

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'Éntrée.

Dishes noted with the green V are also possible as a vegetarian dish and some even vegan.

Opening bours Bar | Bistro L'Éntrée:

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





### 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 V



mustard | bread

FRIED EGGS €12.5 V



ham | cheese | bread

# "CROOUES"

**€9.5** ham | cheese | béchamel

### **CROQUES MADAME €12.5**

ham | cheese | béchamel | fried egg



## <u>Petite faim</u>

# from 11.00-22.30

## "HOT SNACKS"

MIXED PLATTER OF HOT SNACKS

5 pieces | 10 pieces

€9.50 | 17.50

**DUTCH 'BITTERBALLEN'** 

5 stuks | 10 stuks

€9.50 | 17.50

**CHEESE STICKS (HOT)** 

5 pieces | 10 pieces

€9.50 | 17.50

**KARAAGE | CHICKEN BITES** 

5 pieces | 10 pieces

€9.50 | 17.50

**DUTCH 'VLAMMETJES'** 

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

PATA NEGRA €19.5

80gr.

**SAVARIN PLATTER €24.5** 

a selection of hot & cold snacks served with matching sauces

**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

#### 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

# <u>Les Spécialités</u> from 12.00-15.00 / from 17.30-22.30

## "HOMARIUM"

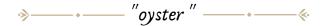
"Savarin's bisque"

A CLASSIC! BISQUE €12.5

Dutch shrimps | spring onion

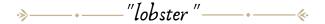
**BISQUE DELUXE €22.5** 

served with seasonal garnishments



#### OYSTERS PER PIECE €7.5

shallot | red wine vinegar | lemon



#### WHOLE LOBSTER 'CLASSIC' €57.5

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

### "LUXURIOUS"

#### PERLE IMPERIAL CAVIAR

50gr. | blini's | crème fraîche

€85

#### **OYSTERS PER PIECE**

shallot | red wine vinegar | lemon

€7.5



TO SHARE
OR NOT
TO SHARE!

# <u>Les Spécialités</u> from 12.00-15.00 / from 17.30-22.30

### "CHEF'S MENU"

DAILY CHANGING

Please let us know if you suffer from any allergies

**SURPRISE MENU** or dietary restrictions.

3-COURSES €45 4-COURSES €55 This menu is also available for vegetarians or

**5** vegan.



## <u>"CHEESE FONDUE"</u> ✓

#### 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.

### <u>"Boeuf Bourguignon"</u>

#### 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"



#### **CARPACCIO €19.5**

truffle mayonnaise | rocket | Parmesan cheese | pine nuts **Supplement duck liver curls? €7.5** 

#### **SHRIMP COCKTAIL €18.5**

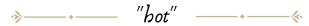
Dutch shrimps | lettuce | cocktail sauce | toast

#### **SAUMON FUMÉ €18.50**

smoked salmon | cocktail sauce | toast

## SAVARIN-STYLE 'CAESAR SALAD' €17.5 \

chicken thigh | Parmesan cheese | croutons | caesar dressing



# SOUP OF THE CHEF €11.5 V

served with matching garnishes | bread

### BISQUE €12.5

Dutch shrimps | spring onion | bread

### CAMEMBERT FROM THE OVEN €19.5 V

baguette | crudité

### Le Bistrot

# from 12.00-15.00 / from 17.30-22.30

## "MAINS"

All our "Mains" are served including a salad.



### SOLE MEUNIÈRE 300gr. €35

served as a classic

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

brioche | duck liver | Madeira

HAMBURGER "CLASSIC" €24.5 V brioche | bacon | burger sauce | fries

### SPAGHETTI BOLOGNESE €19.5 V



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'



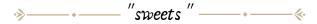
TO SHARE OR NOT TO SHARE!

·»——•	— "sides" —	<b>→</b> — ≪·
FRIES with mayonnaise and ketchup	€5	
SWEET POTATO FRIES truffle mayonnaise	€7.5	
SEASONAL VEGETABLES	€5	
<b>BREAD &amp; BUTTER</b>	€5	
SIDE SALAD	€5	

### Le Bistrot

# from 12.00-15.00 / from 17.30-22.30

# "SWEETS & CHEESE"



#### **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



#### SAVARIN'S CHEESE EXPERIENCE €19.5

served with matching garnishments



#### COFFEE OR TEA WITH FRIANDISES €8.5

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

#### **SPECIAL COFFEE €12.5**

choice of: italian | spanish | irish | french

# <u>Cocktails</u>

Classic Bellini peach puree   Vilarnau	12.5
Mojito Bacardi carta blanca rum   mint   lime	12.5
Hennessy Ginger Hennessy vs   ginger ale	12.5
Cointreau fizz Cointreau orange classic   s. pellegrino	12.5
Holy Mary Belvedere   tomato juice   lemon	12.5
SavaGin Cocktail Savagin   cherry liqueur   rose	12.5
Old Fashioned Jim Beam black extra-aged   angostura bitters	12.5
Carajillo Coffee Licor 43   café-solo	12.5
Espresso Martini Belvedere   Tia Maria   espresso	12.5
Special Coffee choice of: italian   spanish   irish   french	12.5

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

<u>Les Vins</u>	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 Aîne, 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

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

<u>Cellar treasures</u>	1/2 BOTTLE	BOTTLE
Sparkling Brut Imperial   Moët & Chandon	59.5	99
Blanc de Blancs   Ruinart	99	150
<b>White</b> Chardonnay   Les Sétilles Olivier Leflaive, <i>Bourgogne</i> , <i>France</i> , 2020		70
Viognier, Chardonnay   Cinquante Louis Chèze, Rhône, France, 2021		40
Sauvignon blanc   Sancerre 'Les Belles Vignes'  Domaine Fournier, Loire, France	40	75
Riesling   Vila Niederberger Von Winning, Pfalz, Germany, 2021		35
Albariño   Terras Gauda Terras Gauda, Rias Baixas, Spain, 2021		45
Rose Roséline 'Prestige'   Château Sainte Roseline Provence, France, 2021		45
Whispering Angel   Château d'Esclans Provence, France, 2020 or 2021		65

Red Pinot noir   Auxey-Duresses Domaine Rapet, Burgundy, France, 2020	1/2 BOTTLE	<b>BOTTLE</b>
Spätburgunder   Martinshof Martinshof, Rheinhessen, Germany, 2020		45
Graciano, Tempranillo, Mazuelo   Reserva Beronia, Rioja, Spain, 2018		60
Merlot, Sangiovese, Syrah   Pèppoli Chianti Classico Antinori, Tuscany, Italy, 2017	30	55
Corvina   Amarone Della Valpolicella 'Col de la Bastia' Fattori, Veneto, Italy, 2018		60
Port	GLASS	
Fine Ruby   Kopke S.A. Tawny 10 years   Kopke	5.5 7.5	
Sweet Chardonnay   Cosecha Tardia Late Harvest Bodega Norton, Mendoza, Argentina, 2021	6	
Muscat   1769 Buitenverwachting, Constantia, South-Africa, 2020	8.5	