



## AMSTEL LOUNGE

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Overlooking the Amstel river, the lounge is the perfect spot to sit, relax and enjoy the world passing by.

### WARMDRINKS

Espresso	5.50
Coffee	5.50
Cappuccino	6
Cafe latte	6
Latte machiatto	6
Hot chocolat	6

### TEA

Sencha green, Jasmine, Breakfast, Earl grey, Oolong, Passion de fleurs, Chamomile, Verveine	6.50
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### PASTRIES

Tarte Tatin with apple, caramel and cinnamon	9.50
Tartelette with yuzu and meringue	9.50
Tartelette with forest fruits, Champagne and white chocolate	9.50



### SOFT DRINKS

Still water	5.50
Sparkling water	5.50
Coca Cola	6
Coca Cola Zero	6
Fanta	6
Sprite	6
Fever tree tonic	6
Fever tree bitter lemon	6
Fecer tree ginger beer	6
Ice tea	6

### BEERS

Heineken	7
Affligem Belgian white	7
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Oedipus Gaia IPA	9
Oedipus Thai Thai triple	9

### WHITE WINES

		
2021 Pinot Grigio <i>Colterenzio, Alto Adige, Italy</i>	11	52
2020 Riesling Herrnberg Trocken <i>Weingut Künstler, Rheingau, Germany</i>	14	65
2018 Chardonnay <i>Hartenberg Estate, Stellenbosch, South-Africa</i>	11	52

### ROSÉ WINE

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

2020 Côtes-du-Rhône Grand Veneur <i>Alain Jaume, Rhône, France</i>	8	46
2021 Barbera d'Asti 5 Vignés <i>La Morandina, Piedmont, Italy</i>	11	52
2012 Château Bourseau <i>Lalande de Pomerol, France</i>	15	70

### CHAMPAGNE

nv Louis Roederer Brut Collection 243	22	110
Bollinger Special Cuvée		195
Laurent-Pierrier Rose		195

### COCKTAILS

Darjeerling Highball <i>Darjeeling, grapefruit, tonic</i>	16
Flight of passion <i>Bourbon, passionfruit, Aperol, lime juice</i>	16
The green Martini <i>Matcha, hazelnut, vodka, crème de cacao</i>	16

### VIRGIN COCKTAILS

Matcha iced tea <i>Matcha, coconut milk, sweet tea</i>	10
Delay of Flight <i>Passionfruit, 0% gin, lemon, vanilla syrup</i>	10



## AMSTEL LOUNGE

### STARTERS

Marinated Yellow Beetroot 17  
Goat's Quark, Croutons, Sunflower Seed **V**

Trout Filet 21  
Dill Cream, Trout Roe, Fennel

Steak Tartare 26  
Mushrooms, Black Truffle, Old Cheese

### MAIN

Courgette 25  
Baba Ganoush, Goats Cheese, Pomegranate **V**

Salmon 33  
Potato Fondant, Friseline, Mustard Sauce

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

### SALADS AND SOUP

Potage Parmentier 16  
Poached Duck Egg, Gruyère Cheese

Caesar Salad 19  
Chicken Thigh, Parmesan Cheese, Anchovies

Smoked Duck Salad 19  
Roasted Beetroot, Burrata, Red Lettuce

### 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

### SANDWICHES

Ox Sausage Sandwich 16  
Brioche, Gamba, Vadouvan

Beef Brisket Sandwich 20  
Sourdough Bread, Horseradish, Sauerkraut

BBQ Jack Fruit Sandwich 16  
Brioche, Coriander, Cashew, Carrot

Amstel Club Sandwich 24  
Cornbread, Turkey, Bacon, Fries, Cheese, Egg

Club Sandwich Vegetarian 22  
Corn bread, Avocado, Cucumber, Cheese, Egg,  
Fries,

Amstel Burger 28  
Brioche, Black Angus, Pickles, Cheddar,  
Onion Jam, Piccalilli Mayonnaise

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

**V** Vegetarian dishes