



AMSTEL RESTAURANT DINNER

STARTERS

Baerii Caviar (30gr.) 115
Blinis, Crème Fraîche

La Boudeuse Oysters (6pcs) 27
Black Bean Vinaigrette, Lemon

Oven Roasted Eggplant 19 ✓
Sweet & Sour Carrot, Mango Chutney

Sashimi Yellowtail Kingfish 21
Cucumber, Codium, Cep Vinaigrette

Barbarie Duck Salad 21
Belgium Endive, Peach, Balsamic Vinaigrette

Jerusalem Artichoke Velouté 19
Eel, Leeks

Beef Carpaccio 20
Miso, Scallion, Pholiota Mushroom

MAIN DISHES

Mushroom Risotto 29 ✓
Oyster Mushroom, Chervil

Pike Perch 32
Parsnip, Sauerkraut, Hazelnut

Dover Sole 65
Green Asparagus, Miso, Beurre Blanc

Lacquered Pork Belly 32
Shanghai Bok Choy, Baked Garlic Jus

Quail 30
Cavolo Nero, Oxtail Broth

Grilled Sirloin Steak 45
Potato, Cabbage, Chimichurri

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

Caramel Bombe 15
Orange, Dutch Stroopwafel, Hazelnut

Valrhona Caraïbe 66% Chocolate 15
Blackberries, Forest Fruit Sorbet

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 Belgian White	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>			
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 Riesling Herrnberg Trocken	12,5		60
<i>Weingut Künstler, Rheingau, Germany</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>			
2018 Bourgogne Pinot Noir	14		65
<i>Vincent Girardin, Burgundy, France</i>			
2011 Château Bourseau	14		65
<i>Lalande de Pomerol, 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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