

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. ___ 18,50

Flatbread

flat iron steak | mango | jalapeño gravy. ___ 18,50

Brostei ✓

asparagus ragout | truffle foam | chives. ___ 17,50

Escargots

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

Complete lunch Zeist style

brioche | egg salad healthy |

Holtkamp veal croquette | 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

Goat cheese salad ✓

sugar bread | poached pear |

pecans | papadum. _____ 17,00

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.

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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.

The Potato Eaters

Vichyssoise | wild garlic | leek | soubise | doré potato.

Delicate & Silky

Chawanmushi | unagi | Nashi pear | sesame | sea urchin.

Music Paper of Distinction

Wagyu carpaccio | pane carasau | scamorza | tomato | cured egg yolk.

The Vegetable Jeweler


Cauliflower | macadamia | green peas | vadouvan | spelt.

Through the Mesh of the Net

Dover sole | truffle | green beans | artichoke | Granny Smith apple.

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:

BBQ asparagus | Oude Utrechter cheese | samphire | egg yolk cream. _____ 8,50

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