



AMSTEL RESTAURANT

STARTERS

Baerii Caviar (30gr.) 145
Served Classically

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

Marinated 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, Fries

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

Mushroom Risotto 7

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

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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	17
Dutch Negroni	17
Cosmopolitan	17
Whiskey Sour	17
Old Fashioned	17
Espresso Martini	17
Bloody Mary	17
Mojito	17

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>		
2022 Sancerre	14	65
<i>Domaine Franck Millet, Loire, France</i>		
2021 Riesling Herrnberg Trocken	14	65
<i>Weingut Künstler, Rheingau, Germany</i>		
2019 Coteaux Bourguignons	13	60
<i>Domaine Guerrin, Burgundy, France</i>		
2020 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

2021 Côtes-du-Rhône Grand Veneur	8	46
<i>Alain Jaume, Rhône, France</i>		
2021 Barbera d'Alba	12	56
<i>Enzo Boglietti, Piedmont, Italy</i>		
2014 Château Bourseau	15	70
<i>Lalande de Pomerol, France</i>		
2018 Reserva Viña Alberdi	15	70
<i>La Rioja Alta, Rioja, Spain</i>		
2019 MWC Pinot Noir Yea Valley	10	50
<i>Vicoria, Australia</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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