

# Oriole

GARDEN BISTRO

Daily opening hours  
11.00 - 0.00

Kitchen open  
11.00 - 15.00  
17.00 - 23.00

## FOOD

### Bites & Sides

Oysters, per piece € 5  
- Creuses Oosterschelde No. 3

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

Joselito Pata Negra (charcuterie) 50 / 100 grams € 18 / € 30

Joselito Lomo (charcuterie) 50 / 100 grams € 18 / € 30

### Vegetables ✓

Beet carpaccio with goat cheese, pistachio, radicchio and watercress € 13

Burrata with red chicory, hazelnut and aceto balsamic vinegar € 13

Saffron risotto with grilled zucchini € 13 / € 18



### Cocktails € 14

Saint Germain spritz - *A sparkling refreshing cocktail with hints of elderflower. It's a perfect cocktail during the summertime*

Frozen basil daiquiri - *The perfect cocktail to get a brain freeze with added basil.*

Moroccan Mint & Fire - *A refreshing cocktail with mint tea and a touch of Glennfiddich Fire & Cane*

Il Ponte - *An updated version of 'The Bridge' cocktail, with added depth from Mediterranean herbs*

Elderflower lady - *The elderflower lady brings sweetness and floral flavours together in one drink*

Glennfiddich Apple - *The perfect mix for the untrained whisky drinker. With a touch of apple*

Medi-Mary - *A Mediterranean take on the Bloody Mary, with our special spice mix*

Sicilian Deer - *You can taste the Mediterranean flavours in this whiskey based cocktail. A boozy cocktail with three different spirits*

✓ Vegetarian dish or can be served vegetarian.

### Meat

Steak tartare with artichoke, radicchio and truffle mayonnaise € 13 / € 19

Braised duck leg with white beans, cavolo nero and celeriac € 18

### Fish

Seared scallops with Parma ham, celeriac and sage cream € 15 / € 22

Fried prawns with a salade of fennel, grapefruit and black olive € 14

Cod with Brandade de Nîmes, arugula and tomato salad € 20

### Hotel Classics

Caesar salad with chicken or anchovy, Parmesan cheese, cherry tomato, croutons and anchovy dressing € 18

Beef hamburger with bacon, tomato, lettuce, mayonnaise, cheddar cheese and fries € 20

Hotdog from Duke of Berkshire with brioche, red cabbage, onions, black garlic, mayonnaise and fries € 17 ✓

Pasta Bolognese with Parmesan cheese 22

Pizza Margherita 15

### Sweet & Savoury

Basque cheesecake € 7

Lemon pie € 6

Semolina mousse with apple compote and coffee ice cream € 8

Selection of cheeses from Fromagerie L'Amuse € 13

## COCKTAILS

Fly over to the other side  
to more deliciousness

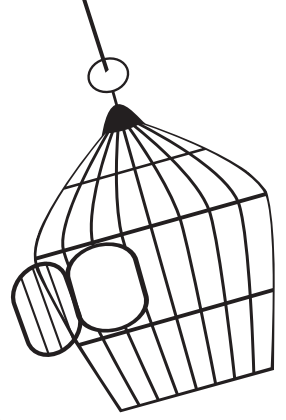
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Some birds are  
not meant to be caged

#feelfree



## Sparkling

\* bottle

Sumarocca Cava Molí Coloma Brut € 7 / € 31\*  
Xarel-lo/ Parellada/ Macabeo - Penedès, Spain  
Refined sparkle; a typical Cava. Soft with a beautiful acidity.

Treviso Prosecco Bio € 7,5 / € 35\*  
Glera - Veneto, Italy  
Delicious Prosecco with a soft and dry finish. Refined mousse.

## White

\* bottle

Domaine de Pajot - Les 4 Cépages € 6,50 / € 31\*  
Sauvignon Blanc/ Colombard/ Ugni Blanc/ Gros Manseng - Côtes de Gascogne, France  
Typical fresh, crisp wine from Gascony, light and fruity.

Tresolmos Lias € 6,5 / € 29\*  
Verdejo - Castilla y León, Spain  
Clear aroma of melon and citrus. Intense with a long finish.

Azienda Agricola € 7 / € 31\*  
Pinot Grigio - Veneto, Italy  
Hint of herbs. Soft and fruity. Long finish.

Betuws Wijdomein Linge € 8,5 / € 39\*  
Johanitter - Betuwe, The Netherlands  
Wine made in Holland! Complex and intense refreshing wine.

Vallée Blanche Viognier € 9 / € 41\*  
Viognier - Languedoc, France  
Classic example of a Viognier. Tropical fruits, with a floral touch.

Beauté du Sud € 9 / € 41\*  
Chardonnay - Languedoc, France  
Creamy Chardonnay, with ripe apples, vanilla and a nutty touch.

# DRINKS

## Ciders

Thistly Cross Whisky Cask, Scotland € 8  
Hints of earthiness and vanilla. Semi-dry cider with a surprisingly full bodied flavour.

Maeloc Sidra Seca, Spain € 7  
Refreshing fruity Spanish 'Sidra' from Galicia, however not too sweet.

## Others

Softdrinks / Fruit juices € 5

# WINES

## Red

\* bottle

Domaine de Grangeneuve Tradition € 6,50 / € 31\*  
Grenache/ Syrah - Rhône, France  
Aromas of red fruits with spicy notes, elegant and smooth.

Passo Del Sud € 6,5 / € 29\*  
Primitivo/ Negroamaro - Apulia, Italy  
Full-bodied red wine, however not too heavy. Aroma of ripe red berries.

Fontanavecchia € 8 / € 37\*  
Aglianico - Campania, Italy  
Forest fruit with a touch of violet, cacao and a tobacco finish.

Casa de Santar € 8,5 / € 39\*  
Tinta Roiz/ Touriga Nacional - Dao, Portugal  
Taste of red fruit, berries and cherries. Herbaceous elegant.  
Refined ageing.

## Rose

\* bottle

Green Trail Tempranillo € 7 / € 31\*  
Tempranillo - Castilla La Mancha, Spain  
Fresh and fruity rose with a friendly taste.

AIX € 9 / € 42\*  
Cinsault / Grenache / Syrah - Provence, France  
Harmonious and structured rose with a long finish.

## Beers

Draft beer 5% - Heineken € 5

Hefeweizen 5,5% - Paulaner € 7

IJwit 6,5% - Brouwerij t' IJ € 7

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

Mannenliefde Saison 6% - Oedipus € 7

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

Mooie Nel I.P.A. 6,5% - Jopen € 7

Kriek Lambic 4,5% - Mort Subite € 7

Session IPA 3,5% - Brand € 7

Chill Lemon Radler 2,0% - Peroni € 5

Hefeweizen 0,5% - Paulaner € 5

Heineken 0.0 - Heineken € 5