

STARTERS

- Steak tartare**.....19
Egg, capers, sourdough
- Shrimps**.....17
Lettuce, cocktail sauce, bell pepper croutons
- Salmon**.....19
Sobanoodels, miso, spring onion
- Bisque**.....17
Crustaceans, whitefish, rouille
- Green pea soup**..16
Smoked eel, rye bread
- Garden green salad** ✓.....15
Vegetables, lettuce, parsley
- Caesar salade**.....19
Chicken, anchovies, oregano, croutons

MAINS

- Spinach risotto** ✓.....19
Lemon, Parmesan cheese
- Coq au vin**.....24
Cassave, carrots, Roussillon
- Endive mash**.....28
Beef blade, pickles
- Tenderloin 160 gr**.....32
Béarnaise sauce, fries, salad
- Sirloin 250 gr**.....39
Bordelaise sauce, fries, salad
- Dover sole**.....55
Fries, salad, beurre noisette

DESSERTS



- Homemade ice cream and sorbet**..16
4 scoops
- Crème brûlée**.....16
Star anise, hazelnut, praline- ice cream
- Fruit salad**.....16
Melon, kiwi, pineapple, coconut- lime sorbet
- Cheese platter**.....18
5 pieces

FRUITS DE MER



- Anna Dutch Caviar Classic**.....
.....30 gram 76
.....50 gram 120
Blini's, shallots, chives, crème fraîche, egg, parsley
- Royal Cabanon David Hervé**.....
number 4.....6 pcs. 34
.....9 pcs. 50
.....12 pcs. 65



- Half Canadian lobster**.....29
Whole Canadian lobster.....58

Lobster is served au gratin with aged cheese, spinach, fries and salad.

SIDES

- Fries 'uit Zuyd'**.....5,50
Roasted beetroot.....4,50
Roasted pumpkin.....4,50
Bimi broccoli.....5,50
Deep fried cassava.....5,50
Spinach risotto.....5,50

KATARA

SPECIALITEITES

- Mashboos**.....28
Chicken, Middle Eastern flavours, basmati rice
- Mashkool**.....35
Prawns, Middle Eastern flavours, basmati rice
- Elba**.....14
Yoghurt, saffron, rose water
- Om Ali**.....13
Mille-feuille, mixed nuts, raisins
- Khanfroosh**.....12
Traditional cakes, vanilla, rose water

CLASSICS

- Veal croquette**.....15
'Kellenaers', brioche, mustard
- Reubensandwich**.....19
Pickled beef, Swiss cheese, sauerkraut, Russian dressing
- Club sandwich**.....22
Chicken, cheese, bacon, lettuce, fries
- Amstel Burger**.....24
Aberdeen Angus, fries, homemade ketchup

3-Course menu — 49

Dishes can also be ordered a la carte

STARTERS

- Duck confit**
Onion-cream, pickle, lentils, sherry
- Tuna**
Tartare, wasabi- mayonnaise, nori
- Green salad** ✓
Vegetables, lettuce, parsley

MAINS

- Beef blade**
Celeriac, lentils, croutons
- Pike perch**
Hotchpotch, fat bloater, parsley
- Sweet potato** ✓
Corn, pomegranate, bimi broccoli, smoked pepper

DESSERTS

- Tiramisu**
Mascarpone, coffee biscuit, cardamom ice cream
- Apple**
Cinnamon, Malaga ice cream
- Cheese platter (surcharge €5)**
3 pieces
- 3 - Course wine arrangement 32.5

SNACKS

- Veal croquettes (6 pcs.)**.....10,50
3 types of hummus.....11,50
Cheese croquettes (4 pcs.).....14
Shrimp croquettes (4 pcs.).....14
Jámon Ibérico.....16
Charcuterie.....16



AMSTEL - AMSTERDAM

BEER

Table with 2 columns: Beer name and price. Includes Heineken draught, Seasonal draught, Affligem Blond draught, De Prael Weizen, De Prael IPA, De Prael Triple, Duvel, and Heineken 0.0 draught.

COLD DRINKS

Table with 2 columns: Drink name and price. Includes Coca Cola, Coca Cola light, Coca Cola zero, Sprite, Fever-Tree tonic, Fever-Tree lemon tonic, Fever-Tree ginger beer, Fever-Tree ginger ale, Fever-Tree soda water, Cassis, Lipton Ice Tea, San Pellegrino Orange, Schulp apple juice, Schulp pear juice, Big Tom tomato juice, Fresh orange juice, Bru still/ sparkling 0,2L, Bru still/ sparkling 1L.

COCKTAILS

Table with 2 columns: Cocktail name and price. Includes Aperol Spritz and Kir Royal.

SAPJE

Table with 2 columns: Sapje name and price. Includes Fresh, Sunny, Energy, and Detox.

GIN & TONIC

Table with 2 columns: G&T name and price. Includes Dutch Courage, Tanqueray, Hendricks, and Monkey 47.

CHAMPAGNE

Table with 2 columns: Champagne name and price. Includes R de Ruinart, Louis Roederer, and Diebolt-Vallois.

ROSÉ WINE

Table with 2 columns: Rosé wine name and price. Includes 2018 By.Ott Rosé.

WHITE WINES

Table with 2 columns: White wine name and price. Includes 2018 Grüner Veltliner, 2017 Bordeaux Blanc, 2017 Riesling Kabinett, 2018 Pinot Grigio, 2018 Chardonnay, 2018 Sauvignon Blanc, and 2013 Meursault.

RED WINES

Table with 2 columns: Red wine name and price. Includes 2016 Château Brande-Bergere, 2014 Reserva Viña Alberdi, 2016 Shiraz 'Shotfire', 2014 Château Bel Air, 2017 Côte de Nuits-Villages, and 2014 Barolo.

For more wines please ask for our extended wine list.

We are more than happy to assist you with pouring a pairing-glass of wine with your dishes.

Amstel supports local farming and sustainable fishing practices. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Please kindly advise us on any dietary requirements.

