

Bistoria

Classics

Classic Oyster, 1/2 dozen red wine vinager & shallot lemon.	€ 21,50
Smoked salmon from our Bradley smoker benedict brioche Hollandaise spinach.	€ 17,50
Focaccia ham à la Kerckebosch Castle, honey mustard sauce Amsterdam pickels.	€ 16,50
Focaccia pumpkin hummus Ras el Hanout aubergine 	€ 14,50
Complete lunch Zeist style a little fried egg Holtkamp veal croquette on country bread & a soup of the day.	€ 14,50
Holtkamp veal croquettes country bread course mustard.	€ 11,00
Fried eggs on country bread choice of farmers ham cheese bacon.	€ 11,00

Bistoria Top 6

During lunch we serve an impression of our Bistoria menu.

Our a bit smaller sized dishes are € 15,50 each.

A 3 course menu & a dessert or coffee of your choice € 47,50.

Tribute to Louis Diat | vichyssoise | pulled oyster mushroom | charcoal | watercress. 

Japanese silk | chawanmushi | mussels | miso | lotus root | myoga ginger.

All under one roof | french pie | duckliver | caramelized onion icecream | pistachio | chestnut.

Neither meat nor fish | vol au vent Redefine meat | veggies | truffle | grape must mustard | mock liver. 

The big shell | scallop | pumpkin | almonds | white chocolate | coffee.

Mama Vera's Rendang - Indonesian beef stew | nasi kuning | sweet & sour veggies | coconut sereh sauce.



Mama Vera also created a vegan version with oxheart cabbage and a ginger sherbet

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Salads

Superfood salad goatcheese - pomegranate | bulgur honey | walnuts.  € 15,50

Kasteel Kerckebosch Salade Riche - a super-luxury salad with home smoked salmon | prosciutto di Parma | King prawn | pan fried fish & steak. € 27,00

Side dishes

Bistoria bread with regularly changing butter & olive oil € 5,00

Homemade funky & chunky fries. € 6,00

Our homemade funky & chunky fries, with changing toppings. € 7,00

Bistoria vegetables, a colourful mix roasted veggies € 7,50

Speedlunch

A daily changing 2-course lunch menu, made with the best products on the market. Lunch can be served within 1 hour. € 35,00

The sweet ending

3 cheeses; our selection of Dutch cheeses with garnish. € 9,50

Prefer an extra cheese? € 3,00 extra

Dessert of the day; sweet surprise of our pastry chef. € 9,50

Homemade friandises; a nice selection of small pastry & sweets.
Served with coffee or tea. € 7,50

Do you have dietary requirements or allergies? Our employees are happy to advise.