



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.
Serra da Estrela, Galicia, Spain, Albarino

Green fingers

Edible spring garden - peas - wild garlic - radish -
sponge cake.
Sables Blonds, Loire, France, Sauvignon Blanc

Cod disputes

Cod - cucumber gazpacho - kaffir lime - salty veggies
- rice crisps.
Serra da Estrela, Galicia, Spain, Albarino

The mullet & the goat

Red mullet- crayfish- couscous- fennel.
Oldenburg, Stellenbosch, Zuid-Afrika, Chardonnay, Chenin Blanc

Chinese Silk

Gyoza - smoked tofu - morilles - bok choy -
dashi broth - wakame.
Esporao, Alentejano, Portugal, Touriga Nacional

Asparagus Flamande Deluxe

Asparagus terrine - smoked egg yolk - smoked ham -
Hollandaise sauce - asparagus ice cream.
Wente, Livermore Valley, America, Chardonnay, Gewurztraminer

Turbot Rossini

Turbot - brioche - Madeira - smoked potatoes
- duck liver.
Les 7 Pierre, Ardeche, France, Syrah, Grenache

The Italian Job

North Sea crab - cannelloni - elderflower - green
strawberries - beans.
Domaine d'Hondrat, Lanquedoc, France
Grenache, Mourvèdre

Texas BBQ party

BBQ shoulder chop - corn - leek - lavender gravy -
popcorn.
Scaramanga, Wellington, Zuid-Afrika, Cabernet Sauvignon, Malbec, Merlot, Tempranillo

Silence of the lambs

Lamb - merguez - vadouvan - kohlrabi - tomatoes -
mint.
Tenuta di Tavignano, Marche, Italy, Sangiovese

Oma Vera's Rendang

Indonesian beef stew - nasi kuning - sweet&sour -
coconut sereh sauce.
 Granny Vera has a great recipe for a veggie rendang
made with oxheart cabbage and a refreshing ginger sherbet.
Scaramanga, Wellington South Africa, Cabernet Sauvignon, Malbec, Merlot, Tempranillo

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. € 19,50

Classic Oyster

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

Oyster Surprise

1/2 dozen - 3 different preparations
(cold/warm). € 19,50

Nice & Classy

Caviar (10 gr.) - 63 degrees egg yolk - potato foam -
crisps. € 22,50

Chefs choice

veal sweetbread - peanut - boemboe Bali -
coconut - kumquat. € 19,50

XL-DISHES

just a bit bigger...

Pizza?!

Celeriac - mozzarella - spring truffle - tomatoes -
olives - basil. € 21,50

Côte de Boeuf

Béarnaise - funky fries - onion - tomato marmelade. € 34,50
20 min. preparation time

Dover sole a la Meunière

A whole Dover sole - potato gratin - fennel salad -
beurre noisette. € 36,50

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. € 5,00
- Our funky & chunky fries, with changing toppings. € 5,50
- Bistoria vegetables, a colourful mix of roasted veggies. € 5,00

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