BITES

ASETRA CAVIAR - HOUSE OF CAVIAR

30G	SERVED TRADITIONALLY	105
50G	SERVED TRADITIONALLY	165

'SPRITZ ROOM' OYSTER (GF) 9
BLOOD ORANGE SPRITZ GRANITA - TARRAGON

OYSTERS (GF) p.s.

IRISH MÓR NO. 3	8
ZEELAND CREUSE NO.3	6
GEAY NO. 3	7

OYSTER FLIGHT (GF) IRISH MÓR - CREUSE - GEAY 19

PROSCIUTTO AND COPPA (GF) 18

CROÛTE AUX CHAMPIGNONS (V) 16
SOURDOUGH - MUSHROOM SPREAD - GREEN HERBS

THE AMSTEL LOBSTER ROLL p.s. 11
inspired by Carlton Cannes
BRIOCHE - LOBSTER - whiskey cocktail sauce

GOUGÈRE AND CAVIAR 18
GOUGÈRE MADE WITH COMTÉ CHEESE, CRÈME FRAÎCHE
AND 5GR ASETRA CAVIAR

MARINATED OLIVES (V) 8

SOURDOUGH BREAD (VG) 9
WITH JERSEY BUTTER

DO YOU HAVE ALLERGIES OR DIETARY REQUIREMENTS?
PLEASE LET OUR STAFF KNOW.
VEGAN (V)
VEGETARIAN (VG)
GLUTEN-FREE (GF)

CHAMPAGNE

GIMONNET-GONET GRAND CRU BRUT BLANC DE BLANCS CUVÉE L'ORIGINE	25	130
GIMONNET-GONET GRAND CRU BRUT MAGNUM BLANC DE BLANCS CUVÉE L'ORIGINE		270
GIMONNET-GONET GRAND CRU BRUT ROSÉ CUVÉE L'ECLAT	28	150
RUINART BLANC DE BLANCS		275
LAURENT PERRIER LA CUVÉE BRUT		185
DOM PÉRIGNON VINTAGE, 2015		585
PHILIPPONNAT ROYALE RÉSERVE ROSÉ BRUT		215

ROSÉ

MIP 2025 CHÂTEAU GUILLAUME & VIRGINIE PHILIP, PROVENCE, FRANCE	12	56
MIP MAGNUM 2025 CHÂTEAU GUILLAUME & VIRGINIE PHILIP, PROVENCE, FRANCE		120
MIP JEROBOAM 2025 CHÂTEAU GUILLAUME & VIRGINIE PHILIP, PROVENCE, FRANCE		275

WINE

WHITE

SANCERRE 2025 FRANCK MILLET, LOIRE, FRANCE	17	85
PINOT GRIGIO 2025 COLTERENZIO, ALTO ADIGE, ITALY	12	56
ALBARIÑO SOBRELIAS 2025 ALBANTA, RIAS BAÍXAS, SPAIN		52
RIESLING 'WIN WIN' 2024 VON WINNING, PFALZ, GERMANY	12	56
GRÜNER VELTLINER 'TERRASSEN' 2025 BRÜNDLMAYER, KAMPTAL, AUSTRIA	14	68
VERDEJO 2025 PALACIO DE BORNOS PALACIO DE BORNOS, RUEDA, SPAIN	9	46
COTEAUX BOURGUIGNONS LA CITADELLE 2023 DOMAINE GUERRIN, BURGUNDY, FRANCE	13	60
CHARDONNAY DIAMOND COLLECTION 2023 FRANCIS FORD COPPOLA, CALIFORNIA, UNITED STATES	13	62
POULLY-FUISSÉ 'AUX VIGNES DESSUS' 2023 DOMAINE BOURDON, BURGUNDY, FRANCE	19	95
SAVIGNY-LÈS-BEAUNE 'VIEILLES VIGNES' 2023 DOMAINE VINCENT GIRARDIN, BURGUNDY, FRANCE	29	140

- ASK OUR TEAM FOR THE EXTENDED WINE LIST -

RED

CÔTES-DU-RHÔNE ROUGE 'GRAND VENEUR' 2023 ALAIN JAUME, RHÔNE, FRANCE	9	46
VALPOLICELLA SUPERIORE 2024 PALAZZO MAFFEI, VENETO, ITALY	12	56
CHATEAU BARBEROUSSE 2022 CHATEAU BARBEROUSSE, SAINT-ÉMILION, FRANCE	14	68
VINA ALBERDI 'AMSTEL HOTEL' 2020 LA RIOJA ALTA, RIOJA, SPAIN	15	75
BURGUNDY ROUGE LA TAUPE 2023 DOMAINE CHAVY-CHOUET, BURGUNDY, FRANCE	17	85
AMARONE DELLA VALPOLICELLA CLASSICO 'MASÙA DI JAGO' 2020 RECCHIA, VENETO, ITALY		115
CABERNET SAUVIGNON OPTIMA 2021 ANTHONIJ RUPERT, FRANSCHHOEK, SOUTH AFRICA	17	85
BRUNELLO DI MONTALCINO 2020 CASTELLI MARTINOZZI, TUSCANY, ITALY		145
LES HAUTS DU TETRE 2018 CHATEAU DU TETRE, MARGAUX, FRANCE		145

ALCOHOL FREE

MOSCATO MILLE BOLLE SACCHETTO, VENETO, ITALY	10	50
ALBARIÑO GALLINA DE PIEL, PENEDÈS, SPAIN	11	52
ROSÉ 2024 HAARDT HILLS, PFALZ, GERMANY	13	60
MERLOT LOUIS VALLON, BORDEAUX FRANCE	9	46

CLASSIC COCKTAILS

DUTCH NEGRONI 18
BOLS GENEVER - GALLIANO L'APERITIVO - SWEET VERMOUTH - THYME - ORANGE

AUTUMN CLOVER CLUB 19
DAMRAKGIN - BOLS RASPBERRY - LEMON - BOLS GINGER - ORANGE BITTERS - THYME

GOLD FASHIONED 18
BOLS BARREL AGED GENEVER - BOLS BUTTERSCOTCH - CHOCOLATE BITTERS - BLACK WALNUT BITTERS - ORANGE

ESPRESSO MARTINI 20
BOLS VODKA - GALLIANO ESPRESSO - BOLS CACAO WHITE - ESPRESSO

MOCKTAILS

AUTUMN RED 12
FLUERE BITTER - CRANBERRY - ALCOHOL-FREE PROSECCO OR TONIC - BLOOD ORANGE

FLUERE MULE 12
FLUERE SPICED CANE - GINGER - CINNAMON - MINT

BEERS

HEINEKEN DRAFT	8
HEINEKEN 0%	8
LOWLANDER IPA	9
LOWLANDER BLONDE	9
LOWLANDER BLONDE 0%	9
LOWLANDER WHITE	9
NOAM BAVARIA LAGER	9

WATER

EVIAN 33CL - STILL	5
EVIAN 1L - STILL	9
BADOIT 33CL - SPARKLING	5
BADOIT 1L - SPARKLING	9
SOURCY ROOD 750ML - SPARKLING (LOCAL)	9
SOURCY BLAUW 750ML - STILL (LOCAL)	9

WE ARE PLEASED TO SERVE OUR COFFEE OR TEA.
DAIRY FREE OPTIONS: ALMOND - SOY - OAT

STARTERS

SEABASS CEVICHE
with radish and lovage

or

POACHED EGG
with artichoke, shallot and beurre blanc

MAIN COURSES

WILD BOAR NECK
with aubergine, onion and jus

or

GNOCCHI
with chanterelles, duxelles and mushroom sauce

We work with fresh ingredients sourced daily from local suppliers.

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

Vegan (V) Vegetarian (VG) Gluten-Free (GF)

Dining for 2

SIDE DISHES

Sourdough Bread 9
with jersey butter

POMMES FRITES 9
with amstel mayonnaise

GREEN SALAD 8
a fresh mix of the season

DESSERTS

TARTELETTE 15
with peach, yogurt and lemonthyme

MILLEFEUILE 16
with manjari chocolate, passion fruit and praline

CHEESE PLATTER 23
a variety of cheeses with nut crackers and cranberry jam

BANOFFEE BRÛLÉE 15
with banoffee and ginger coconut sorbet

DUTCH STRAWBERRY TART 15
with lemon verbena and vanilla crème pâtissière