

# CAFÉ

## Americain

### LUNCH

12.00 till 16.00

**Filet Americain** - 12.50

Farmers bread | Amsterdam onion | pickle

**Supplement caviar Baeri Classic 10 gr.** - 27.50

**Croque Monsieur** - 10.50

Farmers bread | Gaastlander ham | farmers cheese

**Fried egg supplement (Croque Madame)** - 1.50

*Vegetarian possible*

**Homard à la Americain** - 16.50

Brioche bread | lobster salad | tomato | garlic

**Veal croquettes** - 12.50

Brioche bread | mustard | Kesbeke pickles

*Vegetarian possible*

**Shrimp croquettes** - 14.50

Brioche bread | cocktail sauce | Kesbeke pickles

**Amsterdam burger** - 19.75

Medium fried | onion salsa | smoked bacon | cheddar |

French fries from Zuyd

*Vegetarian possible*

**Avocado V** - 14.25

Brown farmers bread | avocado | guacamole |

almond | tomato

**BBQ fermented beetroot V** - 14.50

Brown farmers bread | fermented beets |

tomato dressing | burrata

**Gillardeau oyster per three pieces** - 14.50

Red wine vinegar | shallots

**Caviar Asetra** - 127.50

50 gr. Blini | egg yolk | egg white

### STARTERS

12.00 till 16.00 / 17.00 till closing

**Goat cheese soufflé V** - 16.50

Goat cheese | mini carrot | herbs oil

**Steak tartare** - 18.50

Lemon mayonnaise | shallot | cornichon

**Supplement caviar Baeri Classic 10 gr.** - 27.50

**Tuna Ceviche** - 19.50

Tuna tartare | seaweed | wasabi | avocado

### SOUPS AND SALADS

12.00 till 16.00 / 17.00 till closing

**Pumpkin red curry soup V** - 9.75

Pumpkin | sweet potato | red pepper | bean sprouts

**Bouillabaisse** - 14.50

Seafood | whitefish and salmon | shrimp bisque

**Caesar salade** - 17.50

Little gem | farm egg | anchovies

**Chicken supplement** - 5.00

**King prawns supplement** - 6.50

**Greek salad V** - 15.50

Cucumber | tomato | olives | feta | balsamic dressing

**Tuna supplement** - 4.75

### MAIN DISHES

12.00 till 16.00 / 17.00 till closing

**Penne vongole** - 22.50

Tomato garlic sauce | vongole | basil

**Surf & Turf** - 29.50

Bavette | tandoori king prawns | pommes neuf

**Cod** - 26.50

Spinach | grapes | Hollandaise sauce

**Steak tartare** - 26.60

Lemon mayonnaise | shallot | cornichon | green salad |

French fries from Zuyd

**Supplement caviar Baeri Classic 10 gr.** - 27.50

**BBQ grilled Bistro fillet** - 26.75

Mushrooms | roasted Roseval potatoes | celeriac

*Vegetarian possible (fermented beetroot medallions)*

**Gratinated aubergine V** - 21.50

Goat cheese | pine nuts | thyme | pomegranate

### MENU CAFÉ AMERICAIN

Ask for our special menu

2-course menu 34.50 | 3-course menu 42.50

### SIDE DISHES

**Bread and butter V** - 3.50

**French fries from Zuyd V** - 6.00

**Green salad V** - 6.00

**Seasonal vegetables V** - 7.50

**Roseval potatoes V** - 6.00

### DESSERTS

12.00 till 16.00 / 17.00 till closing

**Cheese platter V** - 17.50

Dutch cheeses | Stilton with port | fig compote |

nut bread

**Chocolate trifle V** - 12.50

Various chocolate mousses | red fruits

**Orange tart V** - 11.50

Blood orange | white chocolate

**Crème brûlée V** - 9.50

Tonka beans

**Selection of ice Creams V** - 2.75 per scoop

*Ask for our delicious freshly made summer flavors*

All our dishes may contain traces of allergens. Please inform us in advance if you have any allergies or intolerances.

V = vegetarian

