



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 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.

Step on board of the legendary Oriole Express train and experience the unique flavours of different cuisines around the world. A delicious three course Menu du Chef is served every month, depending on the specialties of the country where the Oriole Express is located. 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 ambassadors!

Bar: 12:00 – 00:00 hours

Lunch: 12:00 – 15:00 hours

Dinner: 18:00 – 21:30 hours

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



Oriole

GARDEN BISTRO

LEGENDARY ORIOLE EXPRESS

MENU DU CHEF

3 courses 49

4 courses 58

Starter, main course & dessert or
two starters, main course & dessert

Scallops with XO sauce, roasted leek
and crispy noodles

Cocktail: Hunan green tea, lemon juice, mango syrup and St. Germain 14

or

Vegetable dumpling with sweet and sour cucumber
and sesame vinaigrette

Cocktail: Genmaicha tea, lemon juice, rose syrup and Frangelico 14

Marinated pork belly with five spices,
bok choy and hoisin sauce

Cocktail: Kavalan, Cointreau, Maraschino and lemon juice 14

or

Catch of the day with bok choy,
and a lime leaf and ginger sauce

Wine: Sancerre 'Grand Cuvée', Jean Paul Balland, Loire valley, France 16.50

Lychee mousse with crispy milk,
lychee and coffee


Cocktail: Espresso martini with an Asian twist 14



BITES & SIDES

Zeeuwse Creuse oyster per piece 6

Sourdough bread with farm butter 8 

Fries from the 'Frietboutique' with mayonnaise of piment d'espelette, old cheese and chives 10 

Grilled Padrón peppers with red wine vinegar and za'atar 11  

Joselito Pata Negra (charcuterie) 50/100 grams 28/38  

Wagyu Beef Charcuterie Cecina 50/100 grams 39/69  

VEGETABLES

Beetroot with a dressing of goat yogurt, lavas, almond and apple 16  

Vegetable dumpling with sweet and sour cucumber and sesame vinaigrette 17

Truffle risotto with fresh truffle 29

FISH

Smoked sea bream tartare with crème cru, dill and sourdough crisp 18 

Scallops with XO sauce, roasted leek and crispy noodles 21 

Catch of the day with bok choy and sauce of lemon leaf and ginger 27

MEAT

Bresaola with Parmesan cheese, arugula and aceto balsamic 18

Marinated pork belly with five spices, bok choy and hoisin sauce 24



Tournedos of simmentaler beef, celeriac, green asparagus, madeira jus, truffle 49 

Supplement: duck liver 10

DESSERTS

Stroopwafel with a mousse of cream cheese, caramel and ice cream of cinnamon 12

Lychee mousse with crispy milk, lychee and coffee 12

Chocolate Nemesis with compote of strawberry and crème cru 14  

Cheese selection from Fromagerie L'Amuse 18 

 vegetarian dish or vegetarian option possible

 vegan dish or vegan option possible

 gluten free dish or gluten free option possible

 dairy free dish or dairy free option possible

Do you have an allergy or dietary restriction? [Click here to see the list of allergies and dietary restrictions](#)

COCKTAILS

ORIOLE'S SIGNATURES

19

Chang An	Thick wine, vodka, blue citrus syrup and sparkling wine
Mystic garden	Grey Goose vodka, St. Germain, fresh basil oil, lemon zest
French kiss	Notet Gin, orange blossom water, grenadine syrup, lime juice, sparkling wine
Provence paradise	Grey Goose vodka, pineapple juice, lime juice, passionfruit syrup, soda and mint
La fraise	Nolet Gin, pineapple juice, lime juice, basil leaves, soda, strawberries
Golden autumn	Mezcal, cherry cheering, lemon, rosemary-orange syrup
The Grand Thyme	Nolet's, Thyme syrup, St. Germain, Orange blossom
Bonne nuit	Flying Dutchman rum 03, banana licquor, Tawny port and angostura bitters
Thyme voyage	Cachaca rum, Cachaca Silver, thyme syrup, orange blossom water

CLASSIC COCKTAILS

18

Whisky sour	Makers mark, vegan egg white and lemon
Caipirinha	Cachaca, lime and sugar syrup
Mojito	Bacardi Blanc, lime juice, mint and soda
Gin basil smash	Gin, basil, lemon juice and sugar syrup
Espresso Martini	Vodka, Kahlua and espresso
Old Fashioned	Bourbon, Angostura and sugar syrup
Mai tai	Rum, Cointreau, cachaca, lime juice and orgeat
St. Germain Spritz	St. Germain elderflower liqueur, sparkling wine, sparkling water and lemon
French 75	Gin, lemon and crémant
Aperol Spritz	Aperol Spritz, sparkling wine, orange
Negroni	Aperitivo bitter, gin and Antica Carpano bitter
Margarita	Tequila, Cointreau, lime, agave and salt

MOCKTAILS

15

Spicy Peach Mocktail	Gin 0.0%, lime, peach, spicy syrup and Tabasco
Virgin passionfruit martini	Passionfruit puree, passion fruit syrup, pineapple juice, vanilla syrup, vegan eggwhite
Bitter sweet	0.0% gin, grapefruit juice, orgeat, lime juice, cherry and vegan eggwhite
Sunset Fizz	Pineapple juice, orange juice, grenadine, lemon juice and grapefruit soda

WHITE

	GLASS	BOTTLE
Sauvignon Blanc, Single Vineyard 'Garuma', Viña Leyda, Leyda Valley, Chile 🍷	8.50	45
A super fresh, dry and aromatic style from the Chilean coastline. Very versatile with food and well suited as an aperitif		
Albariño Granbazán 'Etiqueta Verde', Bodegas Bazán, Rías Baixas, Spain 🍷🌿	9.50	48
Albariño at its best – made right on the beautiful Galician coastline. This is a truly 'summery wine', with a saltiness on the palate that makes it the ultimate match for seafood		
Grüner Veltliner, Schlosskellerei Gobelsburg, Kamptal, Austria		50
Vouvray Sec, 'Cuvée Silex', Domaine Vigneau-Chevreau, Loire Valley, France 🍷🐄	11	55
This classic, dry style of Chenin Blanc has a little more intensity and richness coming from the age of the vines. The 'silex' soils provide an acidity and freshness that are mouthwatering good		
Soave 'Motto Piane', Antonio Fattori, Veneto, Italy		60
Chenin Blanc 'Barrel Fermented', Private Cellar, Rijks, Tulbagh, South Africa		65
Apostelhoeve 'Cuvée XII', Maastricht, Limburg, The Netherlands 🍷🏠	13.50	67
From the province of Limburg, Apostelhoeve are not only the oldest, but the most iconic Dutch producer. This is a blend of their 7 major varieties and represents the very best of Dutch wine. Proost!		
Chardonnay, Massolino, Langhe, Piedmonte, Italy 🍷🏠	13.50	67
This Chardonnay is made by an iconic Barolo producer – Massolino. It spends 6 months in French oak to add a little creaminess and body to the wine. Sophisticated Chardonnay		
Timorasso Riserva 'Gocce di Luce', Tenuta Fornace, Lombardia, Italy		70
Chablis, Domaine des Malandes, Burgundy, France 🍷🌿	15	75
Domaine Malandes are internationally recognised for their quality, and this is a beautiful, classic Chablis. The only thing missing here is a dozen oysters		
Riesling 'Alte Reben', Van Volxem, Mosel, Germany		75
Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand		80
Sancerre 'Grand Cuvée', Jean Paul Balland, Loire Valley, France 🍷🌿🐟	16.50	82
The 'Grand Cuvée' from Balland is the flagship of his estate, from the oldest vineyards, and best parcels. Top notch Loire Sauvignon		
Pouilly-Fuissé 'Vieilles Vignes', Domaine Corsin, Burgundy, France 🍷🌿🐄	21	100
This is showstopping Burgundy, coming from the south of the Cote d'or, and therefore with a little more ripeness – the "crème de la crème"		
Condrieu, 'Pagus Luminis', Maison Louis Chèze, Rhône Valley, France		130
Château Carbonnieux, Grand Cru Classé de Graves, Pessac-Léognan, France		140
Chardonnay 'Red Shoulder Ranch', Shafer Vineyards, Carneros, California, USA		150
Chassagne-Montrachet, Fernand & Laurent Pillot, Burgundy, France		160
Meursault, 'Les Grands Charrons', Domaine Michel Bouzereau, Burgundy, France		165
Chablis Grand Cru 'Vaudésir', Domaine Malandes, Chablis, Burgundy, France		175
Sancerre 'Les Paradis', Alphonso Mellot, Loire Valley, France		185

Oriole

GARDEN BISTRO

RED

	GLASS	BOTTLE
'La Rosa', Quinta de la Rosa, Douro Valley, Portugal 🏠 🐄	9.50	47
This is a superb, juicy, plummy red coming from the home of Port. This is a softer, rounder style to be enjoyed before, during or even after dinner		
Chinon 'Vieilles Vignes', Domaine Fabrice Gasnier, Loire Valley, France 🐄 🌿	10	50
Made using the estates oldest vines, this is a Cabernet Franc with brilliant intensity, firm structure and a hallmark flavor of black pepper and herbaceous notes		
Malbec 'Gran Reserva', Bodegas Fabre Montmayou, Lujan de Cuyo, Argentina		57
Pinot Noir "Chérie", Wijndomein Stokhem, Limburg, The Netherlands		65
'La Salle de Poujeaux', Château Poujeaux, Moulis-en-Médoc, Bordeaux, France 🐄 🐄	13	65
Made using the estates oldest vines, this is a Cabernet Franc with brilliant intensity, firm structure and a hallmark flavor of black pepper and herbaceous notes		
Spätburgunder (Pinot Noir) 'Schlatter Maltesergarten', Martin Wassmer, Baden 🐄 🌿 🐄	14	70
German Pinot Noir is some of the best value anywhere on the planet. This is a sophisticated, perfumed, red fruit led style which exudes elegance		
Rioja Reserva, Bodegas Muga, Rioja, Spain		72
Valpolicella Ripasso 'Col de la Bastia', Antonio Fattori, Veneto, Italy		75
Chianti Classico, Agricola Querciabella, Tuscany, Italy 🏠 🐄	15	77
Querciabella are true royalty, celebrating 50 years of winemaking this year. Classic spicy, rustic sangiovese. A very gastronomic wine		
Saint-Joseph 'Ro-Rée', Maison Louis Chèze, Rhône Valley, France		80
Ribera del Duero, Crianza, Bodegas Arzuaga, Spain 🐄 🐄	16.50	82
Old Vine Zinfandel, Seghesio, Sonoma County, USA		87
Barolo 'Bussia', Giacosa Fratelli, Piedmont, Italy 🏠 🐄	18	90
'Milla Cala', Viña Vik, Millahue, Cachapoal Valley, Chile		110
Châteauneuf-du-Pape 'Trilogies', Domaine Fontavin, Rhône Valley, France		120
Morey-Saint-Denis, 'Monts Luisants', Dom. Michel Magnien, Burgundy, France 🐄 🐄	25	125
Château du Sales, Pomerol, Bordeaux, France – 2016		145
La Dame de Montrose, Château Montrose, St Estèphe, Bordeaux, France – 2019		145
Château Du Tetre, Grand Cru Classé, Margaux, Bordeaux, France – 2014		150
Pernand-Vergelesses 1er Cru, 'Ile des Vergelesses', Dom. Chandon de Brailles, Burgundy – 2014		155
Château d'Armailhac, (Ch. Mouton Rothschild), Grand Cru Classé, Pauillac, Bordeaux – 2019		165
Barolo 'Bussia', Giacosa Fratelli, Piedmont, Italy JEROBOAM (3 Litres) - 2017		285
Echezeaux Grand Cru, Domaine Confuron Codetidot, Burgundy, France – 2018		295

SPARKLING

	GLASS	BOTTLE
Crément de Bourgogne, Maison de la Cabotte, Burgundy, France	14	70
Henriot, Cuvée Brut Souverain, Reims, Champagne, France	19.50	110
Our house Champagne, for good reason. Henriot use all three of Champagne's major varieties, leading to a rich, soft, round style that is perfect for any occasion		
Henriot, Brut Rosé, Reims, Champagne, France	27.50	150
A style the "Champagnoise", refer to as "Oeil-de-Perdrix" (Eye of the Partridge), due to it's delicate, pale rose colour, reminiscent of a partridge eye. Elegance in a glass		
Pol Roger, Brut Reserve, Epernay, Champagne, France		160
Henri Giraud, Cuvée Esprit Nature, Aÿ, Champagne, France		165
Barons de Rothschild, Blanc de Blancs, Reims, Champagne, France		175
Louis Roederer, Vintage Rosé, Reims, Champagne, France – 2016		195
Dom Pérignon, Vintage, Hautvillers, Champagne, France - 2013		350

ROSÉ

	GLASS	BOTTLE
AIX, Aix en Provence, France	10	50
Beautiful pale, dry Provençal rosé from, arguably, the region's most iconic producer. This is built for the summer months		
AIX, Aix en Provence, France - MAGNUM		85
Domaine du Gros Noré, Bandol, France	16	80
This rosé also comes from the south of France; however, Bandol is famous for it's richer, structured and more powerful rose, and here is no exception. Brilliant richness and intensity, yet still dry		
Château du Galoupet, Cru-Classé du Provence, Provence, France	24	120
There are hundreds of producers of rosé in Provence, and yet only 18 Cru Classé. Made by the cellar master of Krug Champagne – du Galoupet are one of the finest of them all		

SWEET

	GLASS	BOTTLE
Ruby Port, Niepoort, Douro, Portugal	9	60
Ruby is the term for the youngest style of Port. Brimming with black fruits and chocolate/mocha flavours, with the perfect amount of sweetness		
Vouvray 'Clos Baglin', Domaine Vigneau-Chevreau, Loire Valley, France	10	70
A fresher, lighter dessert wine made using chenin blanc grapes. Perfect for fruit-based desserts		
Château Filhot, 2ème Grand Cru Classe, Sauternes, Bordeaux, France	14.50	100
One of the great Sauternes houses, Filhot makes a beautiful, dried fruit/marmalade style of Sauternes with amazing complexity		
10-Year-Old Tawney, Niepoort, Douro, Portugal	16	115
Tawney Port is aged in a barrel for an extended period, rather than bottle. At 10 years old the wine has intense flavours of raisins, dried fruit and Christmas spices		
Tokay Pinot Gris Grand Cru, Rangen de Thann, SGN, Bernard Schoffit, Alsace, France (500ml)		130

BEERS

DRAFT BEER

Heineken 5% 25cl	7
Heineken 5% 45cl	9

BOTTLED BEERS

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

Irish Cider 4,3% - Magners	8
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NON-ALCOHOLIC BEERS

6.50

Heineken 0.0 - Heineken
Jopen Non IPA 0.3 - Jopen (+ €1,50)

SOFT DRINKS

SOFT DRINKS

6.50

Coca Cola - Regular, Zero
San Pellegrino Lemonade
San Pellegrino Aranciata
Redbull (+ €1,50)
London Essence Blood Orange & Elderflower Tonic
London Essence Grapefruit Soda
London Essence Pomelo & Pink Pepper Tonic
London Essence White Peach & Jasmin Soda
Fever tree Premium Indian tonic water
Fever tree Refreshingly light tonic water
Fever tree Premium Ginger Beer
Fever tree Premium Ginger Ale
Fever tree Bitter Lemon

JUICES

8

Tomato - Big Tom
Orange
Apple
Grapefruit
Pineapple
Cranberry

WHISKY

SPEYSIDE

Glenfiddich 12 Years	12
Glenfiddich Fire & Cane	12
Glenfiddich Project XX	16
Glenfiddich 15 Years	16
Glenfiddich 18 Years	25
Glenfiddich 21 Years	38
Glenfiddich Gand Cru	45
Glenfiddich 26 Years	70
Glenfiddich 40 Years	375
Macallan 12 Years	24
Macallan 18 Years	48
Macallan Rare Cask	58
Balvenie 12 Years	16
Balvenie 16 Years	26
Balvenie 21 Years	36
Glenfarclas 25 Years	34
Glenfarclas 1992	49
Glenfiddich 1992, single cask 46,10% vol. Specially created and bottled for The Grand	90

ISLAY

Laphroaig 10 Years	15
Lagavulin 16 Years	16
Oban 14 Years	20
Bowmore 25 Years	80

HIGHLANDS

Dalwhinnie 15 Years	14
Highland Park 12 Years	14
Highland Park 18 Years	35

IRELAND

Bushmills 10 Years	12
Jameson	12
Teeling NAS	12

Oriole

GARDEN BISTRO

BLENDED SCOTCH

Dewar's White Label	12
Chivas Regal 12 Years	12
Chivas Regal 18 Years	18
Chivas Regal 21 Royal Salute	25
Johnnie Walker Black	12
Johnnie Walker Blue	35
Johnnie Walker King George	85

JAPAN/TAIWAN

Nikka From The Barrel	18
Kavalan	18
Nikka Yoichi	20
Hakushu Distiller's Reserve	28

USA

Jack Daniels	12
Makers Mark	12
Bulleit Rye	14
Bulleit Bourbon	14
Woodford Kentucky Straight Bourbon	14
Woodford Kentucky Straight Rye Whiskey	18

SPIRITS

RUM

Union 55	12
Bacardi Carta Blanca	11
Bacardi Anejo 4 Cuatro	11
Bacardi Gran Reserva Diez	15
Zacapa Solera 23 Years	16
Zacapa Solera XO	38

TEQUILA

Cazadores Blanco	11
Patron Reposado	14
Patron Anejo	15
Don Julio 1942	47
Clase Azul Reposado	57
Clase Azul Mezcal Durango	105
Clase Azul Tequila Anejo	160
Clase Azul Ultra	320

VODKA

Ketel One	11
Ketel One lemon	11
Grey Goose	12

GIN

Damrak	11
Bobby's Gin	12
Tanqueray 10	12
Hendricks	12
Monkey 47	16
Nolet's	14
Seventy-One	40

JENEVER

Bols Corenwyn 6 Year's	11
Bols Genever	12
Bols Genever Barrel Aged	12
Bols "Zeer Oude Genever"	14
Bols Corenwyn	12

COGNAC

Château de Montifaud V.S.O.P.	18
Château de Montifaud X.O.	25
Hennessy X.O.	38
Hennessy Paradis Impérial	195
Rémy Martin Louis XIII	350

ARMAGNAC

Tariquet VSOP	15
Tariquet 15 Years	18

GRAPPA

Grappa Villa de Varda Traminer	12
Grappa Villa de Varda Moscato Riserva	12
Grappa Sperss	16
Grappa Rossj Bas	16

CALVADOS

Dom Frontais 2003	14
Château du Breuil 15 Years	18

Oriole

GARDEN BISTRO

VERMOUTH & BITTERS

11

Carpano Antica Formula
Dolin Dry
Dolin White
Campari
Aperol
Willems Wermood

DISTILLERY BERTA

Crema Caffé DiNero 18
Amaretto DiMombaruzzo 18
Casalotto 1989 35
Castelletto dell'Annunziata | Barbera, Moscato, Nebbiolo 35

PORT

Niepoort | Rabbit Dry White 10
Niepoort | Tawny / Ruby 11
Niepoort | 10 Years old Tawny 17
Niepoort | Colheita 2007 18
Niepoort | Colheita 1997 30

LIQUEUR

12

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

Try our sustainable options

Coffee	6
Decaffeinated coffee	5.50
Espresso	5.50
Double espresso	6
Cappuccino	6.50
Espresso macchiato	6.50
Latte macchiato	6.50
Flat white	6,50
Special coffee	18

TEA

Try our sustainable options

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
Chamomile
Rooibos
Fresh mint tea
Ginger tea

HOMEMADE ICED TEA 10

Java Iced Tea
Black Jasmin Tea | Lemon juice | Verbena syrup

Oolong
Lemon juice | Ginger beer

Lemon Verbena
Lemon juice | Honey syrup

WATER

The Grand water	
Still water large 0.70L	5
Still water small 0.33L	4
Sparkling water 0.70L	5
Sparkling water 0.33L	4