

Bistoria

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. _____ 17,50

Schiacciata Vitello Tonnato

Veal entrecote | scorched tuna | Parmesan |

red onion | capers. _____ 17,50

Italian Bread Caprese

Mixed tomatoes | basil mayonnaise |

pine nuts | Aceto Balsamico _____ 16,50

Quiche with Mussels

Leek | arugula | lemon _____ 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

Fried eggs on country bread

choice from farmers ham | cheese | bacon. _____ 11,50

SALADS

Stuffed Portobello Salad

Smoked Manchego cheese | Padrón pepper _____ 16,50

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.

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BISTORIA TOP 6

During lunch we serve an impression of our Bistoria menu. Our dishes (€ 17,50 per dish) have entrée portioning. A 3 course menu and a dessert or coffee of your choice € 52,50.

iAy Caramba!

Avocado | corn | polenta | mole.

Octopussy

Octopus | cuttlefish | antioise | pepper.

Just Chop It!

Smoked steak tartare | oyster leaf | hay cream | brique.

Zen on a plate

Okonomiyaki | jackfruit | radish | leek | tofu.

Flavors from Zeeland

Zeeland mussels | fregola pasta | passion fruit | cucumber

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 | 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.