

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.

Opening hours Bar | Bistro L'Éntrée: 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





"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

$^{\prime\prime}$ BAGUETTES $^{\prime\prime}$

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

IAMBON 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 CROOUETTES €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

ham | cheese | béchamel

CROQUES MADAME €12.5

ham | cheese | béchamel | fried egg

'SALADS"

SAVARIN SALAD €12.5

seasonal salad

<u>Le Bistrot</u> from 12.00-15.00 / from 17.30-22.30

"STARTERS"



CARPACCIO €16.5

truffle mayonnaise | rocket | Parmesan cheese

SHRIMP COCKTAIL €18.5

Dutch shrimps | lettuce | cocktail sauce | toast

TOAST NORDSEA €19.50

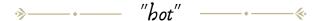
smoked salmon | eel | cocktail sauce | toast

CAESAR SALAD €15

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

SAVARIN SALAD €16.5

seasonal salad



SOUP OF THE CHEF €11.5

served with matching garnishes | bread

CAMEMBERT FROM THE OVEN €19.5

baguette | crudité

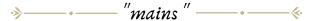
OEUF FLORENTINE €13.5

spinach | Hollandaise

<u>Le Bistrot</u> 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.



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

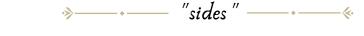
brioche bun | burger sauce | tomato | lettuce | bacon | fried egg

HAMBURGER VEGGIE €21.5

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

SPAGHETTI BOLOGNESE €19.5

Parmesan cheese | rocket



Parmesan cheese | truffle mayonnaise

Le Bistrot

from 12.00-15.00 / from 17.30-22.30

"SWEETS & CHEESE"



SAVARIN TURBAN €14

orange compote

"SAVARIN-STYLE" TOBLERONE €15

Chicha Morada | black corn | marshmallow | popcorn

CHEF'S ICE CREAM €12.5

three flavours

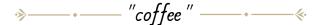
CHEF'S VEGAN DESSERT €15

smoked red fruit | blackberries | cranberry | date bread



SAVARIN'S KAAS EXPERIENCE €17.5

appel syrup | compote | nut bread



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

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

"HOMARIUM"

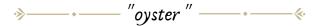
"Savarin's bisque"

A CLASSIC! AS STARTER €14.5

Dutch shrimps | spring oinon

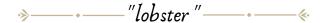
AS MAIN COURSE (BOUILLABAISSE-STYLE) €22.5

Dutch shrimps | lobster | catch of the day



OYSTERS PER PIECE €7.5

shallot | red wine vinegar | lemon



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

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

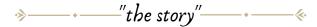
"CHEESE FONDUE"

A CLASSIC! CHEESE FONDUE €45

Only available when in season.

Price per 2 persons.

Served with a variety of pickled veggies & bread



THE 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 redhanded 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.

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

"CHEF'S MENU"



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

<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	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 Aîne, 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

	GLASS	BOTTLE
Red 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	35
Cabernet Franc, Cabernet Sauvignon, Merlot Château la Verrière Bordeaux, France	10	45

Cellar treasures	1/2 BOTTLE	BOTTLE
Sparkling Brut Imperial Moët & Chandon	50	80
Blanc de Blancs Ruinart	75	120
White Chardonnay Les Sétilles Olivier Leflaive, Bourgogne, France, 2020		55
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		40
Rose Roséline 'Prestige' Château Sainte Roseline Provence, France, 2021		45
Whispering Angel Château d'Esclans Provence, France, 2020 or 2021		65

Red	1/2 BOTTLE	BOTTLE
Pinot noir Auxey-Duresses Domaine Rapet, Burgundy, France, 2020		65
Spätburgunder Martinshof Martinshof, Rheinhessen, Germany, 2020		45
Graciano, Tempranillo, Mazuelo Reserva Beronia, Rioja, Spain, 2018		55
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	7.5	
Muscat 1769 Buitenverwachting, Constantia, South-Africa, 2020	8.5	