



Anna Caviar "Classic"

Blini's, shallots, chives, crème fraîche, egg, parsley
30 gr. 76 50 gr. 120

Oysters

Royal Cabanon "David Herve" number 4
6 pcs. 34 9 pcs. 50 12 pcs. 65

3-Gangen Rembrandt Menu 49

Starters

- Roasted tuna | Papadum, soy-citrus cream, radish
- Lamb pastrami | Potato salad, balsamic, onion-herb vinaigrette
- Aubergine | Toast, cream of chives, sweet and sour radish ✓

Main courses

- Cod fillet | Shrimps, fennel, tomato, crustaceans sauce
- Smoked flank steak | Pommes dauphine, tarragon gravy
- Herb risotto | Asparagus, spinach, ✓ Parmesan-foam

Desserts

- Rembrandt | V.O.C.-spices, praline, strawberry
- Pure chocolate | Saint Dominique, blondie, red fruit
- Cheese platter | 3 pcs. (Supplement €5)

3- Course wine experience 32.5

Starters

- Burrata | Tomato, basil, crostini ✓ 17
- Tom kha kai | Coconut, chicken, lime soup 17
- Steak tartare | Egg yolk, kumquat, sourdough 19
- Corvina ceviche | Avocado-kaffir chutney, apple 19

Salads

- Caesar salad | Chicken, anchovies, poached egg 19

Main courses

- Guinea fowl | Pointed cabbage, corn, spices 24
- Tenderloin | 160 gr. * 32
- Entrecôte | 210 gr. * 39
- Canadian lobster | "Thermidor", spinach, ** hollandaise, gruyere Half 29 Whole 58
- Dover sole | Remoulade, parsley, lemon ** 55

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

Sides

- Roasted beetroots 4.5 Creamy risotto 5.5
- Roasted pumpkin 4.5 Potato gratin 5.5
- Fries "uit Zuyd" 5.5 Young broccoli 5.5

Desserts

- Homemade ice | Cream and sorbet (4 scoops) 16
- Red fruit | Strawberry, raspberry, blueberry, vanilla ice cream 16
- Ruby chocolate | Raspberry, yogurt sorbet 16
- Cheese platter | European cheeses (5 pcs.) 18

✓ Vegetarian dishes

 Vegan dishes

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

Sandwiches

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| Veal croquette | <i>'Kellenaers', brioche, musterd</i> | 15 |
| Smoked steak sandwich | <i>Garden herbs, 'Reypenaer' cheese</i> | 19 |
| Club sandwich | <i>Chicken, cheese, bacon, fries</i> | 22 |
| Amstel Burger | <i>Aberdeen Angus, fries, homemade ketchup</i> | 24 |

Katara specialties *

** Prepared in traditional manner*

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| Mashboos | <i>Chicken, Middle- East flavors, Basmati rice</i> | 28 |
| Mashkool | <i>Tiger prawns, Middle- Eastern flavors, Basmati rice</i> | 32 |
| Khanfroosh | <i>Traditional cakes, vanilla, rose water</i> | 12 |
| Om Ali | <i>Milles-feuilles, mixed nuts, raisins</i> | 13 |
| Elba | <i>Yogurt, saffron, rose water</i> | 14 |

Snacks

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| Veal croquettes (6 pcs.) | 10.5 |
| 3 types of hummus | 11.5 |
| Cheese croquettes (4 pcs.) | 14 |
| Shrimp croquettes (4 pcs.) | 14 |
| Jamón Ibérico | 16 |
| Charcuterie | 16 |



Amstel Brasserie