



# 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 and some even vegan.*

## 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**

*Tuesday till Friday*

**DINNER 18.00 | 23.00**

*Tuesday till Saturday*



**MEMBRE**  
d'Honneur  
**JRE**

## Casse-croûte

from 11.00-17.30

### "BAGUETTES"

**HEALTHY €11.5** 

ham | cheese | tomato | boiled egg | little gem

**SALMON €15**

capers | red onion | little gem | cocktail sauce

**JAMBON CRU €14**

mustard mayonnaise | little gem

**CARPACCIO €16.5**

truffel mayonnaise | pine nuts

Parmesan cheese

**TUNA SALAD €14.5**

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**

lemon meringue

**APPLE PIE €5**

with or without whipped  
cream

**PETIT FOUR €5**

"savarin-style"

### "SAVARIN-STYLE"

**CLUB SANDWICH €17.5** 

truffle mayonnaise | bacon | fried egg

**CAESAR SALAD €17.5** 

chicken thigh | Parmesan cheese  
croutons | caesar dressing

**HAMBURGER €24.5** 

brioche | bacon | burger sauce  
salad | fries

### "DUTCH"

**BEEF CROQUETTES €14.5** 

mustard | bread

**FRIED EGGS €12.5** 

ham | cheese | bread

### "CROQUES"

**CROQUES MONSIEUR €9.5** 

ham | cheese | béchamel

**CROQUES MADAME €12.5** 

ham | cheese | béchamel |  
fried egg

Petite *faim*

*from* 11.00-22.30

"HOT SNACKS"

**MIXED PLATTER OF HOT SNACKS**

*5 pieces | 10 pieces*

**€9.50 | 17.50**

**KARAAGE | CHICKEN BITES**

*5 pieces | 10 pieces*

**€9.50 | 17.50**

**DUTCH 'BITTERBALLEN'**

*5 stuks | 10 stuks*

**€9.50 | 17.50**

**DUTCH 'VLAMMETJES'**

*5 pieces | 10 pieces*

**€9.50 | 17.50**

**CHEESE STICKS (HOT)**

*5 pieces | 10 pieces*

**€9.50 | 17.50**

**TEMPURA SHRIMPS**

*5 pieces | 10 pieces*

**€9.50 | 17.50**

***All snacks will be served with matching sauces.***

"SAVARIN-STYLE SNACKS"

**PERLE IMPERIAL CAVIAR €85**

*50gr. | blini's | crème fraîche*

**SAVARIN PLATTER €24.5**

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

**PATA NEGRA €19.5**

*80gr.*

**CAMEMBERT OUT OF THE OVEN €19.5**

 *baguette | crudité*

**OYSTERS PER PIECE €7.5**

*shallot | red wine vinegar | lemon*

"LEKKAH HAAGSH"

**"VRIJENHOEK SAUSAGE"  
PLATTER  
€12.5**

**"OUDE HAAGSCHE CHEESE"  
PLATTER   
€12.5**

**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 €12.5**

*Dutch shrimps | spring onion*

**BISQUE DELUXE €22.5**

*served with seasonal garnishments*

» — ♦ — *"oyster"* — ♦ — «

**OYSTERS PER PIECE €7.5**

*shallot | red wine vinegar | lemon*

» — ♦ — *"lobster"* — ♦ — «

**WHOLE LOBSTER 'CLASSIC' €57.5**

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

"LUXURIOUS"

**PERLE IMPERIAL CAVIAR**

*50gr. | blini's | crème fraîche*

**€85**



**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*

### "CHEF'S MENU"

**DAILY CHANGING  
SURPRISE MENU  
3-COURSES €45  
4-COURSES €55**

*Please let us know if you suffer from any allergies  
or dietary restrictions.*

*This menu is also available for vegetarians or  
vegan.*



### "CHEESE FONDUE"

**A CLASSIC! CHEESE FONDUE €45**

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

*Price per 2 persons. 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 €29.5**

*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 €19.5**

*truffle mayonnaise | rocket | Parmesan cheese | pine nuts*

**Supplement duck liver curls? €7.5**

### **SHRIMP COCKTAIL €18.5**

*Dutch shrimps | lettuce | cocktail sauce | toast*

### **SAUMON FUMÉ €18.50**

*smoked salmon | cocktail sauce | toast*

### **SAVARIN-STYLE 'CAESAR SALAD' €17.5** ✓

*chicken thigh | Parmesan cheese | croutons | caesar dressing*

» — ♦ — "hot" — ♦ — «

### **SOUP OF THE CHEF €11.5** ✓

*served with matching garnishes | bread*

### **BISQUE €12.5**

*Dutch shrimps | spring onion | bread*

### **CAMEMBERT FROM THE OVEN €19.5** ✓

*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. €35**

*served as a classic*

#### **TENDERLOIN "ROSSINI OLD FASHIONED" €42.5**

*brioche | duck liver | Madeira*

#### **HAMBURGER "CLASSIC" €24.5**



*brioche | bacon | burger sauce | fries*

#### **SPAGHETTI BOLOGNESE €19.5**



*Parmesan cheese | rocket*

#### **WHOLE LOBSTER 'CLASSIC' €57.5**

*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**

*with mayonnaise and ketchup*

#### **SWEET POTATO FRIES**

**€7.5**

*truffle mayonnaise*

#### **SEASONAL VEGETABLES**

**€5**

#### **BREAD & BUTTER**

**€5**

#### **SIDE SALAD**

**€5**

Le Bistrot

from 12.00-15.00 / from 17.30-22.30

## "SWEETS & CHEESE"

»————♦———— "sweets" ————♦————«

### **SAVARIN TURBAN €15**

*orange compote*

### **"SAVARIN-STYLE" TOBLERONE €15**

*caramel chocolate | puffed rice | hazelnut praliné*

### **CHEF'S ICE CREAM €15**

*three flavours*

### **CHEF'S VEGAN ICE CREAM €15**

*three flavours*



### **CHEF'S VEGAN DESSERT €15**

*seasonal changing vegan dessert*



»————♦———— "cheese" ————♦————«

### **SAVARIN'S CHEESE EXPERIENCE €19.5**

*served with matching garnishments*

»————♦———— "coffee" ————♦————«

### **COFFEE OR TEA WITH FRIANDISES €8.5**

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

### **SPECIAL COFFEE €12.5**

*choice of: italian | spanish | irish | french*



## Cocktails

Classic Bellini 12.5  
*peach puree | Vilarnau*

Mojito 12.5  
*Bacardi carta blanca rum | mint | lime*

Hennessy Ginger 12.5  
*Hennessy vs | ginger ale*

Cointreau fizz 12.5  
*Cointreau orange classic | s. pellegrino*

Holy Mary 12.5  
*Belvedere | tomato juice | lemon*

SavaGin Cocktail 12.5  
*Savagin | cherry liqueur | rose*

Old Fashioned 12.5  
*Jim Beam black extra-aged | angostura bitters*

Carajillo Coffee 12.5  
*Licor 43 | café-solo*

Espresso Martini 12.5  
*Belvedere | Tia Maria | espresso*

Special Coffee 12.5  
*choice of: italian | spanish | irish | french*

Interested in our non-alcoholic cocktails,  
ask any of our staff for suggestions.

## Les Vins

GLASS  
BOTTLE

### **Sparkling**

Champagne | Nicolas Feuillatte

17 85

Cava | Vilarnau

9.5 47.5

### **White**

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

6 30

Chardonnay | Gentry  
*Pays d'Oc, France*

6 30

Culemborg | Moscato  
*Culemborg, South Africa*

6 30

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

8.5 42.5

Chablis | Jean-Marc Brocard  
*Burgundy, France*

12 60

### **Rose**

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

6 30

Grenache | Gentry  
*Pays d'Oc, France*

6 30

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

	GLASS	BOTTLE
<b>Red</b>		
Cabernet Sauvignon   Finca la Colonia <i>Bodega Norton, Mendoza, Argentina</i>	6	30
Malbec   Finca la Colonia <i>Bodega Norton, Mendoza, Argentina</i>	6	30
Merlot   Gentry <i>Pays d'Oc, France</i>	6	30
Grenache, Syrah, Mouvèdre   Parallèle 45 <i>Paul Jaboulet Aîné, Rhône, France</i>	8.5	42.5
Cabernet Franc, Cabernet Sauvignon, Merlot   Château la Verrière <i>Bordeaux, France</i>	10	50

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## Cellar treasures

1/2 BOTTLE  
BOTTLE

### **Sparkling**

Brut Imperial | Moët & Chandon

59.5 99

Blanc de Blancs | Ruinart

99 150

### **White**

Chardonnay | Les Sétilles

70

Olivier Leflaive, *Bourgogne, France, 2020*

Viognier, Chardonnay | Cinquante

40

*Louis Chèze, Rhône, France, 2021*

Sauvignon blanc | Sancerre 'Les Belles Vignes'

40 75

*Domaine Fournier, Loire, France*

Riesling | Vila Niederberger

35

*Von Winning, Pfalz, Germany, 2021*

Albariño | Terras Gauda

45

*Terras Gauda, Rias Baixas, Spain, 2021*

### **Rose**

Roséline 'Prestige' | Château Sainte Roseline

45

*Provence, France, 2021*

Whispering Angel | Château d'Esclans

65

*Provence, France, 2020 or 2021*

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ask any of our staff for our fine dining wine list.*

## Red

Pinot noir | Auxey-Duresses  
*Domaine Rapet, Burgundy, France, 2020*

Spätburgunder | Martinshof  
*Martinshof, Rheinhessen, Germany, 2020*

Graciano, Tempranillo, Mazuelo | Reserva  
*Beronia, Rioja, Spain, 2018*

Merlot, Sangiovese, Syrah | Pèppoli Chianti Classico  
*Antinori, Tuscany, Italy, 2017*

Corvina | Amarone Della Valpolicella 'Col de la Bastia'  
*Fattori, Veneto, Italy, 2018*

## Port

Fine Ruby | Kopke S.A.  
Tawny 10 years | Kopke

## Sweet

Chardonnay | Cosecha Tardia Late Harvest  
*Bodega Norton, Mendoza, Argentina, 2021*

Muscat | 1769  
*Buitenverwachting, Constantia, South-Africa, 2020*

1/2 BOTTLE  
BOTTLE  
65

45

60

30 55

60

GLASS

5.5

7.5

6

8.5

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ask any of our staff for our fine dining wine list.*