

<i>Gin Tonic</i>	
Hendricks	13,00
Bombay Sapphire	12,50
Damrak	13,75

<i>Rum</i>	
Pampero Blanco Rum	6,50
Bacardi Superior	7,50
Zacapa 23y	18,00

<i>Vodka</i>	
Ketel One Vodka	7,50
Ciroc Vodka	19,25
Absolut	7,50

<i>Whiskey</i>	
Jack Daniels	7,50
Chivas	8,25
Jameson	8,25
Cardhu	11,00
Bushmills 10yr	8,25
Dalwhinnie	15,00
Oban 14y	13,75
Johnnie Walker Red	8,25
Johnnie Walker Black	17,00

<i>Bittergarnituren</i>	
Portie 'van Dobben' bitterballen (6 stuks)	7,00
Assortiment warme snacks (12 stuks)	13,75

'Amsterdams genot'	13,00
Ossenworst, leverworst, 2 Van Dobben bitterballen, Old Amsterdam kaas met Amsterdamse uien en mosterd	

'Lounge plate' (2 personen)	22,75
Assortiment ham en kaas met gemarineerde olijven, gemengde noten, brood met tapenades, 2 Van Dobben bitterballen en 2 kaaskroketjes	

<i>Bourbon</i>	
Bulleit Bourbon	8,25
Bulleit Rye	10,50
Makers Mark	8,50

<i>Jenever</i>	
Bols Jonge Jenever	5,50
Bols Corenwijn	6,00

<i>Tequilla</i>	
Don Julio Blanco of Reposada	13,00

<i>Cognac</i>	
Busnel Calvados	8,50
Remy Martin V.S.O.P.	10,00
Ragnaud	21,50
Henneseey	10,25

<i>Liqueuren Liqueurs</i>	
Onder andere Cointreau, Disaronno, Drambuie, Baileys, Licor 43, Baileys, Grand Marnier, Cointreau, Frangelico,	7,00

<i>Bites</i>	
Portion of 'van Dobben' bitterballen (6 pcs)	7.00
Assortment of hot snacks (12 pieces)	13.75

'Amsterdam delight'	13.00
Ox sausage, liver sausage, 2 Van Dobben bitterballen, Old Amsterdam cheese with Amsterdam onions and mustard	

'Lounge plate' (2 people)	22.75
Assorted ham and cheese with marinated olives, mixed nuts, bread with tapenades, 2 Van Dobben bitterballen and 2 cheese croquettes	

Bon Appetit



Guten Appetit



MENU

Koffie en Thee

Koffie/Espresso/Decafé	3,95
Cappuccino/Latte	4,25
Thee	3,95

Bronwater en Frisdranken

Sourcy Blauw/Rood water 0,2L	4,00
Sourcy Blauw/Rood water 0.7L	7,50
Frisdranken	4,00

Bier van de tap

Heineken Amsterdammer	4,50
Heineken Pint	8,50
Birra Moretti	5,50
Affligem Blond	5,50
Texels Skuumkoppe	5,50
Oedipus Seasonal Beer	5,75

Bier op fles

Heineken 0.0%	4,50
Duvel	6,00
Brouwerij 't IJ Zatte 8.0%	6,75
Brouwerij 't IJ IJwit	6,00
Brand IPA	5,50

Wijn en Champagne

Huiswijn; wit, rood en rosé	6,00	30,00
La Tordera Saomi8 Brut	8,00	40,00
La Tordera Brut Rosé	8,00	40,00
Laurent Perrier La Cuveé Brut	15,00	80,00

Coffee and tea

Coffee/espresso/decaf	3.95
Cappuccino/latte	4.25
Tea	3.95

Spring water and soft drinks

Sourcy Blue/Red water 0.2L	4.00
Sourcy Blue/Red water 0.7L	7.50
Soft drinks	4.00

Beer on tap

Heineken Amsterdammer	4.50
Heineken Pint	8.50
Birra Moretti	5.50
Affligem Blond	5.50
Texels Skuumkoppe	5.50
Oedipus Seasonal Beer	5.75

Bottled beer

Heineken 0.0%	4.50
Duvel	6.00
Brouwerij 't IJ Zatte 8.0%	6.75
Brouwerij 't IJ IJwit	6.00
Brand IPA	5.50

Wine and Champagne

House wine: white, red and rosé	6,00	30,00
La Tordera Saomi8 Brut	8,00	40,00
La Tordera Brut Rosé	8,00	40,00
Laurent Perrier La Cuveé Brut	15,00	80,00

Lunch 12.00 - 15.30 uur

Lunch

Uitsmijter	14,50
Wit of bruin brood, Ham of Kaas of Rosbief	

Croque Monsieur	14,50
Boerenham, Old Amsterdam kaas, Gruyère bechamel, grove mosterd	

Baguette van het Vlaamsch Broodhuys	14,50
Old Amsterdam of huisgemarineerde zalm of ossenworst	

Caesar salade	18,50
Kip, ansjovis, Parmezaanse kaas, ei, croutons	

Steak tartaar van grainfed rund	18,50
Gepocheerd kwartelei, truffelmayonaise, briochebrood	

Nederlandse Holtkamp kroketten	18,50
Kalfsvlees of vegetarisch, brood, mosterd-mayonaise	

Pomodori courgette soep 	9,50
Basilicumcrème, knoflookcroutons	

Bisque	11,50
Strandkrab, rivierkreeft, dragon olie, bosui	

Huisgemaakte Black Angus beefburger	27,50
Brioche bun, streaky bacon, Old Amsterdam, rode uiencompote, wedges	

2-gangen lunch van de chef	32,50
----------------------------	-------

3-gangen lunch van de chef	42,50
----------------------------	-------

Bijgerechten

Frites uit Zuyd	6,00
-----------------	------

Truffelfriet	7,00
Parmezaanse kaas, bieslook, truffel mayonaise	

Zoete aardappel friet	6,00
Pittige mayonaise	

Salade	6,00
--------	------

Gemengde groente	6,00
------------------	------

 = vegetarisch

Heeft u vragen over allergenen of dieetwensen, laat het ons weten.

Lunch 12:00 - 15:30

Lunch

Sunny side up eggs	14.50
White or brown bread, Ham or cheese or roast beef	

Croque Monsieur	14.50
Country ham, Old Amsterdam cheese, Gruyère béchame, coarse mustard	

Baguette from Vlaamsch Broodhuys	14.50
Old Amsterdam or house marinated salmon or ox sausage	

Caesar salad	18.50
Chicken, anchovies, Parmesan cheese, egg, croutons	

Steak tartare of grain-fed beef	18.50
Poached quail egg, truffle mayonnaise, brioche bread	

Dutch Holtkamp croquettes	18.50
Veal or vegetarian, bread, mustard-mayonnaise	

Tomato zucchini soup 	9.50
Basil cream, garlic croutons	

Bisque	11.50
Beach crab, crayfish, tarragon oil, spring onion	

Homemade Black Angus beef burger	27.50
Brioche bun, streaky bacon, Old Amsterdam cheese, red onion compote, potato wedges	

Chef's 2-course lunch	32.50
-----------------------	-------

Chef's 3-course lunch	42.50
-----------------------	-------

Side dishes

Chips from Zuyd	6.00
-----------------	------

Truffle chips	7.00
Parmesan cheese, chives, truffle mayonnaise	

Sweet potato chips	6.00
Spicy mayonnaise	

Salad	6.00
-------	------

Mixed vegetables	6.00
------------------	------

 = vegetarian

If you have any questions about allergens or dietary requirements, please let us know.

Diner 17.30 - 22.00 uur

Voorgerechten


Salade gekarameliseerde geitenkaas 	17,50
Geroosterde peer, walnoot, Aceto Balsamico	

Hollandse garnalencocktail	19,50
Zure appel, gekookt ei, Millstone whisky saus	

Steak tartaar van grainfed rund	18,50
Gepocheerd kwartelei, truffelmayonaise, briochebrood	

Carpaccio kalf	18,50
Kreeftenmayonaise, gefrituurde kappertjes, pangritata	

Soepen

Tomaat 	9,50
Pomodori, courgette, basilicumcrème, knoflookcroutons	

Bisque	11,50
Strandkrab, rivierkreeft, dragon olie, bosui	

Hoofdgerechten

Linzencurry 	23,50
Bladerdeeg, kokoscrème, koriander, gele rijst, flatbread	

Daurade	29,50
Op de huid gebakken file, verse pappardelle, antiboise	

Poussin	29,50
Heel piepkuiken, gnocchi, zongedroogde tomaat, Taggiasche olijven	

Bavette	32,50
Gegrilde grainfed rund, kruidenmousseline, gepofte groenten	

Plates

Sate	27,50
Kippendijen, atjar, kroepoek, gebakken uitjes, pindasaus, frites	

Huisgemaakte Black Angus beefburger	27,50
Brioche bun, streaky bacon, Old Amsterdam, rode uiencompote, wedges	

Nagerechten

Kaas 	13,50
Assortiment Hollandse en buitenlandse kazen, amandel vijgenbrood	


Crème brûlée	12,50
Disaronno, bitterkoekjes, witte chocolade ijs	

Panna Cotta	12,50
Amsterdams honing, seizoensfruit, sorbet	

Chocolat fondant	13,50
Lauwwarm geserveerd, amandeluille, vanille ijs	

Dinner 17:30 - 22:00

Starters


Caramelised goat cheese salad 	17.50
Roasted pear, walnuts, balsamic vinegar	

Dutch shrimp cocktail	19.50
Sour apple, boiled egg, Millstone whisky sauce	

Steak tartare of grain-fed beef	18.50
Poached quail egg, truffle mayonnaise, brioche bread	


Veal Carpaccio	18.50
Lobster mayonnaise, fried capers, pangritata	

Soups

Tomato 	9.50
Tomato, zucchini, basil dressing, garlic croutons	

Bisque	11.50
Beach crab, crayfish, tarragon oil, spring onion	

Main courses

Lentil curry 	23.50
Puff pastry, coconut cream, coriander, yellow rice, flatbread	

Sea bream	29.50
Fillet baked on the skin, fresh pappardelle, antiboise sauce	

Chicken	29.50
Whole spring chicken, gnocchi, sundried tomato, taggiasche olives	


Flank steak	32.50
Grilled grain-fed beef, herb mousseline, roasted vegetables	

Plates

Satay	27.50
Chicken thighs, atjar, prawn crackers, fried onions, peanut sauce, chips	

Homemade Black Angus beef burger	27.50
Brioche bun, streaky bacon, Old Amsterdam cheese, red onion compote, potato wedges	

Desserts

Cheese 	13.50
Assortment of Dutch and foreign cheeses, almond fig bread	

Crème brûlée	12.50
Disaronno, macarons, white chocolate ice cream	

Panna Cotta	12.50
Amsterdam honey, seasonal fruit, sorbet	

Chocolat fondant	13.50
Served lukewarm, almond tuile, vanilla ice cream	