



AMSTEL RESTAURANT

STARTERS

Baerii Caviar (30gr.) 150
Served Classically

Oysri Oysters (6pcs) 42
Yuzu Pearls, Riesling Vinegar

Marinated Trout Filet 22
Dill, Trout Roe, Almond Oil

Yellow Tail Kingfish Ceviche 26
Lardo, Rosemary, Orange, Tomato

Yellow Beetroot 18
Goat Yogurt, Sunflower Seeds, Lime
✓ *Vegan upon request*

Smoked Ribeye 24
Rémoulade, Opperdoezer, Horseradish

Langoustine Bisque 18
Brioche, Smoked Paprika, Sour Mussels

Watermelon 18
Marinated Fetta, Pistachio, Fried Smelt
✓ *Vegetarian or vegan upon request*

MAINS

Confit Pork Belly 34
Potato Dumpling, Mandarin, Fennel

Confit Celeriac 24
Trio of Beans, Spinach, Manzanilla Sauce
✓ *Vegan upon request*

Amstel Burger 29
Brioche, Cheddar, Onion Jam, Piccalilli, Fries

Dutch Cod Fillet 31
Zolder Speck, Dutch Shrimps, Quinoa

21 Day Dry Aged Ribeye 55
Roasted Red Onions, Kriel Potatoes, Girolle Jus

Tomato Risotto 29
Burrata, Tomatoes, Basil
✓ *Vegan upon request*

Dutch Haddock 28
Buttered Leek, Celeriac, Bisque

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 8
Parmesan, Lime Mayonnaise

Green Asparagus 8
Hemp Seed, Lemon

Roasted Potatoes 7

Tomato Risotto 7

DESSERTS

Pineapple Crème Brûlée 16
Coconut Ice Cream, White Chocolate Powder,
Pineapple Compote

Coffee & Chocolate 16
66% Dark Chocolate Ice Cream,
Arabic Coffee Foam, Candied Pecans

Strawberry 17
Hangop, Meringue, Vanilla Ice Cream

Orange Mousse 16
Ecuador Chocolate Ice Cream,
Ginger, Sea Salt

Homemade Ice Cream 16
Selection of Homemade Ice Cream & Sorbets

Vegan Coconut Burrata 17
✓ Red Fruit, Lime, Chocolate Crumble

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 and vegan dishes.



AMSTEL RESTAURANT

Affligem Blond White 0.0 7
 Alfa Draft 6
 Heineken 7
 Alfa Intens Dort 7
 Affligem Belgian White 7
 Oedipus Gaia IPA 9
 Oedipus Thai Thai Tripple 9
 Duvel 8

COCKTAILS

Aperol Spritz 17
 Dutch Negroni 18
 Cosmopolitan 17
 Whiskey Sour 17
 Lion of Amstel 18
 Fatwashed Old Fashioned 18
 Espresso Martini 17
 Bloody Mary 17

VIRGIN COCKTAILS

Aperol Spritz 12
 Cosmopolitan 12
 Traveler 12

nv Louis Roederer Brut
Collection 243 22 110
 Louis Roederer Rosé
Vintage 2016 250

WHITE WINES

2022	Verdejo, Carrasviñas	9	46
	<i>Bodegas Cachazo, Rueda, Spain</i>		
2022	Pinot Grigio	11	52
	<i>Colterenzio, Alto Adige, Italy</i>		
2022	Sancerre	15	70
	<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>		

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ROSÉ WINE

2022	By.Ott Rosé	13	60
	<i>Domaines Ott, Côtes de Provence, France</i>		

RED WINES

2021	Côtes-du-Rhône Grand Veneur	9	46
	<i>Alain Jaume, Rhône, France</i>		
2021	Barbera d'Asti	12	56
	<i>La Morandina, 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.