



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 trippel	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

2021 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
2014 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



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STARTERS

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

Marinated 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

DESSERTS

Tonka Bean & Vanilla Crème Brûlée 15
Stroopwaffle Ice Cream

Coffee & Chocolate 15
66% Dark Chocolate Ice Cream,
Arabic Coffee Foam, 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

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

Mushroom Risotto 7

SANDWICHES

Ox Sausage Sandwich 16
Brioche, Gamba, Vadouvan

Beef Brisket Sandwich 20
Sourdough Bread, Bacon, 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, Cheddar, Onion Jam, Piccalilli, Fries

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

V Vegetarian dishes