



## AMSTEL RESTAURANT DINNER

### STARTERS

La Boudeuse Oysters (6) 27  
*Red Wine Vinegar, Lemon*

Steak Tartare 19  
*Smoked Beef Flank Steak, Herb Cream*

Avocado 18 ✓  
*Tomato, Smoked Paprika, Butterhead Lettuce*

Caesar Salad 19  
*Poussin, Anchovy, Egg*

Duck Liver 21  
*Fig Compote, Spices*

Smoked Salmon 19  
*Red Onion, Capers, Crème Fraîche*

Onion Soup au Gratin 18 ✓  
*Cevenne Onion, Madeira, Gruyère Cheese*

Bread Basket 7  
*Sourdough, Farmhouse Butter, Tapenade*

### MAIN DISHES

Mushroom Risotto 28 ✓  
*Parmesan Cheese, Parsley*

Slow-Cooked Veal Cheeks 30  
*Endive Mash, Truffle Jus*

Beef Tenderloin 32  
*French Fries, Salad, Haricots Verts*

Pike Perch Filet 28  
*Sauerkraut, Bloater*

Sea Bass 32  
*Cassoulet, White Beans, Madras Curry*

North Sea Sole 58  
*French Fries, Salad, Beurre Noisette*

### MENU DU JOUR

3 courses 49

4 courses 65

### KATARA SPECIALTIES

*Prepared the Traditional Way*

Machbous Dajaj 28  
*Chicken, Baharat, Loomi, Rice*

Jereesh Rebian 32  
*Black Tiger Prawns, Wheat, Nuts*

Om-Ali 16  
*Puff Pastry, Nuts, Raisins*

### DESSERTS

Homemade Ice Cream 14  
*Selection of Ice Cream & Sorbets*

Cheese Platter 16  
*Selection of 5 Dutch Cheeses*

Crème Brûlée 15  
*Tahitian Vanilla, Cane Sugar*

Paris Brest 15  
*Pistachio, Chocolate Sorbet, Orange*

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We kindly ask you to keep appropriate distance.  
Kindly let us know of any dietary wishes.

✓ Vegetarian dishes



## AMSTEL RESTAURANT

### BEERS

Heineken, draft	5
Heineken 0.0, draft	4
Affligem Belgian White	6
Oedipus Avatar	6
Oedipus Thai Thai	6
Duvel	6

### COCKTAILS

Aperol Spritz	10
Dutch Negroni	12
Gin & Tonic	12
Amsterdam Mule	12
Espresso Martini	12
Tiramisu Martini	12
Rye Whiskey Sour	12
French Julep	12

### MOCKTAILS



Coffee & Tonic	8
Cold Brew Coffee, Tonic	
Hortus Botanicus	8
Dammann Bali Tea, Gingerbeer, Orange	

### CHAMPAGNE

nv	Louis Roederer Brut Premier	20	100
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*For more wines please ask for our extended wine list.  
We are more than happy to assist you with pouring a pairing  
glass of wine with your dishes.*

### WHITE WINES

2018 Grüner Veltliner, Federspiel		
Domäne Wachau	8	46
<i>Wachau, Austria</i>		
2018 Riesling Trimbach	11	50
<i>Alsace, France</i>		
2017 Bordeaux Blanc, Château Pellebouc	11	50
<i>Bordeaux, France</i>		
2019 Pinot Grigio, Colterenzio	12	56
<i>Alto Adige, Italy</i>		
2019 Chardonnay, Cordillera Torres	12	56
<i>Limari Valley, Chile</i>		
2019 Sauvignon Blanc, Dashwood	12	56
<i>Marlborough, New Zealand</i>		
2018 Pouilly-Fuissé, Vieilles Vignes,		
Domaine Guerrin	14	65
<i>Burgundy, France</i>		



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### ROSÉ WINE

2019 By. Ott Rosé, Domaines Ott		
<i>Côtes de Provence, France</i>	11	50

### RED WINES

2019 Côtes-du-Rhône Grand Veneur,		
Alain Jaume	8	46
<i>Rhône, France</i>		
2017 Barbera d'Asti 5 Vignés, La Morandina	11	50
<i>Piedmont, Italy</i>		
2015 Reserva Viña Alberdi, La Rioja Alta	12	56
<i>Rioja, Spain</i>		
2019 Shiraz Boomerang Bay, Grant Burge	12	56
<i>South Eastern, Australia</i>		
2011 Château Bourseau	14	65
<i>Lalande de Pomerol, France</i>		
2017 Côte de Nuits-Villages,		
Domaine Gachot-Monot	16	75
<i>Burgundy, France</i>		

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