



AMSTEL RESTAURANT

STARTERS

Baerii Caviar (30gr.) 145
Blinis, Crème Fraîche

Umami Oysters (6pcs) 40
Bloody Mary Vinaigrette, Lemon

Caesar Salad 22
Chicken Thigh, Parmesan Cheese, Anchovies

Burrata 19 ✓
Coeur de Boeuf Tomato, Basil Cream

Bouillabaisse 22
Crouton, Fennel, Rouille

Mackerel Ceviche 26
Radish, Yoghurt, Lime

Steak Tartare 26
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

Halibut 36
Dutch shrimps, Tarragon, Beurre Blanc

Grilled Sirloin Steak 250g 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



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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> | | | |

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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> | | | |
| 2021 Barbera d'Asti 5 Vignés | 12 | 56 | |
| <i>La Morandina, Piedmont, Italy</i> | | | |
| 2012 Château Bourseau | 15 | 70 | |
| <i>Lalande de Pomerol, France</i> | | | |
| 2018 Syrah Sixth Sense | 13 | 60 | |
| <i>Lodi, California, United States</i> | | | |
| 2018 Reserva Viña Alberdi | 14 | 65 | |
| <i>La Rioja Alta, Rioja, Spain</i> | | | |
| 2017 Elizabeth Rose Pinot Noir | 14 | 65 | |
| <i>Napa Valley, California, United States</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.