



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  salted butter · tapenade	5
Irish Mór oyster  red wine vinegar · shallot · lemon	4.5
Amsterdam cheese bites (3 PCS)   cheese mousse · cumin kesbeke pickled onions · mustard seed	8
Homemade crab croquettes (4 PCS) corn dip	10
Mozzarella ibérico skewer (3 PCS) black olive · apple chutney	8



STARTERS

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

SOUPS

- Tomato soup** (V) ♻️ 10
meatballs · cream · basil oil
- Bouillabaisse** ♻️ 17.5
market fish · mussels · potato · tomato
fennel · celery · crouton · rouille

Allergies or dietary requirements? Let us know
or view our allergen menu via the QR code





MAIN COURSES

- Ravioli goat cheese honey** V V 25
romanesco · cherry tomato
walnut · black olive · watercress sauce
- Artichoke** V V 25
green asparagus · artichoke truffle purée
poached egg · parmesan
- Gamba** V 29
shellfish risotto · mussel · zucchini
fennel · tomato · lemon tarragon sauce
- Seared sea bass** V 29
samphire · asparagus · legumes
baby potato · white wine sauce
- Sole à la meunière** V 49
beurre noisette · capers
lemon · parsley · fries · salad
- Schnitzel** 24.5
haricots verts with bacon
cherry tomato · lemon · fries · peppercorn sauce
- Corn-fed chicken** 29
fregola · corn · granny smith
celery · curry sauce
- Rack of lamb** V 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	5
Seasonal vegetables	5
Sautéed onions & mushrooms	4.5
Fries from Friethoes	6
Mashed potatoes	5

SAUCES

Béarnaise	3.5
Red wine sauce	3.5
Peppercorn sauce	3.5
Mushroom sauce	3.5
Chimichurri	3.5

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