



AMSTEL HOTEL
AMSTERDAM

- RESTAURANT -

menu

STARTERS

STEAK TARTARE 20 
pommes paille - truffle mayonnaise - kumquat

TUNA 18 
tuna tataki - veal sirloin - tuna mayonnaise - flammkuchen

BRIOCHE SALMON & EEL* 19
smoked salmon & eel - horshradish - salmon roe

PUMPKIN (VG) 16  
burrata cream - sage
It is possible to make this dish vegan.

INTERMEDIATES

FREGOLA 21 
aubergine - parsley - tomato

FOIE GRAS* 28
pumkin tarte tatin - apple - balsamic

PIKE PERCH WELLINGTON 24
px beurre blanc - green cabbage - fennel

ASPARAGUS SOUP 15   
chives

CHEF'S CHOICE

3 COURSES 49
wine pairing +38

4 COURSES 59
wine pairing +50

**For our foie gras and eel, we work with producers that meet the highest ethical and quality standards.*

Do you have any allergies? Please let our team know.

Vegan 
Vegetarian (VG)
Gluten-free 

MAIN COURSES

POLENTA 26   
tomato - salsa verde - paprika

LAMB 38 
asperagus espuma - rosemary jus

VOL AU VENT 33
skate wing - parsley root - green herb beurre blanc

FLEMISH ASPARAGUS 33 
hollandaise sauce - egg - baby potato
Choose between salmon or ham.

SIGNATURE

TOMAHAWK STEAK 800GR 115 
béarnaise - french fries

TARBOT FROM THE GRILL 60 
crème fraîche - lobster remoulade - spinach - almond

SIDES

'FRITES UIT ZUYD' 8  
truffle mayonnaise

SWEET POTATO FRIES (VG) 8
parmesan - lime mayonnaise

GARDEN SALAD 8  

MULTIGRAIN SOURDOUGH BREAD (VG) 8
basil butter

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DESSERTS

TOMATO À LA CAPRESE (VG) 15

crème fraîche ice cream - basil

WHITE CHOCOLATE (VG) 15

blackcurrant - rhubarb - grand marnier sorbet

CHEESE PLATTER (VG) 20

assorted cheeses - ginger bread - red berry jam

BANOFFEE BRÛLÉE 15

ginger - coconut - sorbet

CLASSIC BAKED ALASKA (VG) 14

brownie - vanilla ice cream - forest fruit

THE GRAND DAME FACADE 48

Take home a delicious piece of our heritage with this exquisite chocolate replica of our building; perfect for savouring at your leisure or as a gift. Handcrafted with dark chocolate, caramel, cacao nibs, and crispy raspberry.

PERFECT PAIRING



VIEIRA DE SOUSA

10 year-old tawny port

15

BOSCO DEL MERLO

verduzzo passito 2019

12

RIVESALTES AMBRÉ

collection 2005

12

We are pleased to serve our sustainable coffee or tea.

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drinks

COCKTAILS

APEROL SPRITZ	17
aperol - prosecco - soda	
NEGRONI	18
dutch courage gin - campari - carpano vermouth	
ESPRESSO MARTINI	19
doragrossa caffè - ketel one vodka - espresso	
OLD FASHIONED	18
rebels 10 - bitters - simple syrup	

NON-ALCOHOLIC COCKTAILS

PERFECT ILLUSION	12
0% bitter - 0% vermouth - tonic water	
ISLAND BREEZE	12
pineapple juice - coconut milk - coconut water	
MARY POPPINS	12
oolong iced tea - ginger ale	

BEER

Alfa Draft 5%	7
Heineken 5%	8
Duvel 8.5%	9
Affligem Belgian White 4.8%	9
Oedipus Thai Thai Triple 8%	9
Heineken 0.0%	7
Affligem Blond 0.0%	8

WATER

Evian 1L - still	9
Badoit 1L - sparkling	9
Sourcy Rood 750ML - sparklin (local)	9
Sourcy Blauw 750ML - still (local)	9



CHAMPAGNE

GIMONNET-GONET GRAND CRU BRUT BLANC DE BLANCS 'CUVÉE L'ORIGINE'	25	130
GIMONNET-GONET GRAND CRU BRUT BLANC DE BLANCS 'CUVÉE L'ORIGINE' MAGNUM		270
GIMONNET-GONET GRAND CRU BRUT ROSÉ 'CUVÉE L'ECLAT'		150

WHITE WINE

VERDEJO CARRASVIÑAS 2024 Félix Lorenzo Cachazo, Rueda, Spain	9	46
PINOT GRIGIO 2023 Colterenzio, Alto Adige, Italy	12	56
SANCERRE 2023 Franck Millet, Loire, France	16	80
RIESLING 'WIN WIN' VON WINNING 2023 Von Winning, Pfalz, Germany	12	56
COTEAUX BOURGUIGNONS LA CITADELLE 2022 Domaine Guerrin, Burgundy, France	13	60
ALBARIÑO SOBRELÍAS 2023 Albanta, Rías Baixas, Spain		52
GRÜNER VELTLINER 'TERRASSEN' 2023 Bründlmayer, Kamptal, Austria		68
CHARDONNAY DIAMOND COLLECTION 2022 Francis Ford Coppola, Californië, United States	13	62
POUILLY-FUISSÉ 'AUX VIGNES DESSUS' 2023 Domaine Bourdon, Burgundy, France		95



ROSÉ

CHÂTEAU DU SEUIL 2024

Château du Seuil, Provence, France

10 50

CHÂTEAU DU SEUIL 2024 MAGNUM

Château du Seuil, Provence, France

100

RED WINE

CÔTES-DU-RHÔNE ROUGE

‘GRAND VENEUR’ 2022

Alain Jaume, Rhône, France

9 46

BARBERA D’ASTI ‘5 VIGNÉS’ 2023

La Morandina, Piemonte, Italy

12 56

FOUGUEYRAT AOC ST. EMILION GRAND CRU 2022

Chateau Fougueyrat, Bordeaux, France

14 68

VINA ALBERDI ‘AMSTEL HOTEL ‘ 2019

La Rioja Alta, Rioja, Spain

15 75

PINOT NOIR MWC 2022

Yea Valley, Victoria, Australia

10 50

CABERNET SAUVIGNON OPTIMA 2019

Anthonij Rupert, Franschhoek, South Africa

16 80

MALBEC ALTA COLLECTION 2022

Tapiz, Mendoza, Argentina

60

AMARONE DELLA VALPOLICELLA CLASSICO

‘MASÙA DI JAGO’ 2020

Recchia, Veneto, Italy

115

- Ask our team for the extended wine list -

