

AMSTERDAM CAFE RESTAURANT PRINSENGRACHT N°381

# MENU

**APPETIZERS**

Oyster nr.4 from Yerseke - mignonette	4.5
Oyster nr.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
Chickenliver parfait - brioche - apricot mustard	13
Langoustine toast - black pudding - piment Espelette	14

Please inform the staff about any allergies or dietary requirements.

**CHEFS MENU**

3 courses	55
<b>STARTER</b>	
Steak tartare - crème fraîche - 'Gouda' - toast	17
Tuna tartare - dashi mayonnaise - watermelon - basil	18
Roasted leek - Comté cream - mustard sauce	14
Artichoke - spinach cream - poached egg - 'Mollica' breadcrumb - fermented chili dressing	16
<b>MAIN</b>	
Steak frites - peppercorn sauce	29
Monkfish - morels - roseval potato - mushroom puree	32
Carrot & beetroot millefeuille - buttermilk dressing - carrot puree - wild garlic oil	24
<b>TO SHARE</b>	
Grilled seabass - smoked fish beurre blanc - bay leaf	55
BBQ langoustines 500gr - 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' - Verlan mayonnaise	6
Butter lettuce - green beans - pearl onion - 'Gouda'	7
Seasonal vegetables	8
<b>DESSERTS</b>	
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' per cheese	4
Brillat-Savarin, Cantal, Pont-l'Évêque, Bleu des Basques	