

Bistéria

CLASSICS

Classic Oysters

red wine vinegar | shallot | lemon.

Zeeland creuses _____ each 4,00

_____ per ½ dozen 23,00

Irish Mór oyster _____ each 5,50

_____ per ½ dozen 32,00

Smoked salmon from our Bradley smoker

benedict | bagel | Hollandaise | spinach. _____ 18,50

Ode to Katz Deli

pastrami | mustard | sauerkraut |

Swiss cheese _____ 18,50

Toasted suikerbrood

toasted sugar bread | poached pear |

gorgonzola | pecan nuts _____ 16,50

Escargots

6 pieces | herb butter | multigrain bread. _____ 17,50

Complete lunch Zeist style

brioche | egg salad healthy |

Holtkamp veal croquette and a soup. _____ 16,50

Holtkamp veal croquettes

brioche | mustard mayonnaise. _____ 12,50

Kasteel Kerckebosch fried eggs

Prosciutto di Parma | aged Utrecht cheese |

sun-dried tomato | truffle. _____ 14,00

SALADS

Caesar salad

Romaine lettuce | Parmesan | quail egg |

caesar dressing _____ 17,00

Supplement: chicken thighs | pancetta _____ +3,00

Kasteel Kerckebosch salad Riche

a super-deluxe salad | house smoked Salmon |

prosciutto di Parma prawns | whitefish | steak.

_____ 28,00

SPEEDLUNCH

A daily changing 2-course lunch menu, with
the most beautiful products from the market.

Lunch can be served within 1 hour. _____ 39,50

XL DISHES

Dover sole baked in butter

lettuce | caper apple | fennel |

remoulade sauce. _____ 48,50

Escoffier's classic

tournedos Rossini | duck liver | truffle |

brioche | smashed Eigenheimer potatoes

with duckfat. _____ 49,50



Onze sommelier heeft mooie wijnen
geselecteerd. Wij adviseren u graag.

Bistoria

BISTORIA TOP 6

During lunch we serve an impression of our Bistoria menu. Our dishes (€ 18.00 per dish) have entrée portioning. A 3 course menu and a dessert or coffee of your choice € 54.50.

Pumpkin power

pumpkin | pita | za'atar | loomi | red onion.

The sun rises in the East

kingfish | okonomiyaki | bonito flakes | wakame | soy.

Orange above all

canard à l'orange | smoked duck breast | blood orange | duck liver | baby carrot | pistachio.

Tempo doeloe

sajoer lodeh | bami goreng | cassava | lychee | kaffir lime.

Lovely green

turbot | truffle | endive | hazelnut | winter purslane

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.

SIDE DISHES

Bistoria bread with regularly changing butter & olive oil. _____ 5,50

Homemade funky & chunky fries. _____ 6,50

Our funky & chunky fries with a topping of truffle cream | Parmesan cheese | mustard seeds. _____ 7,50

Veggies of the season:
celeriac gratin | aged Utrecht cheese | woodland mushrooms | walnuts. _____ 7,50

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