

# Menu

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

## TOP 10

### Melopepo deluxe

watermelon from the BBQ | broth | miso |  
lavas | avocado | cucumber.

### Ode to the Jordaan

Pickles from Amsterdam | carrot tartelette |  
piccalilli | orange | star anise.

### Gado Gado 3.0

Veggies | telur asin | kentjoer | peanut dressing.

### Seafood

Dutch herring | mussels | string beans |  
leek | chives | herring roe.

### Osaka special

Wagyu A4 carpaccio | okonomiyaki |  
smoked soy | shiso | yuzu | oyster leaf.

### The Godfather

cannelloni | elderflower | green strawberry |  
fennel | Jerusalem artichoke.

### Cardinal prawn

carbinero prawn | paella | zucchini flower |  
squid | saffron butter sauce.

### Long live France

red mullet | oxtail | antiboise sauce |  
artichoke | floregano flower.

### Finger licking good


Iberico fingers & rack | salty veggies |  
mineola | black garlic.

### Generous accommodation

Anjou pigeon in puff pastry | duck liver |  
blackberries | pistachio | kohlrabi.

### 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.

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

# 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 \_\_\_\_\_ 4,00 each | per ½ dozen: 23,00

Irish Mór oyster \_\_\_\_\_ 5,50 each | per ½ dozen: 32,00

### Rendang oysters

vinaigrette | red curry prawn crackers | kumquat.

Zeeland creuses \_\_\_\_\_ 5,00 each | per ½ dozen: 29,00

Irish Mór oyster \_\_\_\_\_ 6,50 each | per ½ dozen: 38,00

### Classy & Tasty

Caviar (10 gr.) | English muffin |

Hollandaise sauce | chives. \_\_\_\_\_ 29,50

### Wagyu Skewers (60 gram)

Crunchy garlic | scallion | miso cream. \_\_\_\_\_ 29,50

### Duck liver

Dutch cherries | almonds | sakura butter sauce. \_\_\_\_\_ 28,50

### Chef's choice

Smoked sweetbread | truffle | pommes fondant |

Hollandaise sauce | sweet & sour mustard seed. \_\_\_\_\_ 28,50

## XL-DISHES

just a bit bigger...

### Dover sole baked in butter

Lettuce | caper apple | fennel | remoulade sauce. \_\_\_\_\_ 48,50

### Lobster Americain

American style | lobster risotto | orange | carrot preparations.

½ lobster \_\_\_\_\_ 34,50

Lobster \_\_\_\_\_ 59,50

### Escoffier's Classic

Tournedos Rossini | duck liver | truffle | brioche |

Madeira gravy | potato foam. \_\_\_\_\_ 47,50

### Dry aged Tomahawk steak (1000 gram)

Béarnaise | marrow butter | Hasselback potato. \_\_\_\_\_ 76,50

(per 2 persons) - 20 minutes preparation time

### Tomato quiche

chanterelles | Parmesan cheese | onion |

green herb butter sauce. \_\_\_\_\_ 27,50

## 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