



## CULINARY DELIGHT

Welcome to Restaurant Amstelle!  
A place that feels like home, where every dish is prepared with love. 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 special biodiversity-friendly choices.

## BITES

### SOURDOUGH BREAD

Salted butter | Olive tapenade 5

### OYSTER IRISH MÓR

Red wine vinegar | Shallot | Lemon 4.5

### CRISPY POLENTA BALLS (4PCS)

Gorgonzola | Pomodori 8

### BLACK TIGER CROQUETTES (4PCS)

Seaweed mayonnaise 9

### MUSHROOM PÂTÉ (2PCS)

Brioche | Pickled shallot | Chives 8



## STARTERS

### ODE TO "THE AMSTERDAMMER" 🌿 🍷

Amsterdam cheese | Button mushrooms  
Pickled onions | Cumin | Cheese crisp 13

### BURRATA 🌿 🍷

Carpaccio of roasted beetroot | Blackberries  
Black garlic | Pedro Ximénez 15

### YELLOWFIN TUNA 🍷

Hummus | Sweet pointed pepper  
Daikon radish | Shiso 17

### CRAYFISH CANNELLONI 🍷

Corn-fed chicken | Shellfish béchamel | Parmesan 19

### CARPACCIO

Truffle mayonnaise | Sun-dried tomato  
Capers | Parmesan 16

### STEAK TARTARE

Egg yolk | Pickle | Shallot | Capers  
Parsley | Crystal bread 16

## SOUPS

### TOMATO SOUP (🌿) 🍷

Meatballs | Cream  
Basil oil 10

### TOM KHA KAI

Chicken thigh | Oyster mushrooms  
Bean sprouts | Red chili | Coriander 13

Allergy or dietary needs? Ask our staff  
for the allergen menu or view it online via the QR code





## MAIN COURSES

### GNOCCHI À LA RATATOUILLE 🌱 🦋

Tomato | Zucchini | Bell pepper  
Eggplant | Onion | Parmesan 24

### ROASTED CELERIAC 🌱 🦋

Beech mushrooms | Spinach | Hazelnut  
Parsnip | Shallot sauce 24

### BLACK TIGER GAMBA 🦋

Tagliatelle squid ink | Garlic  
Cherry tomato | Zucchini 29

### SEARED BLACK HALIBUT 🦋

Risotto | Shellfish | Grilled spring onion  
Pumpkin | Curry sauce 28

### SOLE À LA MEUNIÈRE 🦋

Beurre noisette | Capers | Lemon  
Parsley | Side salad | Fries 49

### SCHNITZEL

Haricots verts with bacon | Cherry tomato  
Applesauce | Fries | Pepper sauce 24.5

### CORN-FED CHICKEN

Chicory | Winter carrot | Ragout tartlet  
Fenugreek sauce 32

### SHORT RIB 🦋

Green beans | Parsnip | Pearl onion  
Apple syrup sauce 35



## FROM THE GRILL

All grill specialties are served  
with 1 side dish and 1 sauce of your choice

TOURNEDOS 200 GR | 38  
BAVETTE 200 GR | 34  
PLUMA IBÉRICO 200 GR | 34

## FOR 2 PERSONS

CÔTE DE BOEUF 1000 GR | 85  
30 min. preparation time

## SIDES

Side salad 3.5  
Seasonal vegetables 4.5  
Sautéed onion & mushrooms 4.5  
Fries from Friethoes | Mayonnaise 5.5  
Mashed potato 4

## SAUCES

Red wine | Bearnaise  
Chimichurri | Mushroom 3.5

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