

Menu

3 dishes from our **TOP 10**
plus dessert or coffee of your choice - 47,50
individual dishes - 15,50

TOP 10

Gado Gado 3.0

Veggies | telur asin | kentjoer | peanut dressing.

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.

Heavenly pillow

Ravioli | porcini mushrooms | broth |
cauliflower | hazelnuts.

Neither meat nor fish

Vol au vent Redefine meat | veggies | truffle |
grape must mustard | mock liver.

Catch of the day

Turbot crèpinette | crayfish | lardo di collonata |
Jerusalem artichoke | grapes.

The big shell

Scallop | pumpkin | almonds | white chocolate | coffee.

Flying beets


Forest pigeon | beets | apple syrup | Granny Smith apple.

The noble deer

Deer rack from the bbq | stew | figs |
pips & seeds | black cabbage.

Granny Vera's stew

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

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

À la carte

A great start: Bistoria bread with
regularly changing butter & olive oil - 5,00

CLASSIC & TRENDS

To be ... safe or innovative

Classic Oyster

1/2 dozen | red wine vinegar | shallot | lemon. _____ 21,50

Oyster Surprise

1/2 dozen | 3 different preparations (cold/warm). _____ 25,50

Classy & Tasty

Caviar (10 gr.) | English muffin |
Hollandaise sauce | chives. _____ 29,50

Wagyu Skewers (60 gram)

Crunchy garlic | scallion | miso cream. _____ 27,50

Pan-fried duckliver

Tarte Tatin | apple | Calvados. _____ 26,00

Chef' s choice

Panfried sweetbread | sambai Hollandaise |
crispy potato | red hornweed | mustard seed.. _____ 25,50

XL-DISHES

just a bit bigger...

Dover sole baked in butter

Lettuce | caper apple | fennel | remoulade sauce. _____ 47,50

Lobster Thermidor

Bisque | lobster risotto | salted veggies.
1/2 a lobster _____ 32,50
Whole lobster _____ 57,50

Ode to Escoffier

Tournedos Rossini | duck liver | truffle | brioche |
Madeira gravy | potato foam. _____ 46,00

Tomahawk steak

Bearnaise sauce | bone marrow butter |
Hasselback potato. (served for 2) _____ 69,50
15 min. preparation time

Leek Wellington

Tête de Moine | chanterelles | soubise | smoked hay
beurre blanc. _____ 27,50

OUR SIDE DISHES

complete the party

Homemade funky & chunky fries. _____ 6,00
Our funky & chunky fries,
with changing toppings. _____ 7,50
Bistoria vegetables, a colourful mix of
roasted veggies. _____ 7,50

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