



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	5.5
Irish Mór oyster (1 pcs / 6 pcs) 🌿 red wine vinegar · shallot · lemon	3.5 / 20
Cheese tompouce (2 pcs) 🌿 🌿 amsterdammer cheese · puff pastry · comté	7
Wild mushroom croquettes (4 pcs) 🌿 lovage mayonnaise	8
Wagyu Cecina de León (2 pcs) pani puri · piquillo jam · tomato · hazelnut	8



STARTERS

- Roasted beetroot** VG  15
dill · hazelnut · mustard sorbet
- Burrata** V  16
wild mushrooms · crouton · kale
vadouvan · sweet potato
- Whiskey smoked salmon**  17
chives · strained yoghurt
herring roe · mandarin sorbet
- Soft-shell crab** 18
prawn · lemon · pumpkin
tandoori · physalis
- Carpaccio** 17
truffle mayonnaise · sun-dried tomato
capers · parmesan · pine nuts
- Steak tartare** 17
pickle · shallot · capers
egg yolk · parsley · crouton

SOUPS

- Tomato soup** (V)  10
meatballs · cream · basil oil
- Dutch shrimp bisque**  17
celery · carrot · fresh herbs · crouton · aioli

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





MAIN COURSES

Aubergine ravioli V 	25
scamorza · aubergine caviar walnut · basil · tomato sauce	
Roasted pointed cabbage VG 	25
rouleau · pistachio purée · dukkah crispy rice · shiitake sauce	
King prawn	28
pappardelle · artichoke · parmesan mustard cognac sauce	
Cod 	28
pearl barley · cauliflower · spinach hazelnut · coffee sauce	
Sole à la meunière 	49
beurre noisette · capers · lemon · parsley · fries	
Schnitzel	24.5
haricots verts with bacon · cherry tomato lemon · fries · pepper sauce	
Duck breast	32
beetroot · parsnip purée plum compote · spiced sauce	
Venison steak	32
venison stew · carrot purée · caramelised onion celeriac pavé · black pepper sauce	
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	36
Tournedos 200 g	38
Wagyu entrecôte 170 g	46

FOR 2 PEOPLE

Côte de boeuf 1000 g	85
Min. 30 minutes preparation time	

SIDES

Side salad	5
Seasonal vegetables	5
Sautéed onions & mushrooms	4.5
Fries from Friethoes	6
Mashed potato	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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