



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 49

4 courses 58

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

Grilled king prawn with a sauce of romesco
and cime di rapa

Thorne & Daughters, Rocking Horse, Sémillon, Chardonnay, Roussanne, France 11

or

Thinly sliced veal with truffle dressing,
potato and Amsterdam onions

Colterenzio, Pinot Nero, Alto Adige, Italy 11

Catch of the day with white beans, kale,
sauce of smoked butter and a herbal oil

Barón de Ley, Tres Viñas Reserva, Rioja, Viura, Malvasia, Grenache Blanc, Spain 11

or

Hasselback pumpkin with old goatcheese from Texel
and a beurre blanc of tarragon

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

Chocolate Nemesis with a compote of
blood orange and crème cru

Bodegas Rey Fernando de Castilla, Sherry, Palomino Fino, Pedro Ximénez, Spain 10

or

Cheese selection from Fromagerie L'Amuse

Niepoort Tawny Port 10




BITES & SIDES

Zeeuwse Creuse oyster per piece 6

Sourdough bread with farm butter 8 

Fries from the 'Frietboutique' with mayonnaise of piment d'espelette, old cheese and chives 10 



Grilled Padrón peppers 11  

'Grey Carbon' pizza piccola, mozzarella, mushroom, truffle and rocket salad 22 



Joselito Pata Negra (charcuterie) 50/100 grams 28/38  

Wagyu Beef Charcuterie Cecina 50/100 grams 35/60  



VEGETABLES



Grilled little gem with couscous, muhammara, labne and za'atar 16  

Orecchiette with artichoke, tio pepe olive and a sauce of smoked garlic 22 

Hasselback pumpkin with old goatcheese and a beurre blanc of tarragon 24  

FISH

Razor clams from the plancha with herbs and lemon 18  

Grilled king prawn with a sauce of romesco and cime di rapa 18  

Catch of the day with white beans, kale, sauce of smoked butter and a herbal oil 27

MEAT


Thinly sliced veal with truffle dressing, potato and Amsterdam onions 18  

Baambrugs piglet kotelet with a celeriac puree, baked chicory and madeira jus 28  

Dry aged entrecôte with little gem, horseradish, pont neuf and pepper sauce 47

DESSERTS

Mango cheesecake with ice cream of lemongrass 12

Portokalopita with olive oil ice cream and orange 12 

Chocolate Nemesis with compote of blood orange and crème cru 14  

Cheese selection from Fromagerie L'Amuse 18 

 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? [Click here to see the list of allergies and dietary restrictions](#)

COCKTAILS

ORIOLE'S SIGNATURES

19

Limoncello Sour	Limoncello, vanilla liqueur, egg white, vanilla and lemon
Mediterranean Breeze	Bourbon, lemon juice, Orgeat, Angostura bitters and a float of jasmin tea
Ocimum	Grey Goose, pineapple, passion fruit, basil, lemon, coconut and egg white
The Marked Bird	Laphroig, Makers Mark bourbon, Amaretto, lemon juice and cherry syrup
Tipsy Bird	Flying Dutchman Rum 03, Banana liquor, Tawny port, Angostura bitters
Yellow Bird	Château Montifaud VSOP, St Germain, lychee syrup, lemon juice, Lapsang Souchong tea
Oriole Cetriolo	Hendrick's Gin, cucumber syrup, mint, peychaud bitter, lime juice

Karel Appel	Glenfiddich Fire & Cane, lemon, honey, ginger and apple	20
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CLASSIC COCKTAILS

18

Whisky sour	Makers mark, egg white and lemon
Caipirinha	Cachaca, lime and sugar syrup
Aviation	Parfait amour, gin, lemon juice and marachino licquor
Gin basil smash	Gin, basil, lemon juice and sugar syrup
Espresso Martini	Vodka, Kahlua and espresso
Old Fashioned	Bourbon, Angostura and sugar syrup
Mai tai	Rum, Cointreau, cachaca, lime juice and orgeat
Paloma	Tequila, lime juice, grapefruit soda
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

15

Spicy Peach Mocktail	Gin 0.0%, lime, peach, spicy syrup and Tabasco
Virgin Passionfruit Mojito	Pineapple juice, passionfruit syrup, lime juice, mint and soda
Choco-Tini	Chocolate milk, strawberry syrup and orange juice
Sunset Fizz	Pineapple juice, orange juice, grenadine, lemon juice and grapefruit soda

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
Domaine Testut, Chablis Rive Droite, Bourgogne, France Chardonnay	16	80
Terras Gauda, O Rosal Blanco, Rias Baixas, Spain Albariño		60
Apostelhoeve, Maastricht, The Netherlands Riesling		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	7
Heineken 5% 45cl	9

BOTTLED BEERS

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

Heineken 0.0 - Heineken	6,50
Jopen Non IPA 0.3 - Jopen (+ €1,50)	

SOFT DRINKS

SOFT DRINKS

Coca Cola - Regular, Zero	6,50
San Pellegrino Lemonade	
San Pellegrino Aranciata	
Redbull (+ €1,50)	
London Essence Blood Orange & Elderflower Tonic	
London Essence Grapefruit Soda	
London Essence Pomelo & Pink Pepper Tonic	
London Essence White Peach & Jasmin Soda	
Thomas Henry Tonic Water	
Thomas Henry Soda Water	
Thomas Henry Ginger Ale	
Thomas Henry Ginger Beer	

JUICES

Tomato - Big Tom	8
Orange	
Apple	
Grapefruit	
Pineapple	
Cranberry	

Oriole

GARDEN BISTRO

WHISKY

SPEYSIDE

Glenfiddich 12 Years	12
Glenfiddich Fire & Cane	12
Glenfiddich Project XX	16
Glenfiddich 15 Years	16
Glenfiddich 18 Years	25
Glenfiddich 21 Years	38
Glenfiddich Gand Cru	45
Glenfiddich 26 Years	70
Glenfiddich 40 Years	375
Macallan 12 Years	24
Macallan 18 Years	48
Macallan Rare Cask	58
Balvenie 12 Years	16
Balvenie 16 Years	26
Balvenie 21 Years	36
Glenfarclas 25 Years	34
Glenfarclas 1992	49
Glenfiddich 1992, single cask 46,10% vol. Specially created and bottled for The Grand	90

ISLAY

Laphroaig 10 Years	15
Lagavulin 16 Years	16
Oban 14 Years	20
Bowmore 25 Years	80

HIGHLANDS

Dalwhinnie 15 Years	14
Highland Park 12 Years	14
Highland Park 18 Years	35

IRELAND

Bushmills 10 Years	12
Jameson	12
Teeling NAS	12

Oriole

GARDEN BISTRO

BLENDED SCOTCH

Dewar's White Label	12
Chivas Regal 12 Years	12
Chivas Regal 18 Years	18
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	18
Kavalan	18
Nikka Yoichi	20
Hakushu Distiller's Reserve	28

USA

Jack Daniels	12
Makers Mark	12
Bulleit Rye	14
Bulleit Bourbon	14
Woodford Kentucky Straight Bourbon	14
Woodford Kentucky Straight Rye Whiskey	18

SPIRITS

RUM

Union 55	12
Bacardi Carta Blanca	11
Bacardi Anejo 4 Cuatro	11
Bacardi Gran Reserva Diez	15
Zacapa Solera 23 Years	16
Zacapa Solera XO	38

TEQUILA

Cazadores Blanco	11
Patron Reposado	14
Patron Anejo	15
Don Julio 1942	47
Clase Azul Reposado	57
Clase Azul Mezcal Durango	105
Clase Azul Tequila Añejo	160
Clase Azul Ultra	350

Oriole

GARDEN BISTRO

VODKA

Ketel One	11
Ketel One lemon	11
Grey Goose	12

GIN

Damrak	11
Bobby's Gin	12
Tanqueray 10	12
Hendricks	12
Monkey 47	16
Nolet's	14
Seventy-One	40

JENEVER

Bols Corenwyn 6 Year's	11
Bols Genever	12
Bols Genever Barrel Aged	12
Bols "Zeer Oude Genever"	14
Bols Corenwyn	12

COGNAC

Château de Montifaud V.S.O.P.	18
Château de Montifaud X.O.	25
Hennessy X.O.	38
Hennessy Paradis Impérial	195
Rémy Martin Louis XIII	260

ARMAGNAC

Tariquet VSOP	15
Tariquet 15 Years	18

GRAPPA

Grappa Villa de Varda Traminer	12
Grappa Villa de Varda Moscato Riserva	12
Grappa Sperss	16
Grappa Rossj Bas	16

CALVADOS

Dom Frontais 2003	14
Château du Breuil 15 Years	18

Oriole

GARDEN BISTRO

VERMOUTH & BITTERS

11

Carpano Antica Formula
Dolin Dry
Dolin White
Campari
Aperol
Willems Wermoeed

DISTILLERY BERTA

Crema Caffé DiNero 18
Amaretto DiMombaruzzo 18
Casalotto 1989 35
Castelletto dell'Annunziata | Barbera, Moscato, Nebbiolo 35

PORT

Niepoort | Rabbit Dry White 10
Niepoort | Tawny / Ruby 11
Niepoort | 10 Years old Tawny 17
Niepoort | Colheita 2007 18
Niepoort | Colheita 1997 30

LIQUEUR

12

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

Try our sustainable options

Coffee	6
Decaffeinated coffee	5.50
Espresso	5.50
Double espresso	6
Cappuccino	6.50
Espresso macchiato	6.50
Latte macchiato	6.50
Flat white	6.50
Special coffee	18

TEA

Try our sustainable options

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	
HOMEMADE ICED TEA	10
Oolong	
Assam	