRO

MENU DU CHEF

3 courses 45


4 courses 54

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


Beetroot from the Big Green Egg with Castelfranco, Granny Smith,
pistachio and verjus   

Jérémie Huchet, Chapeau Melon Blanc, Sauvignon Blanc, Loire, France 8

or


Roasted veal with potato salad, Taggiasca olives, crème fraîche
and lovage 

Celeste, Torres, Verdejo, Rueda, Spain 9.50

Grilled royal sea bream with white bean cassoulet, gremolata
and 'nduja sauce 

La Côte Reserve, Chardonnay, Pays d'Oc, France 8.50

or

Poulet noir with white asparagus, mousseline, wild garlic oil
and morel sauce 

Il Castelvechio Chianti, Sangiovese, Italy 8.50

Choux Craquelin with Lambada strawberry, rhubarb and basil ice cream 

Coteaux du Layon, Saint Aubin, Chenin blanc, Loire, France 10

Occimum Cocktail 19

or

Cheese selection from Fromagerie L'Amuse 

Niepoort Tawny Port 10

Oriole's Siciliano 19




Sourdough bread with parsley hummus 7 

BITES & SIDES

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





Grilled Padrón peppers 10  


'Grey Carbon' pizza piccola, mozzarella, mushroom, truffle and rocket salad 21 



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



Wagyu Beef Charcuterie Cecina 50/100 grams 35/60  


VEGETABLES

Beetroot from the Big Green Egg with Castelfranco, Granny Smith, pistachio and verjus 15    


Roasted little gem with Baba Ghanoush, Manchego and sumac 16 

Options for this dish:  

Green asparagus with pearl barley, Parmesan cheese, fennel and sage sauce 21  

Option for this dish: 

FISH

Scallop ceviche with artichoke cream, fennel, grapefruit and hazelnut 19 

Codfish with celeriac, cime di rapa and beurre noisette 25 

Grilled royal sea bream with white bean cassoulet, gremolata and 'nduja sauce 25 

MEAT

Roasted veal with potato salad, Taggiasca olives, crème fraiche and lovage 18 

Poulet noir with white asparagus, mousseline, wild garlic oil and morille sauce 25 

Onglet de boeuf Simmental with Bordelaise sauce, pommes pont neuf and chicory salad 37

 vegetarian dish or vegetarian option possible

 vegan dish or vegan option possible

 gluten free dish or gluten free option possible

 dairy free dish or dairy free option possible

Do you have an allergy or dietary restriction? Please inform us and feel free to ask for the possibilities.

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
Jardin De Mûres	Lemon vodka, pineapple, agave, basil, blackberry and Tabasco
Botanical Dream	Nolet's Gin, Jägermeister, lemon, lychee syrup and Peychaud's bitters
Foggy Bird	Rum, cognac VSOP, gin, lime, orange, orgeat and sherry
Oriole's Uccello	Bulleit rye, Del professore bitter, St-Germain, lemon, egg white and honey
Karel Appel	Glenfiddich Fire & Cane, lemon, honey, ginger and apple

CLASSIC COCKTAILS

18

Mojito	Bacardi, lime, mint and soda
Daiquiri	Rum, lime and sugar
Bloody Mary	Vodka, tomato, lemon, Worcestershire sauce and celery bitters
Mint Julep	Bourbon, mint and bitters
Espresso Martini	Vodka, Kahlua and espresso
Old Fashioned	Bourbon, Angostura and sugar syrup
Corpse Reviver	Gin, Cointreau, Lillet Blanc, lemon and cherry
Gimlet	Gin, lime and simple syrup
French 75	Gin, lemon and crémant
Pisco Sour	Pisco, lime, egg white and Angostura
Negroni	Aperitivo bitter, gin and Antica Carpano bitter
Margarita	Tequila, Cointreau, lime, agave and salt

MOCKTAILS

13

Spicy Peach Mocktail	Gin 0.0%, lime, peach, spicy syrup and Tabasco
Virgin Piña Colada	Pineapple, coconut, strawberry and cream
Bramble Berry	Cranberry, rooibos tea, blackcurrant, blackberry and lime
Oolong Mocktail	Oolong tea, apple juice, mango, honey and lime

WINES

SPARKLING

	GLASS	BOTTLE
Maison Roche de Bellene, Blanc Brut, Cremant de Bourgogne Chardonnay, Pinot Noir, Gamay, Aligoté	13.50	68
Henriot, Brut Souverain, Champagne Chardonnay, Pinot Noir, Meunier	19.50	110
Baron de Rothschild, Blanc des Blanc, Champagne Chardonnay		150

WHITE

Jérémie Huchet, Chapeau Melon Blanc, Loire, France Sauvignon Blanc, Melon	8	39
La Côte Reserve, Pays d'Oc, France Chardonnay	8.50	42
Betuws Wijndomein, LingeWit, Erichem, The Netherlands Johanniter	9.50	47
Celeste, Torres, Rueda, Spain Verdejo	9.50	47
Tenuta Luisa, Friuli, Italy Pinot Grigio	11	55
Moreau-Naudet, Chablis, France Chardonnay	16	80
Terras Gauda, O Rosal Blanco, Rias Baixas, Spain Albariño		60
Apostelhoeve Cuvée XII, Maastricht, The Netherlands Auxerrois, Müller-Thurgau, Pinot Gris		65
Baron Philippe Rothschild Les Cépages, Pays d'Oc, France Viognier		45
Mullineux, Kloofstreet, Swartland, South Africa Chenin Blanc		55
Quinta de Cabriz, Reserva, Dão, Portugal Encruzado		55
Domaine Leflaive, Mâcon-Verzé, Bourgogne, France Chardonnay		125

Oriole

GARDEN BISTRO

ROSÉ

	GLASS	BOTTLE
AIX Rosé, Provence, France Cinsault, Grenache, Syrah	9.50	47
Domaine Tempier, Bandol Rosé, France Mourvèdre, Grenache, Cinsault		110

RED

Domaine de Grangeneuve, L'Initiale H, Rhone, France Grenache, Syrah	8	39
Il Castelveccchio, Chianti, Italy Sangiovese	8.50	42
Betuws Wijndomein, LingeRood, Erichem, The Netherlands Regent, Cabernet Cortis	9.50	47
Colterenzio, Pinot Nero, Alto Adige, Italy Pinot Nero	11	55
Celeste Roble, Torres, Ribera del Duero, Spain Tempranillo	11	55
Mouton Cadet, Heritage, Bordeaux, France Cabernet Franc, Cabernet Sauvignon, Merlot	14	70
Domaine Jean-François Mérieau, Le Bois Jacou, Touraine, France Gamay		60
Niepoort, Lagar de Baixo, Bairrada, Portugal Baga		85
Domaine Michel Magnien, Côteaux Bourguignons, France Pinot Noir		90
Domaine Antoine Sanzay, La Paterne, Saumur Champigny, Loire, France Cabernet Franc		85
Vietti, Perbacco, Langhe, Italy Nebbiolo		90
Domaine Tempier, Bandol Rouge, Rhône, France Mourvèdre, Grenache, Cinsault		135
Perrin, Coudoulet de Beaucastel, Côtes-du-Rhône, France Grenache, Syrah, Mourvèdre		135

BEERS

DRAFT BEER

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

BOTTLED BEERS

Light Session I.P.A 3,3% - Jopen	8
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

Irish Cider 4,3% - Magners	8
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NON-ALCOHOLIC BEERS

Hefeweizen 0,0% - Paulaner	5
Heineken 0.0 - Heineken	

SOFT DRINKS

SOFT DRINKS

Coca Cola - Regular, Zero	6
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	8

HOMEMADE ICED TEA

Oolong, rooibos or jasmijn	7
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Oriole

GARDEN BISTRO

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
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
Highland Park 12 Years	12
Highland Park 18 Years	35

IRELAND

Bushmills 10 Years	10
Jameson	10
Teeling NAS	12

Oriole

GARDEN BISTRO

BLENDED 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
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

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	12
Bols Genever Barrel Aged	12
Bols "Zeer Oude Genever"	14
Bols Corenwyn	12

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

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

10

Carpano Antica Formula
Dolin Dry
Dolin White
Del Professore Bitter
Del Professore Aperitivo
Belsazar Red
Willems Vermoed

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	