

CAFÉ RESTAURANT PRINSENGRACHT
N° 381 AMSTERDAM

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
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



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

CHEF'S MENU

3 courses	55
STARTER	
Steak tartare - crème fraîche - 'Gouda' - toast	17
Tuna tartare - dashi mayonnaise - watermelon - basil	18
Roasted leek - Comté - mustard sauce - macadamia	14
Artichoke - spinach puree - poached egg - Mollica breadcrumbs - fermented chili dressing	16
MAIN	
Steak frites - peppercorn sauce	29
Monkfish - morels - roseval potato - mushroom puree - jus de veau	32
Carrot & beetroot millefeuille - buttermilk dressing - carrot puree - wild garlic oil	24
TO SHARE	
Grilled seabass - smoked fish beurre blanc - bay leaf	55
BBQ langoustines 500g - sobrasada & Café de Paris butter	52
T-Bone steak - champonzu jus de veau - egg yolk - cracklings	14
SIDES	
Fries from 'Frietboutique' - Verlan mayonnaise	6
Butter lettuce - green beans - pearl onion - 'Gouda'	7
Seasonal vegetables	8
DESSERTS	
Poached rhubarb - verbena - vanilla ice cream - olive oil lemon cake - almond tuiles	11
Dark chocolate terrine - ganache - vanilla ice cream	11
Cheese from 'Fromagerie Kef'	4
Brillat-Savarin, Cantal, Pont-l'Évêque, Bleu des Basques	