



CULINARY DELIGHT

Welcome to Restaurant Amstelle!
A place that feels like home, where every dish is prepared with love. As a proud supporter of "Biodiversiteit op je Bord", we are taking steps toward a more sustainable menu. Look for the 🌱 to spot our special biodiversity-friendly options.

BITES

SOURDOUGH BREAD 🌱

Salted butter | Olive tapenade 5

OYSTER IRISH MÓR 🌱

Red wine vinegar | Shallot | Lemon 4.5

ARANCINI (4PCS) 🌱 🌱

Risotto | Pesto | Tomato | Mozzarella 8

PATA NEGRA (2PCS)

Brioche | Truffle cream | Chives 11

BLACK TIGER CROQUETTES (4PCS)

Seaweed mayonnaise 9

DRY-AGED BEET 🌱 🌱

Pomelo | Cream cheese | Hazelnut 8





STARTERS

TARTELETTE 🌱

Zucchini mousse | Goat cheese
Kohlrabi | Crispy mustard 13

BURRATA 🌱

Tomato | Basil | Pine nuts
Orange | Black olives 15

YELLOWFIN TUNA 🐟

Sashimi | Avocado | Pickled radish | Lime mayonnaise
Seaweed sorbet | Kombu 17

SCALLOP 🐟

Bacon | Pumpkin | Potato foam 19

CARPACCIO

Truffle mayonnaise | Sun-dried tomato
Capers | Parmesan cheese 16

STEAK TARTARE

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

SOUPS

TOMATO SOUP (🌱🌱)

Meatballs
Cream | Basil oil 10

BISQUE

Dutch shrimp | Rouille
Fennel | Croutons 14.5

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





MAIN COURSES

GNOCCHI 🌱 🦋

Green asparagus | Truffle foam
Spinach sauce 24

CAULIFLOWER STEAK 🌱 🦋

BBQ leek | Romesco sauce
Almonds 23

BLACK TIGER GAMBA 🦋

Risotto | Bottarga | Mussel
Lemon | Fennel | Seaweed 29

HADDOCK À LA NAGE

Baby potatoes | Seasonal vegetables 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

DUCK BREAST

Polenta | Carrot | Pistachio | Onion compote
Cardamom star anise jus 29



FROM THE GRILL

All grill specialties are served
with 2 side dishes and 1 sauce of your choice

TOURNEDOS 200 GR | 38

BAVETTE 250 GR | 34

SPRING CHICKEN 450 GR | 34

FOR 2 PERSONS

CÔTE DE BOEUF 700 GR | 80

30 min. preparation time

SIDES & SAUCES

Side salad 3.5

Seasonal vegetables 4.5

Sautéed onion & mushrooms 4.5

Friet from Friethoes | Mayonnaise 5.5

Mashed potato 4

Red wine sauce | Bearnaise | Chimichurri | Mushroom sauce 3.5

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