

## First Courses

### Cauliflower

Cauliflower | Salmon | Clams | Vadouvan | Kaffir Lime | Pata Negra

€ 21,50

### Tasting of Langoustine

Tartar | Carpaccio | Roasted Langoustine | Basil | Kohlrabi | Langoustine Sauce

€ 27,50

### Sepia Pepesan

Sepia | Ketoembar | Paprika | Tomyum | Langoustine 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 | Dutch Sea Crab | Passionfruit | Shiso | Black Garlic

€ 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

### Pike-perch

Pike-perch | Sprout | Lemongrass | Bacon

€21,50

### Veal

Veal | Razorclam | Eggplant | Yuzu | Green Peper | Curry 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 | Cream Puff | Black Pudding | Truffle | Poultry Gravy

€35,-

### Catch of the Day

€

## 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

### Cauliflower

Cauliflower | Salmon | Clams | Vadouvan | Kaffir Lime | Pata Negra

### Sepia Pepesan

Sepia | Ketombar | Paprika | Tomyum | Langoustine Sauce

### Foie Gras

Foie Gras | Dutch Sea Crab | Passionfruit | Shiso | Black Garlic

### Pike-perch

Pike-perch | Sprout | Lemongrass | Bacon

### Veal

Veal | Razorclam | Eggplant | Green Peper | Yuzu | Curry Rozorclam Sauce

### Pigeon

Pigeon | Cavolo Nero | Pomgranate | Cream Puff | Black Pudding | Truffle | Poultry Gravy

### Cheese

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

### Baba au Rumtopf

Chocolade | Rumtopf | Baba au Rhum | Steranijs | Karamel

|                  |                |                  |                |
|------------------|----------------|------------------|----------------|
| <b>4-courses</b> | <b>€ 80,-</b>  | <b>5-courses</b> | <b>€ 95,-</b>  |
| <b>6-courses</b> | <b>€ 105,-</b> | <b>8-courses</b> | <b>€ 130,-</b> |

**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**

### Baba au Rumtopf

Chocolate | Rumtopf | Baba au Rhum | Star Anise | Caramel **€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.**