

First Courses

Oyster

Oyster | Cucumber | Jalapeno | Gazpacho with Herbs | Lemongrass Sauce €21,50

Sampling of Langoustine

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

Kingfish

Kingfish | Mussel Chawanmushi | Bacon | Leek | Katsu Broth €20,50

Terrine (Fried Duck Liver €7,50 Supplement)

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

Chicken Liver

Chicken Liver | Onion | Sherry | Lardo | Truffle Vinaigrette €20,50

Baeri 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

Halibut

Halibut | Sauerkraut | Potato | Lovage | Beurre Blanc €19,50

Berkshire Pig

Pig | Paprika | Tangerine | Clams Sauce | Gravy €19,50

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,-

Deer

Deer | Gnocchi | Fennel | Fungus | Morels | Gravy of Star Anise €35,-

Pigeon

Pigeon roasted on Carcass | Beet | Rillettes | Kohlrabi | Poultry Beurre Rouge €42,50

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

Oyster

Oyster | Cucumber | Jalapeno | Gazpacho with Herbs | Lemongrass Sauce

Kingfish

Kingfish | Mussel Chawanmushi | Bacon | Leek | Katsu Broth

Chicken Liver

Chicken Liver | Onion | Sherry | Lardo | Truffle Vinaigrette

Helibut

Helibut | Sauerkraut | Potato | Beurre Blanc

Berkshire Pig

Pig | Paprika | Tangerine | Clams Sauce | Gravy

Deer

Deer | Gnocchi | Fennel | Fungus | Morels | Gravy of Star Anise

Cheese

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

Raspberry

Raspberry | Cheesecake | Kaffir Lime | Champagne | Kefir | Mint Oil

4-courses € 75,- 5-courses € 90,-
6-courses € 100,- 8-courses € 120,-

We charge € 5,- 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 **€13,50**

Tarte Tatin

Tarte tatin of the Pink Lady Apple | Caramel Sauce | Cinnamon Ice Cream **€13,50**

Raspberry

Raspberry | Cheesecake | Kaffir Lime | Champagne | Kefir | Mint Oil **€13,50**

Sampling

Sampling of Desserts **€19,50**

Cheese

Cheese from 'Burgundian Lifestyle' | Mustarda | Hazelnuts | Grapes | Figbread **€16,50**

For allergies information, please contact our staff.