



AMSTEL RESTAURANT DINNER

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

MENU DU JOUR

Changing Menu

3 courses 49

4 courses 65

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



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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

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, 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>			

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.

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