

## First Courses

### Paella

Aspic of Paella | Cod | Octopus | Razor Clams | Tomato | Sobrada Crème €21,50

### Sampling of Langoustine

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

### Fennel

Mabré of Fennel | Sea Bream | Sugar Snaps | Melon | Mojo Verde | Green Pepper Sauce €20,50

### Terrine ( Fried Duck Liver €7,50 Supplement)

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

### Foie Gras

Steak Tartare | Turmeric | Olive | Chorizo | Dashi €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

### Asparagus

Dutch Asparagus | Ravioli | Morels | Vegetarian XO | Fermented Asparagus Sauce € 19,50

### Berkshire Pig

Berkshire Pig | Umeboshi | Pickle | Bacon Rind | Bacon Sauce €17,50

## Main Courses

### Turbot (for 2 persons)

Baked on the bone | Sweet Patoto | Spring Onions | Celery | Tigermilk €42,50 p.p.

### Lobster

Lobster | Frog Legs | Carrot | Chorizo | Pepper and Bumbu Sauce €42,50

### Lamb

Rouleau of Lamb | Vegetable Cassoulet | Carrot | Lamb Gravy with Tarragon €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) €50,- 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

## Paella

Aspic of Paella | Cod | Octopus | Razor Clams | Tomato | Sobrada Crème

## Fennel

Mabré of Fennel | Sea Bream | Sugar Snaps | Melon | Mojo Verde | Green Pepper Sauce

## Foie Gras

Steak Tartare | Turmeric | Olive | Chorizo | Dashi

## Asparagus

Dutch Asparagus | Ravioli | Morels | Vegetarian XO | Fermented Asparagus Sauce

## Berkshire Pig

Berkshire Pig | Umeboshi | Pickle | Bacon Rind | Bacon Sauce

## Lamb

Rouleau of Lamb | Vegetable Cassoulet | Carrot | Lamb Gravy with Tarragon

## Cheese

"Burgundian Lifestyle" cheese with apple syrup,  
hazelnuts, grapes and 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

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

### 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.**