



AMSTEL RESTAURANT DINNER

STARTERS

Baerii Caviar (30gr.) 115
Classic Garnish

La Boudeuse Oysters (6pcs) 27
Black Bean Vinaigrette, Lemon

Topinambur Tartare 19 ✓
Artichoke, Feta, Herb Vinaigrette

Barbecue Leek 19 ✓
Watercress, Smoked Almond, Fennel Sauce

Caesar Salad 20
Chicken Thigh, Parmesan Cheese, Anchovies

Onion Soup 18 ✓
Crouton, Parsley, Gruyère

Smoked Salmon 21
Filo, Hoisin, Chive, Fried Capers

Thai Steak Tartare 21
Lemon Grass, 63 Degree Egg, Cilantro

MAIN DISHES

Pumpkin Risotto 29 ✓
Parmesan Cheese, Winter Purslane

Roasted Pointed Cabbage 29 ✓
Mushrooms, Mustard Seeds, Vadouvan Beurre
Blanc

Cod 32
Indian Cress, Black Rice, Tom Kha Gai Sauce

Lobster 65
BBQ Hollandaise, Fries, Gruyère

Beef Shortrib 31
Kale, Belgian Endive, Caper Sauce

Grilled Sirloin Steak 225g 45
Fondant Potatoes, Brussels Sprout, Bay Leaf

MENU DU JOUR Changing Menu

3 courses 55

4 courses 70

SIDE DISHES

Risotto 5.5

Fries, Truffle Mayonnaise 5.5

Sweet Potato Fries, Lime Mayonnaise 5.5

Melange of Roasted Beets, Feta, Walnuts 5.5

Bread Basket, Herb Butter, Basil Aioli 7.5

DESSERTS

Homemade Ice Cream 15
Selection of Ice Cream & Sorbets

Crema Catalana 15
Orange, Licor Cuarenta Y Tres

Stewed Pear 15
Caramelia Chocolate, Ginger Sorbet

Valrhona Caraïbe 66% Chocolate 15
Pecan Nuts, Orange-Tangerine Ice-Cream

Cheese Platter 16
Selection of Dutch Cheeses

M
E
N
U

We kindly thank you for keeping appropriate distance.
We would like to ask you to inform us of any dietary requirements.

✓ Vegetarian dishes



AMSTEL RESTAURANT DINNER

BEERS

Affligem Belgian White 0.0	6
Alfa Draft	6
Heineken	6
Alfa Intens Dort	7
Affligem Belgian White	7
Oedipus Gaia IPA	7
Oedipus Thai Thai Tripel	7
Duvel	7

COCKTAILS

Aperol Spritz	12
Dutch Negroni	14
Margarita	14
Dark 'n Stormy	14
Whiskey Sour	14
Old Fashioned	14
Espresso Martini	14

MOCKTAILS

Virgin Mojito	8
Hortus Botanicus	8
Virgin Hugo Spritz	8
Cultcha Kombucha The Original	6
Cultcha Kombucha Coconut-Lime	6
Cultcha Kombucha Apple Ginger	6

CHAMPAGNE

		
nv Louis Roederer Brut Collection 242	20	100

WHITE WINES

		
2020 Grüner Veltliner, Federspiel <i>Domäne Wachau, Wachau, Austria</i>	8	46
2020 Pinot Grigio <i>Colterenzio, Alto Adige, Italy</i>	12	56
2017 Chardonnay <i>Hartenberg Estate, Stellenbosch, South-Africa</i>	12	56
2020 Sauvignon Blanc <i>Dashwood, Marlborough, New Zealand</i>	12	56
2020 Riesling Herrnberg Trocken <i>Weingut Künstler, Rheingau, Germany</i>	12,5	60
2020 Sancerre <i>Domaine Franck Millet, Loire, France</i>	14	65
2019 Pouilly-Fuissé, Vieilles Vignes <i>Domaine Guerrin, Burgundy, France</i>	14	65

ROSÉ WINE

		
2020 By. Ott Rosé <i>Domaines Ott, Côtes de Provence, France</i>	11	50

RED WINES

		
2019 Côtes-du-Rhône Grand Veneur 8 <i>Alain Jaume, Rhône, France</i>	46	
2020 Barbera d'Asti 5 Vignés <i>La Morandina, Piedmont, Italy</i>	11	50
2016 Reserva Viña Alberdi <i>La Rioja Alta, Rioja, Spain</i>	12	56
2019 Shiraz Boomerang Bay <i>Grant Burge, South Eastern, Australia</i>	12	56
2018 Bourgogne Pinot Noir <i>Vincent Girardin, Burgundy, France</i>	14	65
2012 Château Bourseau <i>Lalande de Pomerol, France</i>	14	65

For more wines please ask for our extended wine list.
We are more than happy to assist you with pouring a
pairing glass of wine with your dishes.

We kindly thank you for keeping appropriate distance.
We would like to ask you to inform us of any dietary requirements.