



# Bistoria



*A great start:*  
Bistoria bread with regularly  
changing butter & olive oil - € 4,50

## TOP 10 - individual dishes € 14,50/ wine per glass € 7,50 A LA CARTE

### Gado gado 2.0

Veggies | telur asin | kentjoer | peanut dressing.  
Zuccardi, Mendoza, Argentina, Torrontés

### It's melon time

Grilled watermelon | tartar | gazpacho | onion | lovage.  
Domaine de La Mirande, Picpoul de Pinet, France,  
Picpoul

### A full belly

Salmon bellies | horseradish | watercress | radish.  
Nabygelegen Lady Anna, Kaap de Goede Hoop, South Africa, Chenin Blanc,  
Sauvignon Blanc, Semillon

### Mexican lobster

Tacoshell | lobster | guave | Chipotle cream | jalapeño.  
Dalmatian Dog, Dalmatia, Kroatia, Pôsip

### Imperial salad

Chicken thighs | Lardo di Colonnata | Romaine | brioche |  
Parmesan.  
Wente Morning Fog, Livermore Valley, US, Chardonnay

### Vega-licious

Steamed bun | pulled oyster mushroom | blacked garlic |  
cucumber relish | shallots sambal.  
Gaba do Xil, Galicia, Spain, Mencia

### Through the meshes of the net

Small Dover sole | truffle | Noilly Prat | Prosciutto |  
carrot textures.  
Toques & Clochers, Limoux, France, Chardonnay

### Norwegian lobster on a trip...

Langoustine | risotto alla Milanese | vanilla | spinach.  
Leenders, Southern Cape, South Africa, Chenin Blanc, Roussanne,  
Grenache Blanc

### The Italian job

Pork belly | squid alla Carbonara | egg yolk cream |  
Pecorino | basil.  
Zuccardi, Mendoza, Argentina, Chardonnay

### Peruvian style

Guinea fowl | anticucho | black beans | corn | its own  
gravy | herb oil.  
Aubert & Mathieu, Languedoc, France, Grenache, Syrah

### 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.  
Weingut Geyerhof Stockwerk, Kremstal, Austria, Zweigelt

## CLASSICS & TRENDS

To be ... safe or innovative

### Charcuterie

A mix of Italian meats | vegetables | olives and  
pickles. € 14,50

### Pan-fried duckliver

Tarte Tatin | apple | Calvados gravy. € 22,50

### Classic Oyster

1/2 dozen | red wine vinegar | shallot | lemon. € 18,50

### Oyster Surprise

1/2 dozen | 3 different preparations  
(cold/warm). € 24,50

### Nice & Classy

Caviar (10 gr.) | 63 degrees egg yolk | potato foam |  
crisps. € 23,50

### Chef's choice

Veal sweetbread | peanut | boemboe Bali |  
coconut | kumquat. € 21,50

## XL-DISHES

just a bit bigger...

### Summer on your plate

Beet Wellington | summer veggies | Marmite | flowers |  
herb foam. € 23,50

### Côte de Boeuf

Béarnaise | funky fries | corn from the BBQ |  
tomato marmelade. 20 min. preparation time € 34,50

### Stubborn Fruits de Mer

½ lobster Thermidor | scallop in the shell | razor shells |  
salty veggies. € 39,50

### Fish of the day

varying garnish. Daily price

### Meat of the day

varying garnish. Daily price

## OUR SIDE DISHES

complete the party

Homemade funky & chunky fries. € 5,50

Our funky & chunky fries, with changing toppings. € 6,50

Bistoria vegetables, a colourful mix of roasted veggies. € 6,50

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