



CULINARY DELIGHTS

Welcome to Restaurant Amstelle!
As a proud ambassador of *Biodiversity on Your Plate*, an initiative by Dutch Cuisine, we are working towards a more sustainable menu. Look for the  to discover our biodiversity-friendly dishes.

BITES

- Sourdough bread**  1, 6, 7, 11 5
salted butter · tapenade
- Irish Mór oyster**  2, 12 4.5
red wine vinegar · shallot · lemon
- Amsterdam cheese bites (3 PCS)**   7, 10, 12 8
cheese mousse · cumin
kesbeke pickled onions · mustard seed
- Homemade crab croquettes (4 PCS)** 1, 2, 4, 7, 9, 12 10
corn dip
- Mozzarella ibérico skewer (3 PCS)** 1, 7, 12 8
black olive · apple chutney



STARTERS

- Cauliflower couscous** V 🍴 1, 7, 8 15
béchamel · romanesco
amsterdammer cheese · pistachio · grapefruit
- Burrata** V 🍴 7, 8 16
red grape · sweet potato · pecan
basil · raspberry · sorbet
- Marinated scallop** 🍴 6, 7, 8, 14 18
watercress · potato · hazelnut · ponzu
- Yellowfin tuna à la niçoise** 🍴 3, 4, 12 17
little gem · haricots verts · quail egg
red onion · olive · tomato sorbet · vinaigrette
- Carpaccio** 1, 3, 7, 8, 10, 12 17
truffle mayonnaise · sun-dried tomato
capers · parmesan
- Steak tartare** 1, 3, 4, 7, 8, 10, 11, 12 17
egg yolk · pickle · shallot · capers
parsley · crouton

SOUPS

- Tomato soup** (V) 🍴 7, 9 10
meatballs · cream · basil oil
- Bouillabaisse** 🍴 1, 3, 4, 7, 9, 14 17.5
market fish · mussels · potato · tomato
fennel · celery · crouton · rouille

gluten (1) · crustaceans (2) · egg (3) · fish (4) · peanuts (5)
soy (6) · milk (7) · nuts (8) · celery (9) · mustard (10)
sesame (11) · sulphites (12) · lupin (13) · molluscs (14)



MAIN COURSES

- Ravioli goat cheese honey** V ♻️ 1, 3, 7, 8, 9, 12 25
romanesco · cherry tomato
walnut · black olive · watercress sauce
- Artichoke** V ♻️ 3, 7, 12 25
green asparagus · artichoke truffle purée
poached egg · parmesan
- Gamba** ♻️ 2, 4, 7, 9, 12, 14 29
shellfish risotto · mussel · zucchini
fennel · tomato · lemon tarragon sauce
- Seared sea bass** ♻️ 4, 7, 9, 12 29
samphire · asparagus · legumes
baby potato · white wine sauce
- Sole à la meunière** ♻️ 3, 4, 7, 10, 12 49
beurre noisette · capers
lemon · parsley · fries · salad
- Schnitzel** 1, 3, 7, 9, 12 24.5
haricots verts with bacon
cherry tomato · lemon · fries · peppercorn sauce
- Corn-fed chicken** 1, 3, 7, 9, 12 29
fregola · corn · granny smith
celery · curry sauce
- Rack of lamb** ♻️ 1, 7, 9, 12 38
lamb neck · orecchiette · artichoke
taggiasca olive · parsley · bell pepper · lamb jus
- Chef's special** daily price
ask our staff for today's special



FROM THE GRILL

Served with one side dish
and one sauce of your choice

Bavette 200 g	34
Tournedos 200 g	38
Wagyu entrecôte 140 g	40

FOR 2 PEOPLE

Côte de boeuf 1000 g	85
30 min. preparation time	

SIDES

Side salad 1, 7, 12	5
Seasonal vegetables 7, 9	5
Sautéed onions & mushrooms 7	4.5
Fries from Friethoes 3, 7, 10, 12	6
Mashed potatoes 7	5

SAUCES

Béarnaise 3, 7, 12	3.5
Red wine sauce 7, 9, 12	3.5
Peppercorn sauce 7, 9, 12	3.5
Mushroom sauce 7, 9, 12	3.5
Chimichurri 12	3.5

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