




AMSTEL RESTAURANT LUNCH

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

SANDWICHES

Amstel Burger 22
Aberdeen Angus, French Fries

Barbecue Beef Brisket Bretzel 15
Sauerkraut, Horseradish

Dutch Shrimps 18
Brioche, Cocktail Sauce

Club Sandwich M 18/ L 22
Turkey, Cheese, Bacon, Egg, Lettuce, French Fries

LUNCH MENU

2 courses 34.50

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

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


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

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