



## AMSTEL RESTAURANT

### STARTERS

Baerii Caviar (30gr.) 145  
Served Classically

Umami Oysters (6pcs) 42  
Chardonnay & Cucumber Vinaigrette, Lemon

Trout Filet 21  
Dill, Trout Roe, Fennel

Marinated Yellow Beetroot 17  
Goat's Quark, Crouton, Sunflower Seeds ✓

Steak Tartare 26  
Mushrooms, Black Truffle, Old Cheese

Potage Parmentier 16  
Poached Duck Egg, Gruyère Cheese

Eel 21  
Smoked Eel, Potato Crumble, Apple, Quail Egg

Smoked Duck Salad 19  
Roasted Beetroot, Burrata, Red Lettuce

### MAIN

Duck Breast 38  
Pearl Barley, Cherry, Enoki Mushroom

Beef Tenderloin 48  
Opperdoes Potato, Tarragon, Smoked Whiskey  
& Zolderspek jus

Amstel Burger 28  
Brioche, Cheddar, Onion Jam, Piccalilli

Salmon Fillet 33  
Potato Fondant, Friseline, Mustard Sauce

Monkfish 37  
Smoked Eel, Pickles, Potato Sage Sauce

Risotto ai Funghi 32  
Porcini & Clamshell Mushrooms,  
Black Truffle, Pecorino ✓

Courgette 25  
Baba Ganoush, Goats Cheese, Pomegranate ✓

### SEASONAL MENU

3 courses €55  
4 courses €70

### SIDE DISHES

Bread Basket 7  
Salted Butter, Roasted Garlic Aioli

Fries, Truffle Mayonnaise 7

Sweet Potato Fries 7  
Parmesan, Lime Mayonnaise

Roasted Carrots 7  
Honey, Vegetable Crumble

Opperdoes Stampot 7  
Tarragon, Crème Fraîche

### DESSERTS

Tonka Bean & Vanilla Crème Brûlée 15  
Stroopwaffle Ice Cream

Coffee & Chocolate 15  
66% Dark Chocolate Ice Cream,  
Arabic Coffee, Candied Pecans

Roasted White Chocolate Mousse 15  
Peach Compote, Smoked Almonds,  
Vanilla Bean Ice Cream

Homemade Ice Cream 15  
Selection of Homemade Ice Cream & Sorbets

Cheese Platter 20  
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

### 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
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 243	22	110

### WHITE WINES

			
2021 Verdejo, Carrasviñas	8		46
<i>Bodegas Cachazo, Rueda, Spain</i>			
2021 Pinot Grigio	11		52
<i>Colterenzio, Alto Adige, Italy</i>			
2021 Sancerre	14		65
<i>Domaine Franck Millet, Loire, France</i>			
2020 Riesling Herrnberg Trocken	14		65
<i>Weingut Künstler, Rheingau, Germany</i>			
2019 Coteaux Bourguignons	13		60
<i>Domaine Guerrin, Burgundy, France</i>			
2018 Chardonnay	11		52
<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	8		46
<i>Alain Jaume, Rhône, France</i>			
2021 Barbera d'Asti 5 Vignés	11		52
<i>La Morandina, Piedmont, Italy</i>			
2012 Château Bourseau	15		70
<i>Lalande de Pomerol, France</i>			
2018 Reserva Viña Alberdi	15		70
<i>La Rioja Alta, Rioja, Spain</i>			
2019 Elizabeth Rose Pinot Noir	16		78
<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.

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