

# Bistoria

*A great start:*

Bistoria bread / regularly  
changing butter & olive oil.

€ 5,00

## TOP 10

individual dishes € 15,50


## MENU

3 dishes from our TOP 10 plus dessert of coffee of your choice - € 47,50

### *Gado gado 2.0*

Veggies | telur asin | kentjoer | peanut dressing.

### *The tastiest things between the layers*

sweet potato | truffle | water chestnut | mushroom broth. 

### *Tokyo Streetfood*

Okonomayaki | smoked soy sauce | radishes | nori | ponzu. 


### *Steak Deluxe*

Steak tartare | poached oyster | lemon caviar | sambai | salty veggies.

### *Oriental Bass*

Brined seabass | hand of Buddha | sea urchin | XO sauce | coconut.

### *New Meat*

Redefine meat beef Wellington | red cabbage | apple | onions | HP gravy. 

### *Land & Sea*

North sea crab | guinea fowl | salsify | bergamot | leek.

### *Nordic Pride!*

Skrei cod | black garlic | pied blue mushroom | quail egg | potato.

### *Cheer for the Blues*


Celeriac | pancetta | mushrooms | seeds & grains.

### *Soft as a pillow*

beef cheek | oxtail ravioli | hazelnut | bone marrow | sage | endive mash.

### *Grandma Vera's Rendang*

Indonesian beef stew | lontong rice | coconut sereh sauce | sweet & sour.

 Granny Vera has a great recipe for a veggie rendang  
made with oxheart cabbage and a refreshing ginger sherbet.

# CLASSICS & TRENDS

To be ... safe or innovative

## *Wagyu Skewers*

(60 grams) | crunchy garlic | scallion | miso cream.

€ 25,50

## *Pan-fried duckliver*

licorice | red beet | laurel.

€ 24,50

## *Classic Oyster*

1/2 dozen | red wine vinegar | shallot | lemon.

€ 21,50

## *Oyster Surprise*

1/2 dozen | 3 different preparations (cold/warm).

€ 25,50

## *Classic Goodies*

Caviar (10 gr.) | blini | sour cream | chives.

€ 26,00

## *Chef's choice*

Veal sweetbread | peanut | boemboe Bali | coconut | kumquat.

€ 23,50

# XL-DISHES

just a bit bigger...

## *Rising Sun*

gyoza dumplings | kimchi | tofu | dashi broth | wakame. 

€ 24,50

## *Ode to Escoffier*

15 min. preparation time

Tournedos | duck liver | truffle | brioche | Madeira gravy | potato foam.

€ 41,50

## *Thanks to Pablo*

Small Dover sole | exotic fruits | smoked potatoes | passionfruit beurre blanc sauce. € 39,50

## *Fish of the day / Meat of the day*

varying garnish.

Daily price

# OUR SIDE DISHES

complete the party

Homemade funky & chunky fries.

€ 6,00

Our funky & chunky fries, with changing toppings.

€ 7,00

Bistoria vegetables, a colourful mix of roasted veggies.

€ 7,50

Dietary wishes or allergies? Our staff will be happy to advise.