

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

Steak sandwich

White rye bread | sirloin | Café de Paris butter |

little gem | crispy onion. _____ 18,50

Waldkorn bread ✓

Warm goat cheese | pumpkin |

honey | walnuts. _____ 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

Filled Asian salad

Mushrooms | sesame | bean sprouts | wasabi |

crispy spring roll sheet. _____ 17,50

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.

Bistoria

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.

Tuber deluxe

celeriac | Granny Smith | truffle | almond.

Heart of the sea

scallop (Saint-Jacques) | kale |
sudachi Tokushima | shiitake | XO sauce.

Yummie disguised

pâté en croûte | pistachio | figs |
beech mushroom.

Red blushes

red cabbage | smoked baby potato | shiso purple |
porcini | cocoa.

Fish & chips 2.0

cod cheek | caper leaf | pickle | parsley |
pommes soufflé.

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

Veggies of the season: Braised cauliflower |
Brussels sprouts | hazelnuts. _____ 7,50

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