



## AMSTEL RESTAURANT LUNCH

### STARTERS

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

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

Avocado Salad 19 ✓  
Mixed Vegetables, Yogurt, Pink Peppercorn

Corvina Ceviche 21  
Radish, Corn, Grapefruit

California Ebi Sushi Roll 21  
Shrimp, Tobiko, Cucumber

Crustacean Bisque 19  
Dutch Shrimp, Fennel

Caesar Salad 20  
Chicken, Parmesan Cheese, Anchovy

Steak Tartare 20  
Smoked Beef Flank Steak, 63°C Egg

### MAIN DISHES

Tomato Risotto 29 ✓  
Parmesan Cheese, Green Asparagus

Sea Bass 32  
Zucchini, Artichoke, Antiboise

Lobster Thermidor 1/2 30 1/1 60  
Hollandaise, De Wilde Weide Cheese

Dover Sole 65  
Mixed Salad, Beurre Noisette

Braised Veal Cheek 32  
Celeriac, Pearl Couscous, Bay Leaf

Guinea Fowl 30  
Barigoule, Carrot, Chanterelle

Beef Tenderloin 35  
King Bolete, Little Gem, Red Wine Jus

### SANDWICHES

Avocado Sandwich 16 ✓  
Tomato, Salsa, Cilantro

Amstel Burger 22  
Aberdeen Angus Beef, Fries

Reuben Pretzel Sandwich 17  
Flank Steak, Sauerkraut, Tynjetaler Cheese

Lobster Roll 22  
Brioche, Apple, Chives

### SIDE DISHES

Risotto 5

Fries, Truffle Mayonnaise 5

Sweet Potato, Lime Mayonnaise 5

Mixed Seasonal Vegetables 5

Breadbasket, Herb Butter, Yogurt Dip 7

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### DESSERTS

Homemade Ice Cream 15  
Selection of Ice Cream & Sorbets

Crème Brûlée 15  
Pandan, Coconut Ice Cream

Chocolate Millefeuille 15  
Cherry, Tahitian Vanilla

Cheese Platter 16  
Selection of 5 Dutch Cheeses

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

✓ Vegetarian dishes



## AMSTEL RESTAURANT LUNCH

### BEERS

|                            |   |
|----------------------------|---|
| Affligem Belgian White 0.0 | 5 |
| Alfa Draft                 | 5 |
| Heineken Bottle            | 5 |
| Alfa Intens Dort           | 6 |
| Affligem Belgisch Witbier  | 6 |
| Oedipus Gaia IPA           | 6 |
| Oedipus Thai Thai Tripple  | 6 |
| Duvel                      | 6 |

### COCKTAILS

|                   |    |
|-------------------|----|
| Limon Spritz      | 10 |
| Dutch Negroni     | 12 |
| Gin Basil Smash   | 12 |
| Dark 'n Stormy    | 12 |
| Whiskey Sour      | 12 |
| Rum Old Fashioned | 12 |
| Chocolate Martini | 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   |

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.

### 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>                          |   |   |
| 2020 Pinot Grigio  | 12  | 56  |
| <i>Colterenzio, Alto Adige, Italy</i>                    |   |   |
| 2017 Chardonnay  | 12  | 56  |
| <i>Hartenberg Estate,<br/>Stellenbosch, South-Africa</i> |   |   |
| 2020 Sauvignon Blanc                                     | 12  | 56  |
| <i>Dashwood, Marlborough, New Zealand</i>                |   |   |
| 2020 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>             |   |   |
| 2020 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> |   |   |

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