

*"Drinking good wine with good food in good company is one of life's most civilized pleasures"*

---

## APÉRITIF

### SPARKLING WINES

---

Cava brut, Corazón d'Oro, Spain

Glass 6 | Bottle 32,50

Cava brut Rosé, Corazón d'Oro, Spain

37,50

Crémant de Bourgogne, Bailly Lapierre, France

45

### CHAMPAGNES

---

Champagne André Clouet Grande Réserve, Brut, Grand Cru

Glass 9,50 | Bottle 55

Laurent-Perrier Brut

65

Veuve A. Devaux Blanc de Noir

70

Cuvée Rosé Laurent-Perrier

95

Dom Pérignon 2010

195

### COCKTAILS

---

Orancello Spritz (Homemade Orancello | cava | soda)

10,50

Basil Smash (Gin | lime | basil)

10,50

Strawberry Club (Homemade Strawberry liquor | gin | lime)

11,50

Hitmen (Amaretto | bourbon | basil)

11,50

*"A chef must think like a scientist, organize like an accountant, inspire and motivate like a warrior, move like a track star, plate like an artist and cook like a grandma"*

## MENU DU CHEF

---

### 2 Courses (Starter | Main Course)

#### Flétan

Heilbot | courgette | artisjok | grapefruit | amandel  
Halibut | zucchini | artichoke | grapefruit | almond

#### Rumsteck

Runder staartstuk | zwezerik | koolrabi | wortel | Roseval  
Beef picanha | sweetbread | kohlrabi | carrot | "Roseval" potatoes

31,50

### 2 Courses (Main Course | Dessert)

#### Rumsteck

Runder staartstuk | zwezerik | koolrabi | wortel | Roseval  
Beef picanha | sweetbread | kohlrabi | carrot | "Roseval" potatoes

#### Mangue

Mango | witte chocolade | framboos | blauwe bes  
Mango | white chocolate | raspberry | blueberry

29,00

### 3 Courses (Starter | Main Course | Dessert)

#### Flétan

Heilbot | courgette | artisjok | grapefruit | amandel  
Halibut | zucchini | artichoke | grapefruit | almond

#### Rumsteck

Runder staartstuk | zwezerik | koolrabi | wortel | Roseval  
Beef picanha | sweetbread | kohlrabi | carrot | "Roseval" potatoes

#### Mangue

Mango | witte chocolade | framboos | blauwe bes  
Mango | white chocolate | raspberry | blueberry

42,50

*"First we eat, then we do everything else"*

## LES ENTRÉES

---

### Saumon fumé à la maison

Huisgerookte zalm | avocado | sesam filo | mierikswortel | komkommer  
*House smoked salmon | avocado | sesame phyllo | horseradish | cucumber*

15,50

### Salade chèvre

Geitenkaas | linzen | rode biet | Pedro Ximenez  
*Goat cheese | lentils | beetroot | Pedro Ximenez*

14,50

### Salade Koan

Quinoa | granaatappel | avocado | Granny Smith | zadenmix  
*Quinoa | pomegranate | avocado | Granny Smith | variety of seeds*

13,50

### Soupe à l'oignon gratinée

Franse uiensoep op basis van groentebouillon | crouton gegratineerd met Gruyère  
*French onion soup prepared with vegetable stock | Gruyère gratinated crouton*

9,50

### Paté du chevreuil

Reepaté | uiencompote | aceto | crouton  
*Roe deer paté | onion compote | aceto | crouton*

14,50

### Escargots (12 pièces)

Verse wijngaardslakken | gegratineerd met knoflookboter | citroen  
*Fresh vineyard snails | gratinated with garlic butter | lemon*

17,50

### Huîtres Creuses de Zélande n°3 (6 pièces)

Half dozijn Zeeuwse Creuses n°3 | citroen | rode wijnazijn met sjalot  
*Half dozen Dutch oysters from Zeeland Creuses n°3 | lemon | red wine vinegar with shallot*

19,50

"All great change begins at the dinner table"

## LES PLATS PRINCIPAUX

---

### Poisson du saison

Seizoens vis | bijpassende garnituren en saus  
*Seasonal fish | paired garnishes and sauce*

Dagprijs | *Daily price*

### Ravioli boudin noir

Ravioli gevuld met bloedworst | kreeft | bloemkool | bloedworst  
*Ravioli filled with black pudding | lobster | cauliflower | black pudding*

24,50

### Steak céleri-rave

Knolselderij | parelgort | seizoensgroente | groente jus  
*Celeriac | pearled barley | seasonal vegetables | vegetable jus*

19,50

### Confit de canard

Huisgekonfijte eendenbout | aardappel gratin | sinaasappel | witlof  
*Homemade duck confit | potato gratin | orange | chicory*

24,50

### Tournedos frites

Tournedos | ratatouille | verse frieten | dragon mayonnaise  
*Tournedos | ratatouille | fresh fries | tarragon mayonnaise*

26,50

### Côte de bœuf | 700 gr

(2 personen | *2 persons*)

Côte de bœuf | verse friet | groene salade | bearnaise saus | jus de veau  
*Beef rib roast | fresh fries | green salad | bearnaise sauce | jus de veau*

69,50

## LES SUPPLÉMENTS

---

#### Pain et beurre

Brood en boter | *Bread and butter*

4,50

#### Salade verte

Groene salade | *Green salad*

4,50

#### Foie poêlé

Gebakken eendenlever | *Pan fried duck liver*

8,50

#### Pommes frites

Verse frieten | *Fresh fries*

4,50

*"One cannot think well, love well, or sleep well, if one has not dined well"*

## LES DESSERTS

---

### Paris-Brest au chocolat

Paris-Brest | chocoladesaus | chocomousse | chocolade lolly | chocolade roomijs  
*Paris-Brest | chocolate sauce | chocolate mousse | chocolate popsicle | chocolate ice cream*

11,50

### Crumble aux pommes

Appel | vanillesaus | boerenjongens | kaneel roomijs  
*Apple | vanilla sauce | "boerenjongens" | cinnamon ice cream*

10,50

### Crème brûlée

Crème brûlée | rozemarijn | yoghurt-honing roomijs  
*Crème brûlée | rosemary | yoghurt-honey ice cream*

9,50

### Assiette de fromages

Selectie van 5 verschillende kazen | bijpassende garnituren  
*Selection of 5 different cheeses | paired garnishes*

15,50

### Espresso Martini gourmand

Espresso Martini | selectie van friandises  
*Espresso Martini | selection of friandises*

17,50

## DIGESTIF

### DESSERT WINES

---

Sauvignon-Sémillon blend, Château Fayon, Cadillac, France, 2012

5,50

Coteaux du Layon, Château Pierre-Bise, Loire, France, 2019

6

Moscatel Reserva Especial, De Rotllan Torra, Priorat, Spain (0,5L)

7

### PORT & PINEAU DE CHARENTES

---

Presidential Late Bottled Vintage 2013

6,50

Presidential 10 Years old Tawny

7,50

ABK6 Vieux 10 Ans a'Age

6

### AFTER DINNER

---

Bas-Armagnac 1979

12

Chateau du Breuil XO Calvados

13,50

Willems Wermoed

6

La vieille prune eau de vie

8,50



**Herengracht 339**

1016 AZ Amsterdam

+31 (0) 20 5550255

info@brasserieambassade.nl

www.brasserieambassade.nl