

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.

Mexico, Mexicoooooooooo... 
Guacamole | tomato | lime | onion | gazpacho.

Tarte Deluxe 
Tartelette | magnolia | carrot | macadamia | ras el hanout.

Mr Crabs
Northsea crab | elderflower | broad beans |
granny smith | crabcake.

The Godfather
Vitello tonnato | veal tartar | yellowfin tuna |
black olives | capers.

The Future 
Redefine meat | BBQ | bearnaise sauce | onion | tomato
salsa | truffle.

Casa de Paella
Smoked mussel | chorizo | moscardini squid | saffron rice.

French Flatfish
Halibut | zucchini flower | hazelnut |
brown butter | herb crust.

Red Mullet à la Bocuse
Red mullet | pommes soufflées | fennel |
rosemary orange butter sauce.

Gangnam Style
Short rib | kimchi | nashi pear | ginger |
mandu dumplings.

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
Veal sweetbread | peanut | boemboe Bali |
coconut | kumquat. _____ 25,50

XL-DISHES

just a bit bigger...

Dover sole baked in butter
Lettuce | caper apple | fennel | remoulade sauce. _____ 47,50

Red snapper
Banana leaf | mango | coconut |
kaffir lime | beurre blanc _____ 32,50

Ode to Escoffier
Tournedos Rossini | duck liver | truffle | brioche |
Madeira gravy | potato foam. _____ 46,00
15 min. preparation time

Tomahawk steak
Bearnaise sauce | bone marrow butter |
Hasselback potato. (served for 2) _____ 69,50

Corn soufflé 
Truffle | sea buckthorn | herb salad | pecans. _____ 27,50

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.