




AMSTEL RESTAURANT  
LUNCH

STARTERS

Baerii Caviar (30gr.) 115  
Classic Garnish

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

Topinambur Tartare 19   
Artichoke, Feta, Herb Vinaigrette

Barbecue Leek 19   
Watercress, Smoked Almond, Fennel Sauce


Caesar Salad 20  
Chicken Thigh, Parmesan Cheese, Anchovies


Onion Soup 18   
Crouton, Parsley, Gruyère

Smoked Salmon 21  
Filo, Hoisin, Chive, Fried Capers

Thai Steak Tartare 21  
Lemon Grass, 63 Degree Egg, Cilantro

MAIN DISHES

Pumpkin Risotto 29   
Parmesan Cheese, Winter Purslane

Roasted Pointed Cabbage 29   
Mushrooms, Mustard Seeds, Vadouvan

Cod 32  
Indian Cress, Black Rice, Tom Kha Gai Sauce

Lobster 65  
BBQ Hollandaise, Fries, Gruyère

Beef Shortrib 31  
Kale, Belgian Endive, Caper Sauce

Grilled Sirloin Steak 225g 45  
Fondant Potatoes, Brussels Sprout, Bay Leaf

SANDWICHES

Avocado Sandwich 16   
Roasted Bell Peppers, Houmous, Radish

Club Sandwich Vegetarian 22   
Avocado, Tomato, Sriracha, Little Gem, Fries

Club Sandwich 22  
Turkey, Tomato, Sriracha, Little Gem, Fries

Mackerel Bun 16  
Amsterdam Pickles, Horseradish

Pretzel Sandwich 19  
Beef Brisket, Tynjetaler, Coleslaw

Amstel Burger 22  
Aberdeen Angus Beef, Tynjetaler, Fries

SIDE DISHES

Risotto 5.5

Fries, Truffle Mayonnaise 5.5

Sweet Potato Fries, Lime Mayonnaise 5.5

Melange of Roasted Beets, Feta, Walnuts 5.5

Bread Basket, Herb Butter, Basil Aioli 7.5

DESSERTS

Homemade Ice Cream 15  
Selection of Ice Cream & Sorbets

Crema Catalana 15  
Orange, Licor Cuarenta Y Tres


*Stewed Pear 15*  
*Carmelia Chocolate, Ginger Sorbet*

*Valrhona Caraïbe 66% Chocolate 15*  
*Pecan Nuts, Orange-Tangerine Ice-Cream*

*Cheese Platter 16*  
*Selection of Dutch Cheeses*

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We would like to ask you to inform us of any dietary requirements.

 Vegetarian dishes



## AMSTEL RESTAURANT LUNCH

### BEERS

Affligem Belgian White 0.0	6
Alfa Draft	6
Heineken	7
Alfa Intens Dort	7
Affligem Belgian White	7
Oedipus Gaia IPA	7
Oedipus Thai Thai Tripel	7
Duvel	7



### COCKTAILS

Aperol Spritz	12
Dutch Negroni	14
Margarita	14
Dark 'n Stormy	14
Whiskey Sour	14
Old Fashioned	14
Moscow Mule	14

### 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 Collection 242	 20	 100
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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

2021 Verdejo, Carrasviñas	 8	 46
<i>Bodegas Cachazo, Rueda, Spain</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	14	65
<i>Weingut Künstler, Rheingau, Germany</i>		
2020 Sancerre	14	65
<i>Domaine Franck Millet, Loire, France</i>		
2020 Pouilly-Fuissé, Vieilles Vignes	15	70
<i>Domaine Guerrin, Burgundy, France</i>		

### ROSÉ WINE

2021 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	12	56
<i>La Morandina, Piedmont, Italy</i>		
2019 Shiraz Boomerang Bay	12	56
<i>Grant Burge, South Eastern, Australia</i>		
2018 Reserva Viña Alberdi	14	65
<i>La Rioja Alta, Rioja, Spain</i>		
2018 Bourgogne Pinot Noir	14	65
<i>Vincent Girardin, Burgundy, France</i>		
2012 Château Bourseau	15	70
<i>Lalande de Pomerol, France</i>		

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