

AMSTERDAM CAFE RESTAURANT PRINSENGRACHT N°381

# MENU

ENG

**APPETIZERS**

Oyster no.4 from Yerseke - mignonette	4.5
Oyster no.4 from Yerseke - Champagne beurre blanc	5.5
Sourdough bread 'Stadsbakkerij As' - yeast butter	6
Oeuf mayonnaise - smoked eel	7
Mushroom parfait - brioche - cornichon	9
Clams - Pastis lemon sauce - parsley - lemon	15
Chicken & waffle - caviar - maple syrup - hot sauce	14
Charcuterie - Ibérico - Chorizo - Salchichón	14
Blini - crème fraîche - fish eggs	10
Cheese beignet - Parmesan mayonnaise - 'Pecorino'	10
Chicken liver parfait - brioche - apricot mustard	13
Langoustine toast - boudin noir - Piment d'Espelette	14

**CHEF'S MENU**

3 courses	55
<b>STARTER</b>	
Steak tartare - piquillo - pimentón mayonnaise -hazelnut	17
Mackerel - bonito - kohlrabi vinaigrette - chicken skin	16
Roasted leek - grilled grapes - vichysoisse	14
<b>MAIN</b>	
Steak frites - peppercorn sauce	29
Plaice - 'Zeeuwse' mussel - saffron beurre blanc -rouille	31
Ratatouille - pecorino sauce - pecorino crumble - basil	24
<b>TO SHARE</b>	
Grilled seabass - salted lemon fish beurre blanc - pimentón oil	55
BBQ langoustines 500g - sobrasada & Café de Paris butter	52
T-Bone steak - champonzu jus de veau - egg yolk - cracklings per 100 grams	14
<b>SIDES</b>	
Fries from 'Frietboutique' - Dijonnaise	6
Butter lettuce - green beans - pearl onion - 'Gouda'	7
Seasonal vegetables	8
<b>DESSERTS</b>	
Corn cake - orange chiboust - corn crumble - buttermilk ice cream - horchata	11
Dark chocolate mousse - chocolate crumble - vanilla olive oil ice cream - Maldon	12
Cheese from 'Fromagerie Kef' per cheese	4
Merlijn, crayeux de Roncq, Overjarig Schaap, Cashel Blue	



Allergies or any dietary requirements? Please scan the QR-code and let us know.