



DINNER

STARTERS

Steak tartare 17

Beef, egg yolk cream, butterhead lettuce and sourdough toast

Roasted beetroot salad Ⓥ (vegan) 15

Butterhead lettuce, vegan feta, pickled onions, yogurt grapefruit dressing and seeds

Vitello tonnato 14,5

Veal, tuna mayonnaise, capers and arugula

Bisque 12,5

Crayfish, tomato and crème fraîche

Phyllo dough pizza Ⓥ 15

Goat cheese, beetroot, balsamic vinegar, arugula and chives

Carpaccio 14,5

Beef, Old Amsterdam cheese, lemon mayonnaise and arugula

MAIN COURSES

Tournedos 27,5

Homemade pepper sauce, celeriac and chives

Large steak tartare 21,5

Beef, egg yolk cream, butterhead lettuce and sourdough toast

Melanzane alla Parmigiana Ⓥ 18

Roasted eggplant, tomato, mozzarella, basil pesto and Parmesan cheese

Caesar salad 18

Romaine lettuce, grilled chicken thigh, anchovies, egg, croutons and Parmesan cheese

add bacon +3

add avocado +3

1

Amstell's choice

Roasted salmon 20,5

Fennel and citrus vinaigrette

AMSTEL1 BURGERS

Cheeseburger 17,5

Hamburger bun, beefburger, Kesbeke piccalilly sauce, bacon, Old Amsterdam cheese, red onion, butterhead lettuce and tomato

Vegan burger ⑤ (vegan) 17,5

Vegan brioche, kimchi burger, portobello, creamy yellow onion relish and butterhead lettuce

SIDES

Fries with Old Amsterdam cheese and truffle mayonnaise ⑤ 8

Fries with mayonnaise ⑤ 6,5

Rustic baguette with herb butter and aioli ⑤ 6,5

Green salad with vinaigrette ⑤ (vegan) 5

Spinach sautéed in butter ⑤ 7,5

DESSERTS

Crème brûlée 8,5

Classic vanilla crème brûlée

Merengue crème anglaise 8

Vanilla custard, cocoa and pistachio

Dame blanche 6,5

Vanilla ice cream, chocolate sauce, whipped cream and almond shavings

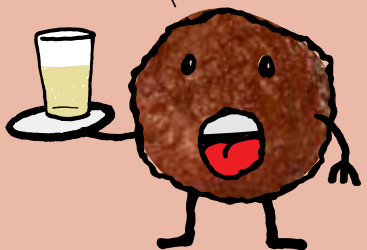
Local cheeses from Kef 14

3 cheeses, Italian crackers, grapes and apple syrup

Tarte tatin 8,5

Apple and vanilla ice cream

"Order with me
and get the
ball going."





THEATER MENU

3 COURSE MENU 39,95

To perfectly compliment a fun night of culture we offer a special 3-course pre-theatre menu. We cook, you dine and head over to the show in time.

STARTER

Roasted beetroot salad Ⓥ (vegan)

Butterhead lettuce, vegan feta, pickled onions, yogurt grapefruit dressing and seeds

Carpaccio

Beef, Old Amsterdam cheese, lemon mayonnaise and arugula

MAIN COURSE

Melanzane alla Parmigiana Ⓥ

Roasted eggplant, tomato, mozzarella, basil pesto and Parmesan cheese

Roasted salmon

Fennel and citrus vinaigrette

Tournedos (surcharge) +7,50

Homemade pepper sauce, celeriac and chives

Fries with mayonnaise Ⓥ (surcharge) +6,5

DESSERT

Raspberry cheesecake from Holtkamp

+ Espresso, coffee or tea