



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

Big Tasty

steak sandwich | ribeye | chimichurri | caramelized onions | cheddar. ______17,50

Dutch Delight V

multigrain triangle sandwich | white asparagus | spinach | truffle Hollandaise.______16,50

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

Loaded papadum V

goat cheese | seasonal vegetables | honey | nut crumble. ______ 16,50

Kasteel Kerckebosch salad Riche

a super-deluxe salad | house smoked Salmon | proscuitto 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

Our sommelier has selected the finest wines. We are happy to advise you.



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.

In the garden @

Garden peas | verveine | rhubarb | radishes.

Soft as velvet

Chawanmushi | crayfish | horseradish | green strawberry | Soda inermis.

Limburg new style

Asparagus | pickled egg yolk | guanciale | parsley | asparagus ice cream.

Wild on one leg @

Morels | sweet potato gnocchi | wild garlic | bimi.

Flat on the bottom

Ray wing | vadouvan risotto | artichoke | broad beans | capers

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 funcky & 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.