



Anna Caviar "Classic"

Blini's, shallots, chives, crème fraîche, egg, parsley
30 gr. 74 50 gr. 115

Oysters

Royal Cabanon "David Herve" number 4

6 pcs. 32 9 pcs. 48 12 pcs. 64

3- Course menu 47.5

Starters

Herring | Herring roe, quail egg, chives, beetroots

Brisket | Little gem, celeriac, horseradish

Main courses

Suckling pig | Carvallo nero, lentils, mushrooms

Cod | Potato, 'Zaanse' mustard, artichoke

Desserts

Apple longeur | Caramel, cinnamon ice cream

Cheese platter | 3 pcs. (Supplement €5)

3- Course wine experience 30

Steaks & Lobster

Tenderloin 160 gr.* 30

Sirloin steak 210 gr.* 37

Canadian lobster "Thermidor" 300 gr.* 27

500 gr.* 48

*Steaks are served with fries, salad and Laurel-gravy

*Lobsters are served with fries and salad

 Vegetarian dishes  Can be served as a vegan dish.

If you have any allergies, please ask for the menu with nutritional values and allergy information.

Starters

Steak tartare | Egg yolk, Enoki mushrooms 16


Smoked duck | Orange, Blue Stilton, walnut 18

Smoked salmon | Celeriac, cucumber, radish 18

Chicken liver | Bacon, beetroots, capers 24

Halibut gravlax | Swiss chard, fennel, lemon 25


Soups


Pumpkin | Ginger, orange, Ras el hanout  15


Tom kha kai | Coconut, chicken, lime 16

Crustaceans | Scallop, gamba, fennel 20


Salads

Green salad | Legumes, yoghurt, red wine-mint vinaigrette  16


Beetroot salad | Avocado, pickles  16

Bulgur salad | Tomato, red onion, feta  18

Caesar salad | Chicken, anchovies, egg 18

Artichoke salad | Poached egg, lettuce  18

Main courses

Mushroom ravioli | Mushroom, Parmesan, garlic  20

Steak tartare | Egg yolk, Enoki mushrooms 22

Guinea fowl | Pomme fondant, chicory, Madeira 23

Flank steak | Parsley roots, red wine sauce 24

Tiger prawns | Pandan rice, Thai curry 25

Beef blade | Red beetroot risotto, mustard 27

Dover sole | Fries, salad, brown butter 52

Sides

Roasted beetroots 4 Creamy risotto 5


Roasted pumpkin 4 Mashed potato 5

Fries "uit Zuyd" 5 Young broccoli 5

Desserts

Homemade ice | Cream and sorbet (4 scoops) 15

Crème brûlée | Cardamom, sorbet of pineapple and rum 15

Fruit salad | Melon, kiwi, pineapple,  coconut- lime sorbet 15

Cherry compote | Cream cheese, milk chocolate 16

Chocolate mousse | Mandarin, star anise ice cream 16

Cheese platter | European cheeses (5 pcs.) 17

Sandwiches

Veal croquette	<i>Kellenaers, brioche, mustard</i>	14
Salmon sandwich	<i>Avocado, shallot</i>	18
Steak sandwich	<i>Blue cheese vinaigrette, onion compote</i>	20
Club sandwich	<i>Chicken, cheese, bacon, fries</i>	22
Amstel Burger	<i>Aberdeen Angus, fries, bacon homemade ketchup</i>	23

Katara specialties

Prepared in traditional manner

Mashboos	<i>Chicken, Qatari spices, Basmati rice</i>	27
Mashkool	<i>Tiger prawns, Qatari spices Basmati rice</i>	30
Elba	<i>Yogurt, saffron, rose water</i>	11
Khanfroosh	<i>Traditional cakes, vanilla, rose water</i>	13

Snacks

Veal croquettes (6 pcs.)	10
3 types of hummus	11
Cheese croquettes (4 pcs.)	13
Shrimp croquettes (4 pcs.)	13
Jamón Ibérico	15
Charcuterie	15



Amstel Brasserie