




Welcome to Bar | Bistro L'Entrée

France a culinary paradise for foodies. From the smallest village to a metropolis like Paris, you will find places where you can eat amazing food.

During our trips, we were inspired by the atmosphere in the authentic bistros and the simple but wonderful food. All the ingredients of a French bistro can be found in our Bar | Bistro L'Entrée.

Dishes noted with the green  are also possible as a vegetarian dish.

Opening hours Bar | Bistro L'Entrée:

OPEN SEVEN DAYS A WEEK FROM 11.00 UNTIL 24.00

KITCHEN OPEN FROM 11.00 UNTIL 22.30



Restaurant Savarin | fine dining:

LUNCH 12.00 | 15.00

Monday till Saturday

DINNER 18.00 | 23.00

Monday till Saturday



MEMBRE
d'Honneur
JRE

Casse-croûte

from 11.00-17.30

"BAGUETTES"

HEALTHY €12.5 

ham | cheese | tomato | boiled egg | little gem

SALMON €16.5

capers | red onion | little gem | cocktail sauce

JAMBON CRU €15

mustard mayonnaise | little gem

CARPACCIO €17.5

truffel mayonnaise | pine nuts

Parmesan cheese

TUNA SALAD €16

capers | red onion | little gem

Please notify our staff if you suffer
from any allergies or diets
gluten-free options also available.

"PÂTISSERIE"

LEMON PIE €5.5

lemon meringue

APPLE PIE €5.5

with or without whipped
cream

PETIT FOUR €5.5

"savarin-style"

"SAVARIN-STYLE"

CLUB SANDWICH €20 

truffle mayonnaise | bacon | fried egg

CAESAR SALAD €20 

chicken thigh | Parmesan cheese
croutons | caesar dressing

HAMBURGER €27.5 

brioche | bacon | burger sauce
salad | fries

"DUTCH"

BEEF CROQUETTES €15 

mustard | bread

FRIED EGGS €13.5 

ham | cheese | bread

"CROQUES"

CROQUES MONSIEUR €10.5 

ham | cheese | béchamel

CROQUES MADAME €13.5 

ham | cheese | béchamel |
fried egg

Petite *faim*

from 11.00-22.30

"HOT SNACKS"

MIXED PLATTER OF HOT SNACKS

5 pieces | 10 pieces

€10 | €19

DUTCH 'BITTERBALLEN'

5 stuks | 10 stuks

€10 | €19

CHEESE STICKS (HOT)

5 pieces | 10 pieces

€10 | €19

KARAAGE | CHICKEN BITES

5 pieces | 10 pieces

€10 | €19

DUTCH 'VLAMMETJES'

5 pieces | 10 pieces

€10 | €19

TEMPURA SHRIMPS

5 pieces | 10 pieces

€10 | €19

All snacks will be served with matching sauces.

"SAVARIN-STYLE SNACKS"

PERLE IMPERIAL CAVIAR €112.5

50gr. | blini's | crème fraîche

PATA NEGRA €22.5

80gr.

OYSTERS PER PIECE €7.5

shallot | red wine vinegar | lemon

SAVARIN PLATTER €27.5

*a selection of hot & cold snacks
served with matching sauces*

CAMEMBERT OUT OF THE OVEN €20

 *baguette | crudité*

"LEKKAH HAAGSH"

**"VRIJENHOEK SAUSAGE"
PLATTER
€13.5**

**"OUDE HAAGSCHE CHEESE"
PLATTER 
€13.5**

LOCAL LOVE!

*In 1880, the family business:
butcher's shop Vrijenhoek opened its
doors in The Hague, moving to
Rijswijk in 1934, where it grew into a
genuine specialty butcher's shop.*

'EAT LESS, BUT BETTER'

SPECIALTY BUTCHER VRIJENHOEK

Les Spécialités

from 12.00-15.00 / from 17.30-22.30

"HOMARIUM"

"Savarin's bisque"

A CLASSIC!

BISQUE €13.5

Dutch shrimps | spring onion

BISQUE DELUXE €25

served with seasonal garnishments

» — ♦ — *"oyster"* — ♦ — «

OYSTERS PER PIECE €7.5

shallot | red wine vinegar | lemon

» — ♦ — *"lobster"* — ♦ — «

WHOLE LOBSTER 'CLASSIC' €65

lime mayonnaise | mustard mayonnaise | cocktail sauce | fries | salad

"LUXURIOUS"

PERLE IMPERIAL CAVIAR

50gr. | blini's | crème fraîche

€112.5



**TO SHARE
OR NOT
TO SHARE!**

OYSTERS PER PIECE

shallot | red wine vinegar | lemon

€7.5

Les Spécialités from 12.00-15.00 / from 17.30-22.30

"CHEESE FONDUE"

A CLASSIC! CHEESE FONDUE €25 p.p.

Only available when in season. 01-11 | 31-03

Served with a variety of pickled veggies, bread & apple.

THE PRODUCT OF THE CHEESE MAFIA!

In 1999, everything collapsed. An empire. Or rather, a monopoly.

For 85 years, a single organisation had almost absolute control over one of Switzerland's most sacred industries: Cheese.

Officially known as the Schweizer Käseunion (Swiss Cheese Union), this group did everything in its (unrivalled) power to ensure the continued prosperity of the Swiss cheese industry - from regulating cheese prices, monitoring cheese quality, marketing cheese at home and abroad ... to leading overproduction which created the national dish; 'cheese fondue.' This then eventually led to committing cheese fraud and defrauding the Swiss government of millions.

"BOEUF BOURGUIGNON"

A CLASSIC! BOEUF BOURGUIGNON €32.5

Only available when in season. 01-04 | 31-10

Price per person. Served with rice and a side salad.

BY ACCIDENT!

Actually, the inevitable genesis of France's most famous beef stew is pretty boring. A straightforward story, with no pronounced folklore or anecdotes. Boeuf Bourguignon was apparently there all of a sudden. There are known mentions as far back as the 12th century. The dish probably originated because poor farmers could not sell the toughest parts of their meat. And therefore just slowly cooked it themselves, as a meal for their families. The recipe also crystallised fairly uniformly over the centuries. Pieces of bacon or bacon bits, mushrooms and small onions (or pearl onions) are universal additions. As are bay leaves and thyme. Surprisingly little variety for a regional dish.

Le Bistrot

from 12.00-15.00 / from 17.30-22.30

"STARTERS"

» — ♦ — "cold" — ♦ — «

CARPACCIO €22.5

truffle mayonnaise | rocket | Parmesan cheese | pine nuts

Supplement duck liver curls? €7.5

SHRIMP COCKTAIL €20

Dutch shrimps | lettuce | cocktail sauce | toast

SAUMON FUMÉ €20

smoked salmon | cocktail sauce | toast

SAVARIN-STYLE 'CAESAR SALAD' €20



chicken thigh | Parmesan cheese | croutons | caesar dressing

» — ♦ — "hot" — ♦ — «

SOUP OF THE CHEF €12.5



served with matching garnishes | bread

BISQUE €13.5

Dutch shrimps | spring onion | bread

CAMEMBERT FROM THE OVEN €20



baguette | crudité

Le Bistrot

from 12.00-15.00 / from 17.30-22.30

"MAINS"

All our "Mains" are served including a salad.

» — ♦ — "mains" — ♦ — «

SOLE MEUNIÈRE 300gr. €40

served as a classic

TENDERLOIN "ROSSINI OLD FASHIONED" €45

brioche | duck liver | Madeira

HAMBURGER "CLASSIC" €27.5



brioche | bacon | burger sauce | fries

SPAGHETTI BOLOGNESE €20



Parmesan cheese | rocket

WHOLE LOBSTER 'CLASSIC' €65

lime mayonnaise | mustard mayonnaise | cocktail sauce | fries

SAVARIN'S SPECIALTY

interested in our seasonal specialty?

search at 'Les Spécialités'



**TO SHARE
OR NOT
TO SHARE!**

» — ♦ — "sides" — ♦ — «

FRIES

€5.5

with mayonnaise and ketchup

SWEET POTATO FRIES

€8

truffle mayonnaise

SEASONAL VEGETABLES

€5.5

BREAD & BUTTER

€5.5

SIDE SALAD

€5.5

Le Bistrot

from 12.00-15.00 / from 17.30-22.30

"SWEETS & CHEESE"

» — ♦ — "sweets" — ♦ — «

SAVARIN TURBAN €16.5

orange compote

"SAVARIN-STYLE" TOBLERONE €16.5

caramel chocolate | puffed rice | hazelnut praliné

CHEF'S ICE CREAM €16.5

three flavours

CHEF'S DESSERT €16.5

seasonal changing dessert

» — ♦ — "cheese" — ♦ — «

SAVARIN'S CHEESE EXPERIENCE €20

served with matching garnishments

» — ♦ — "coffee" — ♦ — «

COFFEE OR TEA WITH FRIANDISES €8.5

Savarin turban | "Savarin bonbon" | fudge | 'Friandries' bonbon

SPECIAL COFFEE €13.5

choice of: italian | spanish | irish | french

Cocktails

Clover club <i>gin lemon raspberry</i>	13.5
Paloma <i>tequila lime grapefruit</i>	13.5
Back to Bali <i>vodka pandan passionfruit</i>	13.5
Tropical Mule <i>vodka ginger lime pineapple</i>	13.5
Amaretto Sour <i>amaretto lemon</i>	13.5
Espresso Martini <i>vodka espresso vanilla</i>	13.5
Aperol Spritz <i>Aperol Vilarnau Cava orange</i>	13.5
SavaGin Cocktail <i>SavaGin cherry liqueur rose</i>	15
Hennessy Ginger <i>Hennessy VS ginger ale ginger</i>	15
Special Coffee <i>choice of: italian spanish irish french</i>	13.5

Cocktails

Blooming basil <i>lime basil elderflower</i>	10
Think orange <i>green tea orange juice orange blossom</i>	10
Spice up your life <i>lemongrass lime chilli</i>	10
Wild rhubarb <i>rhubarb fennel</i>	10
Rose-rhubarb <i>rose rhubarb apple lime</i>	10
Amaretti sour <i>amaretti lemon</i>	10

Les Vins

GLASS
BOTTLE

Sparkling

Champagne | Nicolas Feuillatte

18 90

Cava | Vilarnau

10 50

White

Sauvignon blanc | Finca la Colonia
Bodega Norton, Mendoza, Argentina

6.5 32.5

Chardonnay | Gentry
Pays d'Oc, France

6.5 32.5

Culemborg | Moscato
Culemborg, South Africa

6.5 32.5

Viognier, Marsanne, Bourboulenc | Parallèle 45
Paul Jaboulet Aîné, Rhône, France

9.5 47.5

Chablis | Jean-Marc Brocard
Burgundy, France

12 60

Rose

Cabernet Sauvignon | Finca la Colonia
Bodega Norton, Mendoza, Argentina

6.5 32.5

Grenache | Gentry
Pays d'Oc, France

6.5 32.5

*Interested in a more extensive winelist,
ask any of our staff for our fine dining wine list.*

	GLASS	BOTTLE
Red		
Cabernet Sauvignon Finca la Colonia <i>Bodega Norton, Mendoza, Argentina</i>	6.5	32.5
Malbec Finca la Colonia <i>Bodega Norton, Mendoza, Argentina</i>	6.5	32.5
Merlot Gentry <i>Pays d'Oc, France</i>	6.5	32.5
Grenache, Syrah, Mouvèdre Parallèle 45 <i>Paul Jaboulet Aîné, Rhône, France</i>	9.5	47.5
Cabernet Franc, Cabernet Sauvignon, Merlot Château la Verrière <i>Bordeaux, France</i>	12	60

*Interested in a more extensive winelist,
ask any of our staff for our fine dining wine list.*