



AMSTEL RESTAURANT DINNER

STARTERS

Anna Gold Caviar (30gr.) 115
Blinis, Crème Fraîche

La Boudeuse Oysters (6) 27
Red Wine Vinegar, Lemon

Buratta 18 ✓
Tomato, Basil

Corvina Ceviche 21
Radish, Corn, Grapefruit

Poké Bowl 21
Tuna, Edamame, Sesame

Bouillabaisse 18
Fennel, Rouille

Steak Tartare 19
Beef Flank Steak, 63 Degree Egg

MAIN DISHES

Risotto Milanese 28 ✓
Parmesan Cheese, Bimi, Saffron

Cod 32
Pandan Rice, Sugar Snaps, Green Curry

North Sea Sole 65
Green Asparagus, Beurre Noisette

Veal Sweetbreads 30
Smoked Potato, Madeira Jus

Beef Flank Steak 30
Carrot, Barigoule

Beef Tenderloin 35
Green Asparagus, Bearnaise

MENU DU JOUR

3 courses 49

4 courses 65

SIDE DISHES

Fries, Truffle Mayonnaise 5

Bimi, Soy, Sesame, Chili Peppers 5

Mixed Seasonal Vegetables 5

Risotto 5

Breadbasket, Farmhouse Butter 7

DESSERTS

Homemade Ice Cream 15
Selection of Ice Cream and Sorbets

Strawberry 15
Tahitian Vanilla, Romanoff

Paris Brest 15
Raspberry, Pistachio, Passion Fruit

Cheese Platter 16
Selection of 5 Dutch Cheeses

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We kindly thank you for keeping appropriate distance.
We would like to ask you to inform us of any dietary requirements.

✓ Vegetarian dishes



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BEERS

Affligem Belgian White 0.0	5
Alfa, Draft	5
Heineken Bottle	5
Alfa Intense Dort	6
Affligem Belgisch Witbier	6
Oedipus Gaia, IPA	6
Oedipus Thai Thai, Tripple	6
Oedipus Avatar	6
Duvel	6

COCKTAILS

Limon Spritz	10
Margarita	12
Strawberry Daiquiri	12
Dark 'n Stormy	12
Whiskey Sour	12
Dutch Negroni	12
The Ginger Brandy	12

MOCKTAILS

Virgin Mojito	8
Hortus Botanicus	8
Virgin Hugo Spritz	8
Cultcha Kombucha The Original	6
Cultcha Kombucha Coconut-Lime	6
Cultcha Kombucha Apple Ginger	6

CHAMPAGNE

			
nv Louis Roederer Brut Premier	20		100

WHITE WINES

			
2020 Grüner Veltliner, Federspiel	8		46
<i>Domäne Wachau, Wachau, Austria</i>			
2019 Riesling Reserve	12,5		60
<i>Trimbach, Alsace, France</i>			
2019 Pinot Grigio	12		56
<i>Colterenzio, Alto Adige, Italy</i>			
2017 Chardonnay	12		56
<i>Hartenberg Estate, Stellenbosch, South-Africa</i>			
2019 Sauvignon Blanc	12		56
<i>Dashwood, Marlborough, New Zealand</i>			
2019 Sancerre	14		65
<i>Domaine Franck Millet, Loire, France</i>			
2019 Pouilly-Fuissé, Vieilles Vignes	14		65
<i>Domaine Guerrin, Burgundy, France</i>			

ROSÉ WINE

			
2020 By. Ott Rosé	11		50
<i>Domaines Ott, Côtes de Provence, France</i>			

RED WINES

			
2019 Côtes-du-Rhône Grand Veneur	8		46
<i>Alain Jaume, Rhône, France</i>			
2018 Barbera d'Asti 5 Vignés	11		50
<i>La Morandina, Piedmont, Italy</i>			
2016 Reserva Viña Alberdi	12		56
<i>La Rioja Alta, Rioja, Spain</i>			
2019 Shiraz Boomerang Bay	12		56
<i>Grant Burge, South Eastern, Australia</i>			
2011 Château Bourseau	14		65
<i>Lalande de Pomerol, France</i>			
2018 Côte de Nuits-Villages	16		75
<i>Domaine Gachot-Monot, Burgundy, France</i>			

For more wines please ask for our extended wine list.

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