

Oriole

GARDEN BISTRO

Daily opening hours
11.00 - 22.00

Bites & Cocktails
15.00 - 22.00

Kitchen open
12.00 - 15.00
17.00 - 22.00

✓ Vegetarian dish or can be served vegetarian.

FOOD

Bites & Sides

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

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 € 12

Focaccia € 5

Meat

Veal tartare with caperleaf and grilled artichoke € 13
Supplement grilled tuna € 7

Dutch lamb served with couscous, ras el hanout, baba ganoush, crunchy chick peas and gravy of lamb € 21

Black Angus burger with tomato salsa, lettuce, bacon, cheddar cheese, served on a brioche bun with fries € 22

Fish

Octopus terrine with 'Nduja, radicchio and anchovy crouton € 14

Pan-fried tuna with antiboise and black olive € 22

Razor clams from the plancha grill with lemon, garlic and parsley € 16

Vegetables ✓

Burrata with salad from peas, haricot verts and satureja herbs € 13

Orecchiette cime di rapa with ricotta from the barbeque € 17

Beetroot from the barbeque with black olives, horseradish, crème fraîche and radicchio treviso € 13

Gazpacho with spring vegetables salad € 11

Sweet & Savoury

Almond cake with rhubarb, white chocolate, verveine mousse and brined lemon crumble € 8

Basque cheesecake € 7



Oriole Express Malta

3-course Menu du Chef € 39

Once again, the Oriole Express will travel and visit different countries every month. Travel with us and discover the tastiest regional dishes! Collect stamps in your Oriole Express passport to receive delightful treats from our chef. No passport yet? Ask our staff!

This month, the Oriole Express will travel to Malta, the island that is known for a mix of Mediterranean cuisines.

Complete your Oriole Express experience with a wine pairing.

Wine pairing 2 glasses € 15

Wine pairing 3 glasses € 21

Bebbux € 13

Escargot with garlic, served with bread

or

Ravjul € 13

Ravioli filled with ricotta, turnip and garlic

Stuffat € 22

Ibérico pork served with tomato, potato and fennel

or

Linquinet € 22

Fresh pasta served with cod, mussels and broad bean

Imqaret € 8

Puff pastry filled with date and orange sorbet

or

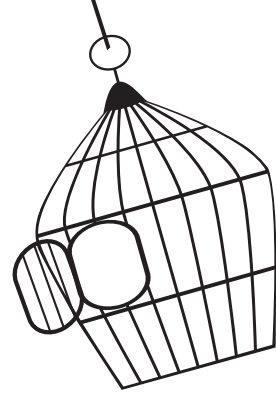
Cannoli € 8

Maltese cannoli with sweet ricotta, dried fruit and nuts

Do you have an allergy or dietary restriction? Please inform us and feel free to ask for the possibilities.

Oriole

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Some birds are
not meant to be caged

#feelfree

COCKTAILS



Cocktails

€ 16

Bellini Roulette

Choice of peach, lychee, or raspberry puree with vodka, topped with sparkling wine

Summer Cobbler

A tropical tiki cobbler prepared with Maraschino, Mandarine Napoleon and rum

Glenfiddich Apple

Refresher with the taste of smooth Glenfiddich 12 and fresh apple

Oriole Flower

Fresh sweet flavors of gin and lemon with a touch of elderflower

The Grand Passion

The sweet & sour summer cocktail with vodka, passion fruit and lemon

St Germain Spritz

The perfect sunny summer day cocktail with Saint Germain, topped with sparkling wine

The Bridge

Cocktail made of gin and with a twist of Mediterranean rosemary

Medi-Mary

Our Mediterranean take on the Bloody Mary

WINES

Sparkling

* bottle

Sumarocca Cava Molí Coloma Brut € 7,50 / € 37*

Refined sparkle; a typical Cava. Soft with a beautiful acidity.

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

Fresh and powerful Champagne with a long and refined finish.

White

* bottle

Beauté du Sud € 7,50 / € 37*

France, Languedoc, Chardonnay

Creamy Chardonnay with ripe apples, vanilla and a nutty touch.

Bottega Vinai € 8,50 / € 42*

Italy, Trentino, Pinot Grigio

Hint of herbs, soft and fruity. With a long finish.

Betuws Wijn domein Linge € 9,50 / € 47*

The Netherlands, Johanitter, Betuwe

Wine made in Holland! Complex and intense refreshing wine.

Domaine de Riaux, Pouilly-Fumé € 11 / € 55*

France, Loire, Sauvignon Blanc

Classic wine with elegant acidity and a balanced, juicy finish.

Rose

* bottle

AIX € 9,50 / € 47*

France, Provence, Cinsault, Grenache & Syrah

Harmonious and structured rose with a long finish.

Red

* bottle

Domaine de Grangeneuve Tradition € 7,50 / € 37*

France, Rhône, Grenache & Syrah

Aroma's from red fruit with spicy notes, elegant and smooth.

Gerard Bertrand Réserve Spéciale € 8,50 / € 42*

France, Languedoc, Cabernet Sauvignon

Rounded Cabernet Sauvignon with cassis and plums.

Soft & elegant finish.

Il Castelvechio € 9,50 / € 47*

Italy, Tuscany, Chianti & Sangiovese

Intense flavors with hints of red fruit and blackberry.

Sultry, spicy and soft tannins.

Bodegas Muga, Crianza € 11 / € 55*

Spain, Rioja Alta, Tempranillo

Developed taste of stewed fruit, light tones of wood and soft tannins.

DRINKS

Soda's/Juices € 5

Mocktail € 10

Beers & Ciders

Maeloc Sidra Seca, Spain € 7

Thistly Cross Whisky Cask, Scotland € 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

Peroni Lemon Radler 2,0% € 5

Heineken 0.0 - Heineken € 5

Hefeweizen 0,5% - Paulaner € 5

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