

Oriole

GARDEN BISTRO



#FeelFree to choose
your favourite flavours

FOOD

Bites & Sides

David Hervé Marennes oyster No. 3, per piece € 6

Flat oyster from Zeeland, per piece € 7

Dutch fries from the 'Frietboutique' with truffle mayonnaise and grated Parmesan cheese ✓ € 7

Joselito Pata Negra (charcuterie) 50/100 grams € 20 / € 30

Joselito Lomo (charcuterie) 50/100 grams € 20 / € 30

'Grey Carbon' pizza picolla with mozzarella, mushroom, truffle and rocket salad ✓ € 16

Ortiz Sardines with cream from Escabeche, fried capers and focaccia € 13

Focaccia ✓ € 5

Meat

Beef tartare with Piment d'Espelette mayonnaise, tomato stock and lovage oil € 15

Grilled dry-aged entrecôte (250 grams) with green asparagus and sauce choron € 37

Corn chicken with cream from white beans, artichoke and sauce from salmiak and tarragon € 22

Black Angus burger with tomato salsa, lettuce, bacon, cheddar cheese, served on a brioche bun with fries € 24

✓ Vegetarian dish or can be served vegetarian.

Fish

Octopus salad served with Venere black rice, caramelized fennel, olive and roasted tomato € 16

Baked codfish with beurre noisette, almond, capers and potato foam € 21

Clams a la plancha with lemon, Piment d'Espelette and parsley € 19

Vegetables ✓

Lightly smoked burrata with tomato salad and figs € 15

Orecchiette cime di rapa with ricotta, red pepper and lemon € 19

Beetroot from the Big Green Egg with black olive, horseradish crème fraîche, radicchio treviso and sourdough € 15

Roasted cauliflower with beurre noisette, hazelnut and bottarga € 15

Fresh truffle risotto € 35
Oriole's special

Sweet & Savoury

Basque cheesecake € 8

Crème caramel € 8

Tartelette filled with apple compote and cinnamon meringue € 8

Cheese selection Fromagerie L'Amuse € 16

Oriole Menu du Chef

€ 39

The pure taste of the Mediterranean

Oriole Garden Bistro breaths the feeling of a Mediterranean garden, with its lush greenery that brings the beautiful outside garden indoors. The bright golden Oriole bird invites everybody to feel free and enjoy the very best of the Mediterranean. Discover the pure flavours of the seasonal menu, prepared by our passionate Chefs and served with a smile.

Compose your three course Menu du Chef for € 39.

Complete your Oriole Experience with a winepairing:

Two glasses € 15

Three glasses € 21

Octopus salad served with Venere black rice, caramelized fennel, olive and roasted tomato

or

Beetroot from the Big Green Egg with black olive, horseradish crème fraîche, radicchio treviso and sourdough

Corn chicken with cream from white beans, artichoke and sauce from salmiak and tarragon

or

Baked codfish with beurre noisette, almond, capers and potato foam

Crème caramel

or

Tartelette filled with apple compote and cinnamon meringue

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Cocktails

€ 16

Red Hot Sour

The perfect balance between smoky and sweet, made with Glenfiddich Fire & Cane and a touch on honey

Caramelo

Damrak Gin with a smooth touch of caramel

Bloody Perfect

The classic Bloody Mary with a Mediterranean twist

Pink Storm

Sweet and fruity cocktail made with black rum and a touch of Chambord raspberry liqueur

Nutty Grand

Smooth and tasty Cazadores Blanco tequila with a sweet hint of Amaretto

COCKTAILS

WINES

Sparkling

* bottle

Heretat, Lacrima Baccus, Brut Reserve 2018 € 9,50 / € 47*

Collet Champagne, Brut Art Déco € 17,50 / € 99*

White

* bottle

La Côte Reserve € 8 / € 39*
France, Pays d'Oc, Chardonnay

Betuws Wijndomein, LingeWit € 9,50 / € 47*
The Netherlands, Erichem, Johanniter

Monte da Peceguina Branco € 9,50 / € 47*
Portugal, Alentejo, Antão Vaz/Arinto/Verdelho

Alois Lageder € 11 / € 55*
Italy, Alto Adige, Pinot Grigio

Domaine de Riaux, Pouilly-Fumé € 11 / € 55*
France, Loire, Sauvignon Blanc

Heymann-Löwenstein € 60*
Germany, Mosel, Riesling

Thorne & Daughters, Rocking Horse 2018 € 75*
South-Africa, Western Cape, Semillion/Chardonnay/Rousanne

Alain Robert & Fils, Ammonite 2017 € 75*
France, Vouvray, Chenin Blanc

Patrick Pluze, Terroir de Chablis € 19 / € 105*
France, Chablis, Chardonnay

Domaine Leflaive, Mâcon-Verzé 2019 € 145*
France, Bourgogne Mâconnais, Chardonnay

Rose

* bottle

La Mascaronne Quat'Saisons € 11 / € 55*
France, Provence, Grenache/Cinsault

Red

* bottle

Il Castelvechio € 8 / € 39*
Italy, Toscana, Chianti, Sangiovese

Monte da Peceguina Tinto € 9,50 / € 47*
Portugal, Alentejo, Alicante Bouschet/Aragonez/Cabernet Sauvignon

Adeneuer, Ahrweiler € 11 / € 55*
Germany, Ahr, Pinot Noir

Olivier Riviere Rayos Uva € 11 / € 55*
Spain, Rioja, Tempranillo

Domaine Antoine Sanzay, La Pateme Saumur Champigny 2019 € 85*
France, Loire, Cabernet Franc

Anne Sophie Dubois, L'Alchemiste Beaujolais 2019 € 85*
France, Fleurie, Gamay

Pavillon de Taillefer, Grand Cru 2017 € 19 / € 105*
France, Saint-Émilion, Merlot

Vietti, Perbacco, Langhe 2018 € 110*
Italy, Langhe, Nebbiolo

Luddite Syrah 2015 € 150*
South-Africa, Bot Rivier, Syrah

DRINKS

Sodas / Juices € 5

Mocktail € 10

Beers & Ciders

Magners Irish Cider €8

Heineken draft 5% - (30/45 cl) € 5 / € 8

IJwit 6,5% - Brouwerij t' IJ € 7

Natte Dubbel 6,5% - Brouwerij t' IJ € 7

Mannenliefde Saison 6% - Oedipus € 7

Tricky Tripel 7,8% - Gebrouwen door Vrouwen € 7

Mooie Nel I.P.A. 6,5% - Jopen € 7

Kriek Lambic 4,5% - Mort Subite € 7

Hefeweizen 5,5% Paulaner € 7

Heineken 0.0 - Heineken € 5

Hefeweizen 0,5% - Paulaner € 5

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