



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 – 22:00 hours

Follow us via @oriolebistro & tag us in your most beautiful pictures or write a review on Tripadvisor.



Oriole

GARDEN BISTRO



ORIOLE EXPRESS

Step on board of the culinary Oriole train and experience the unique flavours of different countries with the Oriole Express. A delicious three course Menu du Chef is served every month, depending on the specialties of the country where the Oriole Express is located at that time. Travel with us and discover the tastiest regional dishes! Collect stamps in your Oriole Express passport to receive delightful treats specially prepared by our chef. No passport yet? Ask our Ambassadors!

Travel with us this month to Greece!

MENU DU CHEF 42,50

Wine pairing: Two glasses 16 / Three glasses 24

Pan-fried sprat with lemon mayonnaise and chive powder

or

Taramasalata with grilled pita bread, tomato jam, chive oil
and crispy shallots

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Red snapper with orzo cooked in bisque, braised fennel, olives,
chives and almonds

or

Braised goat rump with feta cream, oregano oil
and roasted pumpkin, aubergine & carrots

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Traditional Galaktoboureko

or

Cheese selection from Fromagerie L'Amuse

Sourdough bread with aioli and basil oil 6

BITES & SIDES

Zeeland Creuse oyster, per piece 5

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

Perle Imperial caviar 30 grams 85

VEGETABLES

Beetroot from the Big Green Egg, burrata, pistachio, radicchio di Treviso and verjus 15

Black truffle risotto (vegan option on request) 35

FISH

Pan-fried sprat with lemon mayonnaise and chive powder 16

Taramasalata with grilled pita bread, tomato jam, chive oil and crispy shallots 16

Bisque with Dutch shrimps, zucchini and sourdough 19

Red snapper with orzo cooked in bisque, braised fennel, olives, chives and almonds 22

Codfish with riso nero, green olives and 'nduja sauce 23

MEAT

Veal tartare with Piment d'Espelette mayonnaise, Amsterdam onion and lovage oil 15

Braised goat rump with feta cream, oregano oil and roasted pumpkin, aubergine & carrots 24

Grilled Dutch 'Weiderund' rib-eye (250 grams), baby gem, pommes Pont Neuf and pepper sauce 39

Do you have an allergy or dietary restriction? [Click here](#) for more information about the exceptions we can accommodate.

COCKTAILS

ORIOLE'S SIGNATURES

19

Limoncello Sour with limoncello, vanilla liqueur, egg white, vanilla and lemon

Oriole's Siciliano with Bulleit Rye, aperitivo bitters, Amaro Averna, lemon, St. Germain and Peychaud's bitters

Ocimum with Grey Goose, pineapple, passion fruit, basil, lemon, coconut and egg white

Whiskey Wonder-Grand with Bulleit bourbon, St. Germain and chocolate bitters

Old Lucas Garden with Bulleit bourbon, Galliano liqueur, Maraschino liqueur and lemon

Oriole's Rosemary Clover Club with rosemary gin, lemon, raspberry and egg white

CLASSIC COCKTAILS

18

Amaretto Sour with amaretto, lemon and egg white

Boulevardier with bourbon, Campari and sweet vermouth

Bloody Mary with vodka, tomato, lemon, Worcestershire sauce and celery bitters

Dark 'n Stormy with rum, ginger beer, lime and Angostura

Espresso Martini with vodka, Kahlua and espresso

Old fashioned with bourbon, Angostura and sugar syrup

Sazerac with absinthe, Rye whisky, cognac, Angostura and Peychaud's bitters

Gimlet with gin, lime and simple syrup

French 75 with gin, lemon and cr mant

Manhattan with Rye whisky, sweet vermouth and Angostura

Negroni with aperitivo bitter, gin and Antica Carpano bitter

Vesper Martini with gin, vodka and Lillet blanc

MOCKTAILS

12

Classic Mocktail

Oriole Mocktail with cranberry, pineapple, lemon, lime, raspberry syrup and peach puree

WINE BY THE GLASS

SPARKLING

Maison Roche de Bellene, Blanc Brut, Cremant de Bourgogne Chardonnay, Pinot Noir, Gamay, Aligoté	13.50
Henriot, Brut Souverain, Champagne Chardonnay, Pinot Noir, Meunier	19.50

ROSE

Aix Rose, Provence, France 2021 Cinsault, Grenache, Syrah	9.50
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WHITE

Jérémie Huchet, Chapeau Melon Blanc, Loire, France 2021 Sauvignon Blanc, Melon	8
La Côte Reserve, Pays d'Oc, France 2019 Chardonnay	8.50
Betuws Wijndomein, LingeWit, Erichem, the Netherlands 2019 Johanniter	9.50
Monte da Peceguina Branco, Alentejo, Portugal 2019 Antão Vaz, Arinto, Verdelho	9.50
Alois Lageder, Alto Adige, Italy 2021 Pinot Grigio	11.50
Moreau-Naudet, Chablis, France 2019 Chardonnay	16

RED

Domaine de Grangeneuve, L'Initiale H, Rhone, France 2020 Grenache, Syrah	8
Il Castelveccchio Chianti, Italy 2018 Sangiovese	8.50
Betuws Wijndomein, LingeRood, Erichem, the Netherlands 2019 Regent, Cabernet Cortis	9.50
Adeneuer, Purist, Ahr, Germany 2020 Pinot Noir	11
Bodegas Pujanza, Hado, Rioja, Spain 2018 Tempranillo	11
Pavillon de Taillefer, Grand Cru, Saint-Émilion, Bordeaux, France 2017 Merlot	19

SPARKLING

Maison Roche de Bellene, Blanc Brut, Cremant de Bourgogne Chardonnay, Pinot Noir, Gamay, Aligoté	68
Henriot, Brut Souverain, Champagne Chardonnay, Pinot Noir, Meunier	110

WHITE

FRESH & AROMATIC

Jérémie Huchet, Chapeau Melon Blanc, Loire, France 2021 Sauvignon Blanc, Melon	39
Betuws Wijn domein, LingeWit, Erichem, the Netherlands 2019 Johanniter	47
Monte da Peceguina Branco, Alentejo, Portugal 2019 Antão Vaz, Arinto, Verdelho	47
Etiqueta Verde, Rias Baixas, Spain 2020 Albarino	60

THE BETWEENERS

Moreau-Naudet, Chablis, France 2019 Chardonnay	80
Mullineux, Kloof street, Swartland, South Africa 2020 Chenin Blanc	55
Caciorgna Pietro, Etna Bianco, Sicily, Italy 2019 Carricante	95

FULL & ROUND

La Côte Reserve, Pays d'Oc, France 2019 Chardonnay	42
Quinta de Cabriz, Reserva, Dao, Portugal 2019 Encruzado	55
Rioja Blanco 'Lore de Ostatu' 2018 Ostatu, Spain 2018 Viura, Malvasia	85
Domaine Leflaive, Mâcon-Verzé Bourgogne, France 2019 Chardonnay	145

OFF THE TRACK

Alois Lageder, Alto Adige, Italy 2021 Pinot Grigio	55
Loxarel, Xarel-Lo de Loxarel Amphoras, Penedès, Spain 2019 Xarel-Lo	70
Foradori Fontanasanta Manzoni Bianco Alto Adige, Italy 2018 Manzoni	85

ROSE

Aix Rose, Provence, France 2021 Cinsault, Grenache, Syrah	47
Domaine Tempier, Bandol Rose, France 2021 Mourvèdre, Grenache, Cinsault	110

RED

FRESH & ELEGANT

Adeneuer, Purist, Ahr, Germany 2020 Pinot Noir	55
Domaine Michel Magnien, Coteaux Bourguignons, France 2020 Pinot Noir	90
Niepoort, Lagar de Baixo, Bairrada, Portugal 2018 Baga	85

JUICY & SPICY

Il Castelvechio Chianti, Italy 2018 Sangiovese	42
Domaine Jean-François Mérieau, Le Bois Jacou, Touraine, Frankrijk 2020 Gamay	60
Caciorgna Pietro, Etna Rosso, Sicily, Italy 2017 Nerello Mascalese	95
Vietti, Perbacco, Langhe, Italy 2018 Nebbiolo	110

FULL & MUSCULAR

Domaine de Grangeneuve, L'Initiale H, Rhone, France 2020 Grenache, Syrah	39
Betuws Wijndomein, LingeRood, Erichem, the Netherlands 2019 Regent, Cabernet Cortis	47
Bodegas Pujanza, Hado, Rioja, Spanje 2018 Tempranillo	55
Pavillon de Taillefer, Grand Cru, Saint-Émilion, Bordeaux, France 2017 Merlot	105
Domaine Antoine Sanzay, La Paterne, Saumur Champigny, Loire, France 2019 Cabernet Franc	85
Domaine Tempier, Bandol Rouge, Provence, France 2018 Mourvèdre, Grenache, Cinsault	135

BEERS

DRAFT BEER

Heineken 5% 25cl	6
Heineken 5% 45cl	8

BOTTLED BEERS

Light Session I.P.A 3,3% - Jopen	8
Heineken Silver 4% - Heineken	6
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 8

Irish Cider 4,3% - Magners

NON-ALCOHOLIC BEERS 5

Hefeweizen 0,0% - Paulaner
Heineken 0.0 - Heineken

SOFT DRINKS

SOFT DRINKS 6

Coca Cola - Regular, Zero	
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	5

8 HOMEMADE ICED TEA

Oolong, rooibos or jasmin

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
Macallan Reflexion	150
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
Glenmorangie 18 Years	25
Highland Park 12 Years	12
Highland Park 18 Years	35
Dalmore 12 Years	16
Dalmore 18 Years	25

IRELAND

Bushmills 10 Years	10
Jameson	10
Teeling NAS	12

Oriole

GARDEN BISTRO

BLENDDED 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 Barel	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
Don Papa 10 Years	16
Banks 5 Years	10
Banks 7 Years	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
Ocho Reposado	12
Don Julio Reposado	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	
Bols Genever Barrel Aged	
Bols "Zeer Oude Genever"	
Bols Corenwyn	

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
Goudoulin 1966 Bas Armagnac	30

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

Carpano Antica Formula	7.50
Dolin Dry	7.50
Dolin White	7.50
Del Professore Bitter	10
Del Professore Aperitivo	10
Belsazar Red	10
Willems Wermoed	10

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	
Camomille	
Rooibos	
Fresh mint tea	
Ginger tea	