

First Courses

Salmon trout

Salmon trout | Horseradish | Turnip | Parsley | Sudachi | Hollandaise € 21,50

Tasting of Langoustine

Tartar | Carpaccio | Roasted Langoustine | Basil | Kohlrabi | Langoustine Sauce € 27,50

Langoustine

Langoustine | Lardo | Carrot | Yuzu | Langoustine Babi Pangang Sauce € 21,50

Terrine (Fried Duck Liver €7,50 Supplement)

Terrine of Foie Gras | Fennel | Rettich | Celeriac | Tarragon | Duck Sauce € 24,-

Foie Gras

Foie Gras | O-Toro | Red Cabbage | Wasabi | Oyster Leaf € 21,50

Perle Imperial Caviar

You can order this Caviar classic style, as an appetizer or first course.
Or add as a supplement to a dish.

10 gram €23,50

30 gram €69,-

50 gram €115,-

In-Between Courses

Skrei

Skrei | Ravigote | Pickle | Tabasco | Oyster Beurre Blanc € 21,50

Sweetbread

Sweetbread | Celeriac | Olive | Tarragon | Anchovies Beurre Blanc € 21,50

Main Courses

Turbot (for 2 persons)

Baked on the bone | Sweet Patoto | Spring Onions | Celery | Tigermilk € 47,50 p.p.

Lobster

Lobster | Frog Legs | Carrot | Chorizo | Pepper and Bumbu Sauce €50,-

Pigeon

Pigeon | Cavolo Nero | Pomgranate | Sandwich | Black Pudding | Truffle | Poultry Gravy €35,-

Catch of the Day

€ Daily Price

Specialties

“Simmentaler” Cote de Boeuf (Big Rib Steak for 2 persons) €60,- p.p

Wagyu A5 Ribeye (for 2 persons) € 110,- p.p.

Potato | Marrow | Roasted Cabbage | Hollandaise with Lovage |
Homemade Fries | Morel Sauce

We assume that you have plenty of time to enjoy your meal. If you wish to leave at a certain time, please let us know and we will arrange that.

MENU 'T AMSTERDAMMERTJE

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Langoustine

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Foie Gras

Foie Gras | O-Toro | Red Cabbage | Wasabi | Oyster Leaf

Skrei

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Sweetbread

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Pigeon

Pigeon | Cavolo Nero | Pomgranate | Sandwich | Black Pudding | Truffle | Poultry Gravy

Cheese

"Burgundian Lifestyle" cheese | Apple Syrup |
Hazelnuts | Grapes | Fig Bread

Ile Flottante

Ile Flottante | Meadow Sweet | Calvados | Apple | Almond

4-courses	€ 85,-	5-courses	€ 100,-
6-courses	€ 110,-	8-courses	€ 135,-

We charge € 7,- supplement for cheese instead of dessert

Desserts

Soufflé (for 2 persons)

Yoghurt Cream Soufflé | Lemon Ice Cream | Lemon Curd | Compote of Citrus | Crispy Yogurt **€15,50p.p**

Chocolate "Knoppers"

Layers of Mocha | Nuts | Soaked Raisins ('Boerenjongens') | Chocolate | Rum Ice Cream **€14,50**

Tarte Tatin

Tarte tatin of the Pink Lady Apple | Caramel Sauce | Cinnamon Ice Cream **€14,50**

Ile Flottante

Ile Flottante | Meadow Sweet | Calvados | Apple | Almond **€14,50**

Tasting

Tasting of Desserts **€19,50**

Cheese

Cheese from 'Burgundian Lifestyle' | Apple Syrup | Hazelnuts | Grapes | Figbread **€21,50**

For allergies information, please contact our staff.