



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

Smoked seabass tartare with crème cru, dill
and sourdough crisp

Tenuta Luisa, Friuli, Italy, Pinot Grigio 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

White asparagus with potato cream, ham, beurre blanc,
parsley, egg and pata negra

Domaine Testut, Chablis Rive Droite, Bourgogne, France, Chardonnay 16

Madeleine with lavender, rhubarb compote and port ice cream

Coteaux du Layon, Saint Aubin, Chenin Blanc, Loire, France 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 39/69  

VEGETABLES



Carrot with pesto, samphire, coffee and old cheese from Texel 16  


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

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

White asparagus with potato cream, parsley, sherry and watercress 23  

FISH

Octopus with bimi, muhammara and walnut 18  


Smoked seabass tartare with crème cru, dill and sourdough crisp 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  

Pork cheek with polenta, grilled green asparagus and madeira jus 24 



Tournedos of simmentaler beef, celeriac, white asparagus, madeira jus, truffle 43 

Supplement: duck liver 10

DESSERTS


Mango cheesecake with ice cream of lemongrass 12

Madeleine with lavender, rhubarb compote and port ice cream 12

Chocolate Nemesis with compote of strawberry 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, vegan egg white, vanilla and lemon
Spicy peach	Zacapa 23, lime juice, peach puree, spicy syrup and tabasco
Ocimum	Grey Goose, pineapple, passion fruit, basil, lemon, coconut and vegan 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

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

CLASSIC COCKTAILS

18

Whisky sour	Makers mark, vegan 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, vegan 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 Strawberry Mojito	Cranberry juice, strawberry syrup, lime juice, mint and soda
Bitter sweet	0.0% gin, grapefruit juice, orgeat, lime juice, cherry and vegan eggwhite
Sunset Fizz	Pineapple juice, orange juice, grenadine, lemon juice and grapefruit soda

SPARKLING

	GLASS	BOTTLE
Maison Roche de Bellene, Blanc Brut, Cremant de Bourgogne	13.50	70
Henriot, Brut Souverain, Champagne	19.50	110
Henriot Brut Souverain, Rosé Champagne		160

WHITE

FRESH & AROMATIC

	GLASS	BOTTLE
Jérémie Huchet, Chapeau Melon Blanc, Loire, France	8	39
Sauvignon Blanc, Melon		
Betuws Wijndomein, LingeWit, Erichem, The Netherlands	9.50	47
Johanniter		
Celeste, Torres, Rueda, Spain	9.50	47
Verdejo		
Terras Gauda, O Rosal Blanco, Rias Baixas, Spain		70
Albariño		

THE BETWEENERS

	GLASS	BOTTLE
Domaine Testut, Chablis Rive Droite, Bourgogne, France	16	80
Chardonnay		
Mullineux, Kloofstreet, Swartland, South Africa	11	55
Chenin Blanc		
Baron Philippe Rothschild Les Cépages, Pays d'Oc, France		45
Viognier		

FULL & ROUND

	GLASS	BOTTLE
La Côte Reserve, Pays d'Oc, France	8.50	42
Chardonnay		
Quinta de Cabriz, Reserva, Dão, Portugal		55
Encruzado		
Domaine Leflaive, Mâcon-Verzé, Bourgogne, France		110
Chardonnay		

OFF THE TRACK

	GLASS	BOTTLE
Tenuta Luisa, Friuli, Italy	11	55
Pinot Grigio		
Apostelhoeve, Maastricht, The Netherlands		70
Riesling		

Oriole

GARDEN BISTRO

ROSÉ

	GLASS	BOTTLE
AIX Rosé, Provence, France	9.50	47
Cinsault, Grenache, Syrah		
Clarete Picaro, Dominio del Águila, Ribera del Duero, Spain	18	90
Tempranillo, Blanca del País		
Domaine Tempier, Bandol Rosé, France		120
Mourvèdre, Grenache, Cinsault		

RED

FRESH & ELEGANT

	GLASS	BOTTLE
Colterenzio, Pinot Nero, Alto Adige, Italy	11	55
Pinot Nero		
Niepoort, Lagar de Baixo, Bairrada, Portugal		85
Baga		
Bourgogne Cote d'Or, Fabien Coche, Bourgogne, France		115
Pinot Noir		

JUICY & SPICY

	GLASS	BOTTLE
Il Castelveccchio, Chianti, Italy	8.50	42
Sangiovese		
Domaine Jean-François Mérieau, Le Bois Jacou, Touraine, France		60
Gamay		
Domaine Antoine Sanzay, La Paterne, Saumur Champigny, Loire, France		85
Cabernet Franc		
Vietti, Perbacco, Langhe, Italy		90
Nebbiolo		
Perrin, Coudoulet de Beaucastel, Côtes-du-Rhône, France		120
Grenache, Syrah, Mourvèdre		

FULL & MUSCULAR

	GLASS	BOTTLE
Domaine de Grangeneuve, L'Initiale H, Rhone, France	8	39
Grenache, Syrah		
Betuws Wijn domein, LingeRood, Erichem, The Netherlands	9.50	47
Regent, Cabernet Cortis		
Celeste Roble, Torres, Ribera del Duero, Spain	11	55
Tempranillo		
Mouton Cadet, Heritage, Bordeaux, France	14	70
Cabernet Franc, Cabernet Sauvignon, Merlot		
Domaine Antoine Sanzay, La Paterne, Saumur Champigny, Loire, France		85
Cabernet Franc		
6 Domaine Tempier, Bandol Rouge, Rhône, France		150
Mourvèdre, Grenache, Cinsault		

BEERS

DRAFT BEER

Heineken 5% 25cl	7
Heineken 5% 45cl	9

BOTTLED BEERS

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	320

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	350

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
Java Iced Tea	
Black Jasmin Tea Lemon juice Verbena syrup	
Oolong	
Lemon juice Ginger beer	
Lemon Verbena	
Lemon juice Honey syrup	

WATER

The Grand water

Still water large 0.70L

Still water small 0.33L

Sparkling water 0.70L

Sparkling water 0.33L

5

4

5

4