



### Anna Caviar "Classic"

Blini's, shallots, chives, crème fraîche, egg, parsley  
30 gr. 74      50 gr. 115

#### Oysters

Royal Cabanon "David Herve" number 4

6 pcs. 32      9 pcs. 48      12 pcs. 64

3- Course menu 47.5

#### Starters

Herring | Herring roe, quail egg, chives, beetroots

Brisket | Little gem, celeriac, horseradish

#### Main courses

Suckling pig | Carvallo nero, lentils, mushrooms

Cod | Potato, 'Zaanse' mustard, artichoke

#### Desserts

Apple longeur | Caramel, cinnamon ice cream

Cheese platter | 3 pcs. (Supplement €5)

3- Course wine experience 30

### Steaks & Lobster

Tenderloin	160 gr.*	30
Sirloin steak	210 gr.*	37
Canadian lobster "Thermidor"	300 gr.*	27
	500 gr.*	48

\*Steaks are served with fries, salad and Laurel-gravy

\*Lobsters are served with fries and salad


 Vegetarian dishes  Can be served as a vegan dish.

If you have any allergies, please ask for the menu with nutritional values and allergy information.





### Starters

Steak tartare	Egg yolk, Enoki mushrooms	16
Smoked duck	Orange, Blue Stilton, walnut	18
Smoked salmon	Celeriac, cucumber, radish	18
Chicken liver	Bacon, beetroots, capers	24
Halibut gravlax	Swiss chard, fennel, lemon	25

### Soups

Pumpkin	Ginger, orange, Ras el hanout 	15
Tom kha kai	Coconut, chicken, lime	16
Crustaceans	Scallop, gamba, fennel	20

### Salads

Green salad	Legumes, yoghurt, red wine-mint vinaigrette 	16
Beetroot salad	Avocado, pickles 	16
Bulgur salad	Tomato, red onion, feta 	18
Caesar salad	Chicken, anchovies, egg	18
Artichoke salad	Poached egg, lettuce 	18


### Main courses

Mushroom ravioli	Mushroom, Parmesan, garlic 	20
Steak tartare	Egg yolk, Enoki mushrooms	22
Guinea fowl	Pomme fondant, chicory, Madeira	23
Flank steak	Parsley roots, red wine sauce	24
Tiger prawns	Pandan rice, Thai curry	25
Beef blade	Red beetroot risotto, mustard	27
Dover sole	Fries, salad, brown butter	52

### Sides

Roasted beetroots	4	Creamy risotto	5
Roasted pumpkin	4	Mashed potato	5
Fries "uit Zuyd"	5	Young broccoli	5

### Desserts

Homemade ice	Cream and sorbet (4 scoops)	15
Crème brûlée	Cardamom, sorbet of pineapple and rum	15
Fruit salad	Melon, kiwi, pineapple,  coconut- lime sorbet	15
Cherry compote	Cream cheese, milk chocolate	16
Chocolate mousse	Mandarin, star anise ice cream	16
Cheese platter	European cheeses (5 pcs.)	17

### Sandwiches

Veal croquette	<i>Kellenaers, brioche, mustard</i>	14
Salmon sandwich	<i>Avocado, shallot</i>	18
Steak sandwich	<i>Blue cheese vinaigrette, onion compote</i>	20
Club sandwich	<i>Chicken, cheese, bacon, fries</i>	22
Amstel Burger	<i>Aberdeen Angus, fries, bacon homemade ketchup</i>	23

### Katara specialties

*Prepared in traditional manner*

Mashboos	<i>Chicken, Qatari spices, Basmati rice</i>	27
Mashkool	<i>Tiger prawns, Qatari spices Basmati rice</i>	30
Elba	<i>Yogurt, saffron, rose water</i>	11
Khanfroosh	<i>Traditional cakes, vanilla, rose water</i>	13

### Snacks

Veal croquettes (6 pcs.)	10
3 types of hummus	11
Cheese croquettes (4 pcs.)	13
Shrimp croquettes (4 pcs.)	13
Jamón Ibérico	15
Charcuterie	15



# Amstel Brasserie



### Anna Caviar "Classic"

Blini's, sjalot, bieslook, crème fraîche, ei, peterselie  
30 gr. 74      50 gr. 115

#### Oesters

Royal Cabanon "David Herve" nummer 4

6 st. 32      9 st. 48      12 st. 64

3- Gangen menu 47.5

#### Voorgerechten

Haring | Haringkuit, kwartelei, bieslook, bieten

Kalfsborst | Little gem, knolselderij, mierikswortel

#### Hoofdgerechten

Speenvarken | Carvallo nero, linzen, paddenstoelen

Kabeljauw | Aardappel, Zaanse mosterd, artisjok

#### Desserts

Appel longeur | Karamel, kaneel roomijs

Kaas plateau | 3 st. (Supplement €5)

3- Gangen wijn arrangement 30

#### Steaks & Kreeft

Ossenhaas 160 gr.\* 30

Entrecote 210 gr.\* 37

Canadese kreeft "Thermidor"\* 300 gr. 27

500 gr. 48

\* Steaks worden geserveerd met frites, salade en Laurier- jus

\* Kreeft wordt geserveerd met frites en salade

 Vegetarische gerechten  Veganistische gerechten

Mocht u allergieën hebben, vraag dan gerust naar onze allergenenkaart.

#### Voorgerechten

Steak tartaar | Eigeel, Enoki paddenstoelen 16

Gerookte eendenborst | Sinaasappel, Blue Stilton, walnoot 18

Gerookte zalm | Knolselderij, komkommer, radijs 18

Kippenlevertjes | Spek, bieten, kappertjes 24

Heilbot gravlax | Snijbiet, venkel, citroen 25

#### Soepen

Pompoen | Gember, sinaasappel, Ras el hanout ✓ 15

Tom kha kai | Kokos, kip, limoen 16

Schaaldieren | Coquille, gamba, venkel 20

#### Salades

Groene salade | Peulvruchten, yoghurt, rode wijn- mint vinaigrette ✓ 16

Bietensalade | Avocado, augurk ✓ 16

Bulgur salade | Tomaat, rode ui, feta ✓ 18

Caesar salade | Kip, ansjovis, ei 18

Artisjoksalade | Gepocheerd ei, kropsla ✓ 18

#### Hoofdgerechten

Paddenstoelen | Paddenstoelen, Parmezaan, ✓ 20  
ravioli knoflook

Steak tartaar | Eigeel, Enoki paddenstoelen 22

Parelhoen | Pomme fondant, witlof, Madeira 23

Bavette | Peterseliewortel, rode wijnsaus 24

Gamba's | Pandan rijst, Thaise curry 25

Rundersukade | Rode bieten risotto, mosterd 27

Noordzeetong | Frites, salade, bruine boter 52

#### Sides

Geroosterde bieten 4 Romige risotto 5

Geroosterde pompoen 4 Aardappelpuree 5

Frites "uit Zuyd" 5 Baby broccoli 5

#### Desserts

Huisgemaakt ijs | Roomijs en sorbet (4 bollen) 15

Crème brûlée | Kardemom, sorbet van ananas en rum 15

Fruit salade | Meloen, kiwi, ananas, kokos- limoen ijs  15

Kersencompote | Cream cheese, melk chocolade 16

Chocolade- mousse | Mandarijn, steranijs roomijs 16

Kaas plateau | Europese kazen (5 st.) 17

### Sandwiches

Kalfskroketten	<i>'Kellenaers', brioche, mosterd</i>	14
Zalm sandwich	<i>Avocado, sjalot</i>	18
Steak sandwich	<i>Blauwe kaas vinaigrette, uiencompote</i>	20
Club sandwich	<i>Kip, kaas, bacon, frites</i>	21
Amstel Burger	<i>Aberdeen Angus, frites, bacon, huisgemaakte ketchup</i>	23

### Katara specialiteiten

*Bereid op traditionele wijze*

Mashboos	<i>Kip, Qatari specerijen, Basmati rijst</i>	27
Mashkool	<i>Gamba's, Qatari specerijen, Basmati rijst</i>	30
Elba	<i>Yoghurt, saffraan, rozenwater</i>	11
Khanfroosh	<i>Traditionele cakes, vanille, rozenwater</i>	13

### Snacks

Bitterballen (6 st.)	10
3 soorten hummus	11
Kaaskroketten (4 st.)	13
Garnalenkroketten (4 st.)	13
Jamón Ibérico	15
Charcuterie	15



# Amstel Brasserie

# THE DYLAN, BASSERIE OCCO

served from 11:00 - 18:00 hrs.

## CLUB SANDWICH

Spek / kip / gebakken ei / tomaat / ui / friet  
Bacon / chicken / sautéed egg / tomato / onion / fries  
15.00

Rosbief-coleslaw of gerookte heilbot-Vadouvan of avocado-quinoa  
Roastbeef-coleslaw or smoked halibut-Vadouvan or avocado-quinoa  
10.00

## BURGER

Brioche / kropsla / ui / ingelegde komkommer  
Brioche / butter lettuce / onion / homemade pickle  
17.00

FRIES/FRIET 5.00

Caesar salade / gebakken gamba's / ei / knoflook croûtons / ui / Parmezaanse kaas  
Caesar salad / roasted shrimp / egg / garlic croûtons / onion / Parmesan cheese  
16.00 / 22.00

Biet / yoghurt / gezouten citroen / sesam  
Beetroot / yoghurt / preserved lemon / sesame  
17.00

Eendenborst / Haricots verts / tomaat / ingelegde ui / mierikswortel / hangop  
Duck breast / French beans / pickled onion / horseradish / curd  
17.00

Forel / avocado / geroosterde kokosnoot / lente ui / gerookte paprika  
Trout / avocado / toasted coconut / spring onion / smoked paprika  
18.00

Romige knolselderij soep / rillettes / crouton / ui / bladselderij  
Creamy celeriac soup / rillettes / crouton / onion / celery  
16.00

Zeeuwse creuses III met citroen en rode wijnazijn 6pcs  
Dutch pacific oysters with lemon and red wine vinegar

MRIJ STEAK TARTARE

pan cristal

16.00

FRIES/FRIET 5.00

CAVIAR SELECTED FOR VINKELES

Chinese Oscietra / blini / ei / peterselie / sjalot / crème fraîche

Chinese Oscietra / blini / egg / parsley / shallot / sour cream

10 gram – 75.00 / 30 gram – 180.00 / 50 gram – 285.00

**Per restaurant om servies terug te brengen € 30,- \*Prijzen en  
wijzigingen onder voorbehoud**

**Per restaurant for bringing back the china € 30,- \*Prices and  
modifications under reserve.**