

Oriole

GARDEN BISTRO

Daily opening hours
11.00 - 00.00

Bites & Cocktails
15.00 - 17.00

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

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

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

Fish

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

Grilled gilt-head bream with salsa verde and hazelnut € 18

Clams a la plancha with lemon, piment d' espelette and parsley € 16

Vegetables ✓

Lightly smoked burrata with tomato salad and fig € 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

Sweet & Savoury

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

Basque cheesecake € 7



Oriole Express Croatia 3-course Menu du Chef € 39

Step on board of the culinary Oriole train and experience the unique flavours of different countries with the Oriole Express. A delicious 3-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 from our chef. No passport yet? Ask our staff!

This month you can enjoy the most delicious dishes from the Croatian cuisine and you will discover the rich culinary tradition of the country.

Complete your Oriole Express experience with a wine pairing.

Wine pairing 2 glasses € 15

Wine pairing 3 glasses € 21

Octopus salad with venere rice, caramelized fennel, olive and scorched tomato € 13

or

Roasted cauliflower with beurre noisette and truffle € 13

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Chuck roast with gnocchi, parsnip, plum and fig € 22

or

Crni Rižot with sea fruits and scorched nuts € 22

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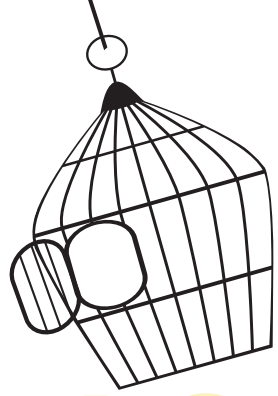
Madarica cake € 8

or

Samoborska kremšnita with crème pâtissière and vanilla € 8

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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

Le Grand Amour

A sour from Dutch soil in combination with soft flavours of violets and orange

Dutch Negroni

An Italian classic in combination with Dutch jenever, the best of both worlds

Greenhouse

A fresh and sweet cocktail in combination with the citrusy taste of tequila

The Marriage Courage

Tasty cocktail, bittersweet and with a hint of coffee

WINES

Sparkling

* bottle

Heretat, Lacrima Baccus, Brut Reserve - 2018 € 9,40 / € 47*
Refined sparkle; a traditional 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

Bottega Vinai €8,50 / €42*
Italy, Trentino, Pinot Grigio
Slightly herbal, smooth and fruity with a long finish.

Apostelhoeve € 9,50 / € 47*
The Netherlands, Louwberg Maastricht, Müller-Thurgau
Wine from Holland! Floral notes and citrus aromas.

La Côte Reserve € 9,50 / € 47*
France, Pays d'Oc, Chardonnay
Full-bodied Chardonnay, ripe peach, vanilla, and nutty aromas.

Monte da Peceguina Branco € 9,50 / € 47*
Portugal, Alentejo, Antão Vaz/Arinto/Verdelho
Invigorating white wine, citrus fruits and slightly salty.

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

Monte da Peceguina Tinto € 9,50 / € 47*
Portugal, Alentejo, Alicante Bouschet/Aragonez/Cabernet Sauvignon
Generous flavours of red and dark fruit, solid wine with a round finish.

Il Castelvechio € 9,50 / € 47*
Italy, Tuscany, Chianti & Sangiovese
Intense flavors with hints of red fruit and blackberry.
Sultry, spicy and soft tannins.

Pflüger € 11 / € 55*
Germany, Pfalz, Pinot Noir
German Pinot Noir, fruity and well balanced.

Bodegas Muga, Crianza € 11 / € 55*
Spain, Rioja Alta, Tempranillo
Developed taste of stewed fruit, light tones of wood and soft tannins.

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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