



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.

Opening hours Bar | Bistro L'Entrée:

OPEN SEVEN DAYS A WEEK FROM 11.00 UNTIL 24.00

KITCHEN OPEN FROM 12.00 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

Petite *faim*

from 12.00-22.30

"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.*

"LUXURIOUS"

PERLE IMPERIAL CAVIAR

50gr. | blini's | crème fraîche

€85

PATA NEGRA

50gr.

€12.5

OYSTERS PER PIECE

shallot | red wine vinegar | lemon

€7.5

"LEKKAH HAAGSH"

PLATTER 'OUDE HAAGSCHE'

€9.5

DRIED 'HAAGSCHE' SAUSAGE

€11.5

"DIP IT!"

CAMEMBERT OUT OF THE OVEN

baguette | crudité

€19.5

"SAVARIN PLATTER"

€24.5

a selection of hot & cold snacks served with matching sauces

Casse-croûte

from 12.00-17.30

"BAGUETTES"

HEALTHY €9.5

ham | cheese | tomato | boiled egg | lettuce

CAPRESE €11

mozzarella | tomato | basil mayonnaise | rocket

PASTRAMI €12.5

truffle mayonnaise | lettuce

SALMON €14.5

capers | chives | little gem

JAMBON CRU €12.5

mustard mayonnaise | little gem

OX SAUSAGE €12.5

Amsterdam pickled vegetables

TUNA SALAD €13.5

capers | red onion | little gem

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

"DUTCH"

BEEF CROQUETTES €14.5

mustard | bread

FRIED EGGS €12.5

choice; ham and/or cheese

"PÂTISSERIE"

LEMON PIE €5

lemon meringue

APPLE PIE €5

with or without whipped
cream

PETIT FOUR €5

"savarin-style"

"CLUBS"

CLUB CHICKEN €15

truffle mayonnaise | bacon | fried egg

CLUB SALMON €16.5

cocktail sauce | fried egg

CLUB GOATS' CHEESE €14.5

mustard mayonnaise

CLASSIC BLT €15

bacon | lettuce | tomato
truffle mayonnaise

"CROQUES"

CROQUES MONSIEUR €9.5

ham | cheese | béchamel

CROQUES MADAME €12.5

ham | cheese | béchamel |
fried egg

"SALADS"

CAESAR SALAD €15

SAVARIN SALAD €12.5
seasonal salad

Le Bistrot

from 12.00-15.00 / from 17.30-22.30

"STARTERS"

»————♦———— *"cold"* ————♦————«

CARPACCIO €16.5

truffle mayonnaise | rocket | Parmesan cheese

SHRIMP COCKTAIL €18.5

Dutch shrimps | lettuce | cocktail sauce | toast

TOAST NORDSEA €19.50

smoked salmon | eel | cocktail sauce | toast

CAESAR SALAD €15

choice; grilled chicken thighs | fried prawns | goats' cheese

SAVARIN SALAD €16.5

seasonal salad

»————♦———— *"hot"* ————♦————«

SOUP OF THE CHEF €11.5

served with matching garnishes | bread

CAMEMBERT FROM THE OVEN €19.5

baguette | crudité

OEUF FLORENTINE €13.5

spinach | Hollandaise

Le Bistrot

from 12.00-15.00 / from 17.30-22.30

"MAINS"

All our "Mains" are served including a salad
and a side dish of your choice.

»————♦———— "mains" ————♦————«

CATCH OF THE DAY €29.5

served with matching sauce

BOEUF BOURGUIGNON €29.5

TENDERLOIN "ROSSINI OLD FASHIONED" €42.5

brioche | duck liver | Madeira

HAMBURGER "CLASSIC" €22.5

brioche bun | burger sauce | tomato | lettuce | bacon | fried egg

HAMBURGER VEGGIE €21.5

brioche bun | truffle mayonnaise | tomato | lettuce | fried egg

SPAGHETTI BOLOGNESE €19.5

Parmesan cheese | rocket

»————♦———— "sides" ————♦————«

FRIES

with mayonnaise and ketchup

€5

SWEET POTATO FRIES

Parmesan cheese | truffle mayonnaise

€7.5

MASHED POTATO

SEASONAL VEGETABLES

BREAD & BUTTER

€5

€5

€5

Le Bistrot

from 12.00-15.00 / from 17.30-22.30

"SWEETS & CHEESE"

»————♦———— "sweets" ————♦————«

SAVARIN TURBAN €14

orange compote

"SAVARIN-STYLE" TOBLERONE €15

Chicha Morada | black corn | marshmallow | popcorn

CHEF'S ICE CREAM €12.5

three flavours

CHEF'S VEGAN DESSERT €15

smoked red fruit | blackberries | cranberry | date bread

»————♦———— "cheese" ————♦————«

SAVARIN'S KAAS EXPERIENCE €17.5

appel syrup | compote | nut bread

»————♦———— "coffee" ————♦————«

COFFEE OR TEA BY CHOICE INCL. FRIANDISES €8.5

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

SPECIAL COFFEE €12.5

choice of: italian | spanish | irish | french

Les Spécialités

from 12.00-15.00 / from 17.30-22.30

"HOMARIUM"

"Savarin's bisque"

A CLASSIC!

AS STARTER €14.5

Dutch shrimps | spring onion

AS MAIN COURSE (BOUILLABAISSE-STYLE) €22.5

Dutch shrimps | lobster | catch of the day

» — ♦ — *"oyster"* — ♦ — «

OYSTERS PER PIECE €7.5

shallot | red wine vinegar | lemon

» — ♦ — *"lobster"* — ♦ — «

WHOLE LOBSTER 'CLASSIC' €49.5

served with matching sauces

WHOLE LOBSTER 'GRATINATED' €49.5

spinach | Hollandaise | Gruyère

LOBSTER 'TO SHARE CLASSIC' €55

twice half a lobster, served with matching sauces

LOBSTER 'TO SHARE GRATINATED' €55

twice half a lobster

spinach | Hollandaise | Gruyère

LOBSTER 'TO SHARE DELUXE' €75

twice half a lobster

duck liver | carrot | savoy cabbage | truffle butter

Les Spécialités *from 12.00-15.00 / from 17.30-22.30*

"CHEESE FONDUE"

A CLASSIC!

CHEESE FONDUE €45

Only available when in season.

Price per 2 persons.

Served with a variety of pickled veggies & bread

» — ♦ — *"the story"* — ♦ — «

THE PRODUCT OF THE CHEESE MAFIA!

During World War I, the Swiss economy had remained relatively intact due to their neutral status. But the countries they exported their cheeses to did not; cheese exports were in huge danger. Switzerland had to come up with a way for protecting cheese prices. The Swiss Cheese Union was born; an agreement between competitors to... stop competing. In reality, this "union" turned out to be a veritable cheese cartel.

The union soon had the industry in its clutches. Cheese and milk manufacturers were told exactly how much cheese they were allowed to make and for how much money this had to be sold. In practice, the union allowed only three types of cheese to be produced; Emmental, Gruyère and Sbrinz. When a cheese maker was nevertheless rebellious enough to make his own cheese, he was dealt with by the "cheese mafia". For instance, his cheese was put with the packaged cheeses in the supermarket; which immediately gave consumers the idea that this cheese was of lower quality and therefore sold little to nothing.

Because only 3 types of cheese were allowed to be made, there was soon a huge overproduction of these cheeses. There had to be more demand for the cheeses worldwide the Union decided. In 1960, the American branch of the Cheese Union set up a large advertising agency on New York's Madison Avenue. It created an image among consumers that only cheese with the Swiss Cheese Union Stamp of approval was quality. The message was clear: buy Cheese Union-approved Swiss Cheese. All other cheeses are inferior.

But this wasn't enough, there had to be a good reason why consumers had to eat cheese literally by the bucketful. The Cheese Union's best marketing idea was born: "cheese fondue". They said the original recipe for cheese fondue was (you guessed it) Emmental cheese and Gruyère, this suddenly created a huge demand. Cheese Union was caught red-handed in 1992 for bribery and breaking international trade laws. The head of the marketing department was jailed for bribery. In 1992, the Union was "voluntarily" dissolved as the World Trade Organisation was preparing a major investigation into the Union.

Les Spécialités *from 12.00-15.00 / from 17.30-22.30*

"CHEF'S MENU"

» — ♦ — *"starter"* — ♦ — «

TROUT MOUSSE

beetroot | appel | radish

» — ♦ — *"entremets"* — ♦ — «

ARCTIC COD *

classic 'brandade' | olive | beurre blanc | lovage

» — ♦ — *"main"* — ♦ — «

FLANK STEAK

celeriac | artichoke | courgette | red wine gravy

» — ♦ — *"dessert"* — ♦ — «

BLACKBERRIES CREMEUX

red porto | blackberry compote | tuille | yogurt-yuzu ice cream

3-COURSES CHEF'S MENU €45

4-COURSES CHEF'S MENU €55 *

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

This menu is also available for vegetarians or vegan.

SAVARIN'S CHEESE EXPERIENCE

Cheese our own way

*"Un dessert sans fromage, est une belle à qui
il manque un œil."*

**RATHER HAVE CHEESE
INSTEAD OF DESSERT?
€5.00 SUPPLEMENT**

**LIKE TO EXPAND WITH AN
EXTRA COURSE OF CHEESE?
€17.50**

Cocktails

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

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

Les Vins

GLASS
BOTTLE

Sparkling

Champagne | Nicolas Feuillatte

14 75

Cava | Vilarnau

9.5 54

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 35

Chablis | Jean-Marc Brocard
Burgundy, France

10 40

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
Red		
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	35
Cabernet Franc, Cabernet Sauvignon, Merlot Château la Verrière <i>Bordeaux, France</i>	10	45

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Cellar treasures

1/2 BOTTLE
BOTTLE

Sparkling

Brut Imperial | Moët & Chandon

50 80

Blanc de Blancs | Ruinart

75 120

White

Chardonnay | Les Sétilles

55

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

40

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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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

55

30 55

60

GLASS

5.5

7.5

7.5

8.5

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