

Sourdough bread with aioli and basil oil 6 **BITES & SIDES** David Hervé Marennes oyster No. 3, per piece Fries from the 'Frietboutique', truffle mayonnaise and Parmesan cheese 8 Grilled Padrón peppers 8 'Grey Carbon' pizza piccola, mozzarella, mushroom, truffle and rocket salad 16 Joselito Pata Negra (charcuterie) 50/100 grams 20/30 Joselito Lomo (charcuterie) 50/100 grams 20/30 **VEGETABLES** Tomato ceviche, ricotta and mixed tomato salad (vegan option on request) 14 Beetroot from the Big Green Egg, burrata, pistachio, radicchio di Treviso and verjus 15 Roasted cauliflower, beurre noisette, hazelnut and bottarga 15 Black truffle risotto (vegan option on request) 35 FISH Monkfish rillette, brioche and mixed salad 16 Skate wing and beurre noisette with white and black beans 22 Bisque with Dutch shrimps, zucchini and sourdough 19 **MEAT** Veal tartare, Piment d'Espelette mayonnaise, Amsterdam onion and lovage oil 15 Grilled Dutch 'Weiderund' rib-eye (250 grams), baby gem, pommes Pont Neuf and pepper sauce 39 Chicken, polenta and chicken gravy with morel 22 Glazed boneless spare ribs, eggplant and Pedro Ximenez 24 SWEET & SAVOURY Espresso Martini tiramisu 8 Rosemary crème brûlée 8 Tartelette with Lambada strawberries, crème pâtissière and white chocolate 8 Cheese selection from Fromagerie L'Amuse 16

## ORIOLE MENU DU CHEF 42,50 -

Wine pairing: Two glasses 16 / Three glasses 24

Tomato ceviche, ricotta and mixed tomato salad

or

Monkfish rillette, brioche and mixed salad

Chicken, polenta and chicken gravy with morel

or

Skate wing, beurre noisette with white and black beans

Tartelette with Lambada strawberries, crème pâtissière and white chocolate

or

Cheese selection from Fromagerie L'Amuse