

Menu

3 dishes from our **TOP 10**
plus dessert or coffee of your choice - 49,50
individual dishes - 16,50

TOP 10

Gado Gado 3.0

Veggies | telur asin | kentjoer | peanut dressing.

Stacked happiness

Millefeuille | Dutch asparagus | little gem | almond | artichoke.

A different beet

Borstjsj | dry aged beet | crunchy potato | pickle | anise mushrooms.

Where minced meat is rare

Smoked steak tartar | picanha | nori | leek | sambai Hollandaise.

Ode to the Moche

Mackerel | ceviche | saffron | ugli | cucumber flower.

Pasta from granny

Tortelloni | morels | onion gravy | peas | wasabi | salty veggies.

Devilish tasty

Monkfish | XO butter sauce | dumpling | razor clam | papaya | sea fennel.

Bling Bling

Langoustine | brioche | caviar | gold leaf | sorrel | yellow wine.

Land of the rising sun


Duck | spring roll | kailan | shiitake mushroom | string bean.

Spring is in the air

Dutch lamb | wild garlic | kalamansi | broad beans | tartelette | valverde da praia.

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 oysters

red wine vinegar | shallot | lemon.

Zeeland creuses _____ 4,- each | per half dozen: 23,-
Irish More oyster _____ 5,50 each | per half dozen: 32,-

Rendang oysters

vinaigrette | red curry prawn crackers | kumquat.

Zeeland creuses _____ 5,- each | per half dozen: 29,-
Irish More oyster _____ 6,50 each | per half dozen: 38,-

Classy & Tasty

Caviar (10 gr.) | English muffin |

Hollandaise sauce | chives. _____ 29,50

Wagyu Skewers (60 gram)

Crunchy garlic | scallion | miso cream. _____ 29,50

Pan-fried duckliver

Rhubarb | Aceto Balsamico. _____ 27,50

Chef's choice

Smoked sweetbread | sambai Hollandaise | morels |

mustard seed. _____ 26,50

XL-DISHES

just a bit bigger...

Dover sole baked in butter

Lettuce | caper apple | fennel | remoulade sauce. _____ 48,50

Lobster Thermidor

Bisque | lobster risotto | vanilla | orange.

½ lobster _____ 34,50

Whole lobster _____ 59,50

Escoffier's Classic

Tournedos Rossini | duck liver | truffle | brioche |

Madeira gravy | potato foam. _____ 47,50

Dry aged Tomahawk steak | 1000 grams

Béarnaise | marrow butter | Hasselback potato. 76,50

(per 2 persons - 20 minutes preparation time)

Dutch Asparagus

Poached egg | hotchpotch wild garlic | Hollandaise | crunchy potato.

OUR SIDE DISHES

complete the party

Homemade funky & chunky fries. _____ 6,00

Our funky & chunky fries with a topping of

truffle cream | old Utrecht cheese | mustard seeds. _____ 7,50

Bistoria vegetables, a colourful mix of

roasted veggies. _____ 7,50

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

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TOP 10

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Veggies | telur asin | kentjoer | peanut dressing.

From Genua with love

Open ravioli | Jerusalem artichoke | beets |
tarragon | chestnut.

Where minced meat is rare

Smoked steak tartar | picanha | nori | leek |
sambai Hollandaise.

Decadent shell

Scallop | Waldorf salad | truffle |
ice cream made with hay cheese.

Après-ski

Buckwheat dumpling | spinach | black olive | sauerkraut.

Neither meat nor fish

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

King of the Lofoten

Winter cod | smoked garlic | kale | brandade | algues.

Dutch pride

Pike perch | apple syrup | bacon from the attic |
celery | smoked roe.

Let's go wild


Roebuck | red cabbage | licorice | parsnip.

Duck à l'orange

Dry aged duckbreast | blood orange | duck liver |
confitted potato | radicchio.

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 | salty vegetables | 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

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| old Utrecht cheese | mustard seeds. _____ 7,50

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