



SOFITEL



Oriola

Mediterranean Holidays

at Oriole Garden Bistro

Indulge in a memorable festive experience at Oriole Garden Bistro, this holiday season. Gather with your loved ones and celebrate the joy of the season while savouring a specially curated menu, inspired by the iconic flavours of the Mediterranean.

Begin your festivities with a sparkling aperitivo at the bar, then enjoy a leisurely lunch or dinner in our enchanting interior. Surrounded by lush greenery and charming festive decorations, you will feel as though you have been transported to the Mediterranean coast.

Oriolz

Culinary Calendar

FESTIVE LUNCH & DINNER

Served on December 24th (dinner only), 25th and 26th

Reservations between 13:00 – 14:00pm and between 18:00 - 21:00pm

END OF THE YEAR LUNCH & DINNER

Served on December 31st

Reservations between 13:00 – 14:00pm and between 18:00 – 21:00pm

Four course Menu du Chef €95 p/p

Five course Menu du Chef €115 p/p

Four course Wine pairing €65 p/p

Five course Wine pairing €80 p/p



Oudezijds Voorburgwal 197 1012 EX Amsterdam +31 (0)20 555 3 560 info@oriolebistro.nl www.oriolebistro.nl

Click here for the allergies and dietary requirements we can accommodate. Please note that full payment for the selected lunch or dinner experience will be required upon reservation. Modifications or cancellations are accepted until 14:00 hours local time 7 days prior to the arrival date without any charge. 50% of the total reservation value will be charged for modifications or cancellations made between 2 and 7 days prior to the arrival date. The full reservation value will be charged for modifications or cancellations made 2 days or less prior to the arrival date.



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Festive Season at Oriole Menu du Chef

Prawn sandwich

Carrot | Dressing of curry

or

Smoked burrata cream

Celeriac | Sourdough | Salad of bitter lettuce

+

Poached egg

Penny bun | Comté cheese | Hazelnut | Duroc ham

or

Poached egg

Comté cheese | Hazelnut | Truffle 20 euro supplement

+

Cod

Cauliflower | Savora mustard

or

Veal

Cauliflower | Onion | Mushroom

+

Hazelnut with mocha

Pear | Dark chocolate



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Griole for the little ones Menu du Chef

Smoked salmon

Horseradish mayonnaise | Cucumber

or

Parma ham

Cantaloupe | Galia melon

+

Pomodori soup

Basil pesto

+

Guinea fowl

Bimi | Herb risotto

+

Dame blanche

Festivities for the little ones Lunch & Dinner Served on December 24th (dinner only), 25th, 26th & 31st

> Four course Menu du Chef €60 p/p Three course Menu du Chef €50 p/p





Contact

ACCOMMODATION

For information or bookings of our guestrooms please contact our Reservations department at: +31 (0)20 555 3 555 or at reservations.thegrand@sofitel.com.

RESTAURANT RESERVATIONS

For reservations in one of our restaurants please contact +31 (0)20 555 3 282 or thegrand.restaurant@sofitel.com.

SOFITEL SPA

For information or reservations of a treatment at our Sofitel SPA, please contact +31 (0)20-555 3 111 or sospa.thegrand@sofitel.com.

Sofitel Legend The Grand Amsterdam Oudezijds Voorburgwal 197 1012 EX Amsterdam www.bridgesrestaurant.nl www.oriolebistro.nl www.sofitel-legend-thegrand.com

- **⑥** SofitelLegendTheGrandAmsterdam
 - **⑥ ⑤** BridgesAmsterdam

