



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 5.5
salted butter · tapenade

Irish Mór oyster (1 pcs / 6 pcs)  12, 14 3.5 / 20
red wine vinegar · shallot · lemon

Cheese tompouce (2 pcs)   1, 3, 6, 7, A, 10, 11, 12 7
amsterdammer cheese · puff pastry · comté

Wild mushroom croquettes (4 pcs)  1, 3, 7, 12 8
lovage mayonnaise

Wagyu Cecina de León (2 pcs) 1, H 8
pani puri · piquillo jam · tomato · hazelnut



STARTERS

- Roasted beetroot** VG 🍷 H, 10, 12 15
dill · hazelnut · mustard sorbet
- Burrata** V 🍷 1, 7, 10 16
wild mushrooms · crouton · kale
vadouvan · sweet potato
- Whiskey smoked salmon** 🍷 4, 7, 10 17
chives · strained yoghurt
herring roe · mandarin sorbet
- Soft-shell crab** 2, 12 18
prawn · lemon · pumpkin
tandoori · physalis
- Carpaccio** 1, 3, 7, 8, 10, 12 17
truffle mayonnaise · sun-dried tomato
capers · parmesan · pine nuts
- Steak tartare** 1, 3, 4, 7, 8, 10, 11, 12 17
pickle · shallot · capers
egg yolk · parsley · crouton

SOUPS

- Tomato soup** (V) 🍷 7, 9 10
meatballs · cream · basil oil
- Dutch shrimp bisque** 🍷 1, 2, 3, 7 17
celery · carrot · fresh herbs · crouton · aioli

gluten (1) · crustaceans (2) · egg (3) · fish (4) · peanuts (5)
soy (6) · milk (7) · almond (A) · hazelnut (H) · walnut (W)
cashew (C) · pecan (Pe) · pistachio (Pi) · celery (9) · mustard
(10) · sesame (11) · sulphites (12) · lupin (13) · molluscs (14)



MAIN COURSES

Aubergine ravioli **V** **1, 3, 6, 7, W, 9, 12** 25
scamorza · aubergine caviar
walnut · basil · tomato sauce

Roasted pointed cabbage **VG** **1, 3, 6, 7, W, 9, 12** 25
rouleau · pistachio purée · dukkah
crispy rice · shiitake sauce

King prawn **1, 2, 3, 7, 10** 28
pappardelle · artichoke · parmesan
mustard cognac sauce

Cod **1, 4, 7, H** 28
pearl barley · cauliflower · spinach
hazelnut · coffee sauce

Sole à la meunière **4, 7** 49
beurre noisette · capers · lemon · parsley · fries

Schnitzel **1, 3, 7, 9, 12** 24.5
haricots verts with bacon · cherry tomato
lemon · fries · pepper sauce

Duck breast **1, 3, 7, Pi, 9, 12** 32
beetroot · parsnip purée
plum compote · spiced sauce

Venison steak **7, 9, 12** 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 7, Pe, 12	5
Seasonal vegetables 7, 9	5
Sautéed onions & mushrooms 7	4.5
Fries from Friethoes 3, 10, 12	6
Mashed potato 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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