



## AMSTEL RESTAURANT DINNER

### STARTERS

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

La Boudeuse Oysters (6pcs) 36  
Bloody Mary Vinaigrette, Lemon

Caesar Salad 22  
Chicken Thigh, Parmesan Cheese, Anchovies


Burrata 19   
Coeur de Boeuf Tomato, Basil Cream


Bouillabaisse 21  
Crouton, Fennel, Rouille

Mackerel Ceviche 23  
Radish, Yoghurt, Lime

Steak Tartare 23  
63 Degree Egg, Capers, Truffle Cream

### MAIN DISHES

Risotto Milanese 29   
Pecorino, Bimi

Roasted Pointed Cabbage 25   
Mushrooms, Mustard Seeds,  
Vadouvan Beurre Blanc

Seabass 34  
Parsnip, Hazelnut, Beurre Blanc

Kamper Lamb 36  
Lentils, Celeriac, Raspberry Jus

Dover Sole 67  
Fennel Salad, Fries, Lemongrass Beurre Blanc

Grilled Sirloin Steak 225g 42  
Potato, Carrot, Morel Jus

### MENU DU JOUR Changing Menu

3 courses 55

4 courses 70

### SIDE DISHES

Risotto 7

Fries, Truffle Mayonnaise 7

Sweet Potato Fries, Lime Mayonnaise 7

Melange of Roasted Beets, Feta, Walnuts 7

Bread Basket, Salted Butter, Tomato Butter 9

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### DESSERTS

Homemade Ice Cream 15  
Selection of Ice Cream & Sorbets


Crème Brûlée 15  
Rhubarb Ice-Cream

Lavender Mousse 15  
White Chocolate, Blueberry, Lime

Bavarois 15  
Raspberry, Vanilla, Almond

Cheese Platter 18  
Selection of Dutch Cheeses

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

 Vegetarian dishes



## AMSTEL RESTAURANT DINNER

### BEERS

Affligem Belgian White 0.0	7
Alfa Draft	6
Heineken	7
Alfa Intens Dort	7
Affligem Belgian White	7
Oedipus Gaia IPA	9
Oedipus Thai Thai Tripel	9
Duvel	8



### COCKTAILS

Aperol Spritz	16
Dutch Negroni	16
Gin Sour	16
Cosmopolitan	16
Whiskey Sour	16
Old Fashioned	16
Espresso Martini	16
Bloody Mary	16
Mojito	16

### VIRGIN COCKTAILS

Aperol Spritz	10
Cosmopolitan	10
Bloody Mary	10
Mojito	10

### CHAMPAGNE

		
nv Louis Roederer Brut Collection 242	22	110

### WHITE WINES

		
2021 Verdejo, Carrasviñas	9	48
<i>Bodegas Cachazo, Rueda, Spain</i>		
2021 Pinot Grigio	12	56
<i>Colterenzio, Alto Adige, Italy</i>		
2021 Sauvignon Blanc	12	56
<i>Dashwood, Marlborough, New Zealand</i>		
2021 Sancerre	14	65
<i>Domaine Franck Millet, Loire, France</i>		
2020 Riesling Herrnberg Trocken	14	65
<i>Weingut Künstler, Rheingau, Germany</i>		
2020 Pouilly-Fuissé, Vieilles Vignes	15	70
<i>Domaine Guerrin, Burgundy, France</i>		
2017 Chardonnay	12	56
<i>Hartenberg Estate, Stellenbosch, South-Africa</i>		

### ROSÉ WINE

		
2021 By.Ott Rosé	12	56
<i>Domaines Ott, Côtes de Provence, France</i>		

### RED WINES

		
2020 Côtes-du-Rhône Grand Veneur	9	48
<i>Alain Jaume, Rhône, France</i>		
2020 Barbera d'Asti 5 Vignés	12	56
<i>La Morandina, Piedmont, Italy</i>		
2012 Château Bourseau	15	70
<i>Lalande de Pomerol, France</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>		

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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