

# CAFÉ

## Americain

### LUNCH

12.00 till 16.00



**Filet Americain** - 11.50

Farmers bread | Amsterdam onion | pickle  
**Supplement caviar Baeri Classic 10 gr.** - 25.00

**Croque Monsieur** - 9.50

Farmers bread | Gaasterlander ham | farmers cheese  
**Fried egg supplement (Croque Madame)** - 2.50  
*Vegetarian possible*

**Smoked Scottish salmon** - 14.50

Farmers bread | crème fraîche |  
cucumber in sweet and sour

**Veal croquettes** - 11.50

Brioche bread | mustard | Kesbeke pickles  
*Vegetarian possible*

**Shrimp croquettes** - 13.50

Brioche bread | cocktail sauce | Kesbeke pickles

**Amsterdam burger** - 19.50

Medium fried | onion salsa | smoked bacon | cheddar |  
French fries from Zuyd  
*Vegetarian possible*

**Avocado V** - 13.50

Brown farmers bread | avocado | guacamole |  
almond | tomato

**Caprese V** - 13.50

Brown farmers bread | pomodori tomato | basil | burrata

### MAIN DISHES

12.00 till 16.00 / 17.00 till closing

**Tagliatelle V** - 21.50

Forest mushrooms | truffle | Parmesan

**Grilled Dorade fillet** - 25.75

Antiboise sauce | spinach | potato mousseline

**Mackerel fillet** - 27.50

Citrus risotto | gamba | cockles | vongole | mussel |  
tomato | fennel  
*Vegetarian possible*

**Steak tartare** - 24.50

Lemon mayonnaise | shallot | cornichon | green salad |  
French fries from Zuyd  
**Supplement caviar Baeri Classic 10 gr.** - 25.00

**Grilled beef sirloin steak** - 27.50

Potato rösti | spinach | red wine gravy

**Lamb shank** - 24.50

Lentils | ratatouille | lamb gravy

### MENU CAFE AMERICAIN

Ask for our special menu

2-course menu 32.50 | 3-course menu 39.50

**Gillardeau oyster** - 4.75  
Red wine vinegar | shallots

**Caviar Asetra** - 125.00  
50 gr. | Blini | egg yolk | egg white

### STARTERS

12.00 till 16.00 / 17.00 till closing

**Smoked carpaccio beetroot V** - 15.50

Burrata | marinated beetroot | balsamic

**Steak tartare** - 17.50

Lemon mayonnaise | shallot | cornichon  
**Supplement caviar Baeri Classic 10 gr.** - 25.00

**Tuna tataki** - 18.50

Grilled watermelon | sesame | furikake

### SOUP AND SALADS

12.00 till 16.00 / 17.00 till closing

**Summer pea soup** - 9.50

Peas | djeroek poeroet leaf | "rookworst" |  
foam of bacon  
*Vegetarian possible*

**Bouillabaisse** - 12.50

Seafood | whitefish and salmon | shrimp bisque

**Caesar salad** - 16.00

Little gem | organic egg | anchovies  
**Chicken supplement** - 4.50

**Caprese salad** - 14.50

Pomodori tomato | basil | burrata

### SIDE DISHES

**Bread and butter V** - 3.50

**French fries from Zuyd V** - 5.50

**Apple compote V** - 4.50

**Green salad V** - 5.50

**Seasonal vegetables V** - 6.50

**Citrus risotto V** - 5.50

### DESSERTS

12.00 till 16.00 / 17.00 till closing

**Cheese platter V** - 16.50

Dutch cheeses | port infused Stilton | fig compote |  
nut bread

**Apple tarte tatin V** - 9.50

Cinnamon parfait | puff pastry | caramel

**Chocolate fondant V** - 12.50

Pear ice cream | forest fruits coulis | coconut

**Crème brûlée V** - 8.50

Tonka beans

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

Ask for our delicious freshly made winter flavors



Sustainable and healthy dishes on the  
menu at Amsterdam restaurants  
on Leidseplein



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

V = vegetarian

