



AMSTEL HOTEL
AMSTERDAM

- RESTAURANT -

menu

STARTERS

BAERRI CAVIAR (30 GR.) 150
classic serving
perfect pairing: Louis Roederer 244

OYSRI OYSTERS (6 PCS.) 42
yuzu-riesling vinaigrette
perfect pairing: Louis Roederer 244

PARSNIP SOUP  12
herb oil
scallops +10

DUCK LIVER MOUSSE 24
apple compote - farmer's raisins - fig vinaigrette
fig in red port

SEABASS TARTARE 22
pickle jelly - smoked eel cream - onion bouillon

SMOKED DUCK BREAST 24
beetroot - radicchio - pistachio - blackberry vinaigrette

PUMPKIN CARPACCIO  18
madras curry cream - pickled red onion - peanuts

STEAK TARTARE 25
63-degree egg - enoki mushroom - truffle mayonnaise - parmesan
large +8

SEASONAL MENU

3 COURSES 59
wine pairing +38

4 COURSES 74
wine pairing +50

MAINS

PAN-FRIED COD 42
beurre blanc - samphire - borage - fregola

CAULIFLOWER STEAK  24
hazelnut sauce - mustard seeds - marinated silver onion

VENISON FILLET 55
cauliflower cream - beet gel - port jus - marinated silver onion

ENTRECOTE STEAK 52
chimichurri - sweet potato - baby leek

MUSHROOM RISOTTO  24
crispy eryngi - mixed mushrooms - coconut cream
truffle +12

SALMON FILLET 37
cauliflower cream - fennel - beurre blanc - tarragon

SIDES

RISOTTO  7
mixed mushrooms - coconut cream

SWEET POTATO FRIES 8
parmesan - lime mayonnaise

'FRITES UIT ZUYD' 7
truffle mayonnaise

CAULIFLOWER 7
curry - yuzu

GARDEN SALAD  7

BREAD BASKET 7
salted butter - mushroom butter

Do you have any allergies? Please let our team know.

Vegan 

menu

DESSERTS

MILLE FEUILLE 18
apple - brown butter ice cream

CRÈME BRÛLÉE 17
pistachio - amaretto ice cream

CHOCOLATE CREMEUX 18
raspberry sorbet - kaffir lime foam

BANOFFEE BRÛLÉE  17
ginger coconut sorbet

CHEESE PLATTER 20
assorted cheeses

CHEESECAKE 17
seasonal berries - blueberries - basil coulis

PERFECT PAIRING



VIEIRA DE SOUSA 10 year old Tawny Port	15
BOSCO DEL MERLO Verduzzo Passito 2019	12
RIVESALTES AMBRÉ Collection 2005	12

COCKTAILS

APEROL SPRITZ 17
aperol - prosecco - soda

DUTCH NEGRONI 18
5 year old jenever - campari - willems wermoeed

COSMOPOLITAN 17
ketel one vodka - cranberry juice - cointreau

ESPRESSO MARTINI 17
doragrossa caffè - ketel one vodka - cold brew
espresso

OLD FASHIONED 18
maker's mark - bitters - simple syrup

NON-ALCOHOLIC COCKTAILS

NOGRONI 16
0 proof amaro - cold brew tea - seedlip
garden gin

THE TRAVELER 14
guava - lychee - pineapple syrup - soda


DESIGNATED DRIVER 16
seedlip gin - grapefruit bitters -
elderflower - rose

BEER

Alfa Draft 5%	7
Heineken 5%	8
Duvel 8.5%	9
Affligem Belgian White 4.8%	9
Oedipus Gaia IPA 7%	9
Oedipus Thai Thai Triple 8%	9
Heineken 0.0%	7
Affligem Blond 0.0%	7

drinks

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Vegan 

wine

CHAMPAGNE



LOUIS ROEDERER 244

25 130

**LOUIS ROEDERER ROSÉ
VINTAGE 2016**

250

WHITE WINE

VERDEJO CARRASVIÑAS 2022

Félix Lorenzo Cachazo, Rueda, Spain

9 46

PINOT GRIGIO 2022

Colterenzio, Alto Adige, Italy

11 52

SANCERRE 2022

Franck Millet, Loire, France

15 70

RIESLING 1E 'FLÖRSHEIMER HERRNBERG' 2021

Künstler, Rheingau, Germany

14 66

**COTEAUX BOURGUIGNONS LA
CITADELLE 2020**

Domaine Guerrin, Burgundy, France

13 60

CHARDONNAY 2020

Hartenberg, Stellenbosch, South Africa

11 52

BORDEAUX BLANC 2020

Château Pellebouc, Bordeaux, France

50

GRÜNER VELTLINER 'TERRASSEN' 2022

Bründlmayer, Kamptal, Austria

68

POUILLY-FUISSÉ 'AUX VIGNES DESSUS' 2020

Domaine Bourdon, Burgundy, France

95

ROSÉ



BY OTT 2022

Domaine Ott, Provence, France

13 60

RED WINE

CÔTES-DU-RHÔNE ROUGE

'GRAND VENEUR' 2021

Alain Jaume, Rhône, France

9 46

BARBERA D'ASTI '5 VIGNÉS' 2022

La Morandina, Piedmonte Italy

12 56

VINA ALBERDI 'AMSTEL HOTEL ' 2018

La Rioja Alta, Rioja, Spain

15 75

PINOT NOIR MWC 2019

Yea Valley, Victoria, Australia

10 50

MALBEC ALTA COLLECTION 2020

Tapiz, Mendoza, Argentina

13 60

AMARONE DELLA VALPOLICELLA CLASSICO

'MASÙA DI JAGO' 2018

Recchia, Veneto, Italy

115

CABERNET SAUVIGNON OPTIMA 2019

Anthonij Rupert, Franschhoek, South Africa

80

- Ask our team for the extended wine list -

