



AMSTEL HOTEL
AMSTERDAM

- RESTAURANT -

menu

STARTERS

STEAK TARTARE 20

pommes paille - truffle mayonnaise - kumquat

Large +8

TUNA FLAMMKUCHEN 18

tuna tataki - veal sirloin - tuna mayonnaise

BRIOCHE SALMON & EEL* 19

smoked salmon & eel - horshradish - salmon roe

PUMPKIN (VG) 16

burrata cream - sage

It is possible to make this dish vegan.

INTERMEDIATES

FREGOLA 21

aubergine - parsley - tomato

FOIE GRAS* 28

pumkin tarte tatin - apple - balsamic

PIKE PERCH WELLINGTON 24

px beurre blanc - green cabbage - fennel

ASPARAGUS SOUP 15

chives

MAIN COURSES

POLENTA 26  
tomato - salsa verde - paprika

LAMB 38 
asperagus espuma - rosemary jus

VOL AU VENT 33
skate wing - parsley root - green herb beurre blanc

FLEMISH ASPARAGUS 33 
hollandaise sauce - egg - baby potato
Choose between salmon or ham.

SIGNATURE

TOMAHAWK STEAK 800GR 115 
béarnaise - french fries

TARBOT FROM THE GRILL 60 
crème fraîche - lobster remoulade - spinach - almond

SIDES

'FRITES UIT ZUYD' 8  
truffle mayonnaise

SWEET POTATO FRIES (VG) 8
parmesan - lime mayonnaise

GARDEN SALAD 8  

MULTIGRAIN SOURDOUGH BREAD (VG) 8
basil butter

menu

DESSERTS

TOMATO À LA CAPRESE (VG) 15

crème fraîche ice cream - basil

WHITE CHOCOLATE (VG) 15

blackcurrant - rhubarb - grand marnier sorbet

CHEESE PLATTER (VG) 20

assorted cheeses - ginger bread - red berry jam

BANOFFEE BRÛLÉE 15

ginger - coconut - sorbet

CLASSIC BAKED ALASKA (VG) 14

brownie - vanilla ice cream - forest fruit