

# RESTAURANT

Do you have special dietary requirements? Please inform our staff.  
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## BREAKFAST

<b>Croissant</b> with butter and a seasonal jam	3,75
<b>Organic yoghurt</b> with granola and flower-honey	5,50
<b>Organic yoghurt</b> with mixed seeds and flower-honey	5,50
<b>Grilled leavened bread</b> with butter and scrambled egg	7,25
<i>Optional: Old Amsterdam, marinated salmon or salted meat</i>	
<b>Grilled leavened bread</b> with butter and omelette	8,50
<b>Croissant</b> with butter and jam, organic yoghurt with Granola and flower-honey, coffee/tea and fresh orange juice	9,95

## BREAD *(white or wholegrain leavened bread)*

<b>Old Amsterdam</b> with pan-fried mushrooms, sweet and sour pickled fennel and watercress	7,75
<b>Grilled vegetables</b> with chickpea-cream and watercress	7,75
<b>BLT</b> a classic with pan-fried bacon, lettuce and tomato	8,00
<b>Salted meat</b> with piccalilli, egg, and Dutch butterhead lettuce	11,50
<b>Marinated Salmon</b> with avocado, watercress and tarragon-mayonnaise	12,50
<b>Of the day</b> , changing topping	daily price

## GRILLED BREAD *(Arabian flatbread, white or wholegrain)*

<b>Dutch cheese</b> and tomato	5,50
<b>Gorgonzola</b> with grilled forest-mushrooms and spring onion	7,00
<b>Salami</b> , mozzarella, basil and tomato	7,25

## CROQUETTES

<b>Veal croquette</b> with mustard	6,50 / 8,75
<b>Vegetable-cheese croquette</b> with mustard-mayonnaise	7,00 / 9,00
<b>Lobster croquette</b> with sauce remoulade	9,00 / 10,75

*The croquette, Amsterdam style, served typically Dutch' on a slice of bread, with Amsterdam trimmings, pickled preserves in a jar – a choice of 1 or 2 pieces*

## CHILDRENS DISHES

<b>Sandwich</b> with jam, white or wholegrain	3,75
<b>Croquette</b> with fries and apple sauce	7,50
<b>Mini-hamburger</b> with fries and mayonnaise	8,50
<b>Fried fish</b> with lettuce fries and sauce remoulade	9,50

## SALADS *(with bread and olive oil)*

<b>Dutch goats cheese</b> with roasted beet, salted red onion, Green apple, pomegranate seeds, beet, oil and croutons	12,75
<b>Caesar salad</b> with Roman Lettuce, farm-hen fillet, egg, anchovies, Old Amsterdam and croutons	13,50
<b>Avocado salad</b> with gegrilled avocado, guacamole, Dutch salad, green apple, pomegranate seeds, beet, oil and croutons	13,50
<b>White cheese salad</b> , chickpea, coriander, salted red onion, lemon, fresh mint and tomato oil	14,75
<b>Fish salad</b> with daily fresh fish, herbal dressing and paprika-mayonnaise	16,50

## SOUP *(with bread and olive oil)*

<b>Musterd soup</b> with sour cream, chives, and leavened croutons	6,50
<b>Fish soup</b> made with fresh catch from the North sea	10,50
<b>Seasonal soup</b> , Dutch seasonal soup	daily price

## RAW

<b>Salmon</b> , thinly sliced with algae salad, reddish and soy-dressing	12,50
<b>Steak tartare</b> , finely minced beef, with roasted leavened bread, raw egg-yolk, and chefs trimmings	13,00
<i>Steak tartare can also be ordered in a large version</i>	19,50

## MAIN

<b>Grilled celeriac-burger</b> with avocado, tomato and guacamole	15,00
<b>Hamburger</b> 100%beef, with coleslaw, burger sauce, lettuce, tomato and red onion	15,75
<b>Tortellini</b> with mushrooms, Old Amsterdam and watercress	16,50
<b>Cod &amp; Cockles</b> with endive mash, and bacon dressing	21,00
<b>Dutch round steak</b> with mushrooms and sauce bearnaise	21,50
<b>Fish from the market</b> with seasonal trimmings	daily price

*Extra: fries, salad, grilled vegetables and/or seasonal trimmings*

## DESSERT

<b>Warm apple pie</b> with whipped cream and chocolate ice-cream	7,50
<b>Vanilla ice-cream</b> with roasted almonds, whipped cream and hot chocolate sauce	8,50
<b>Dutch cheese platter</b> with nut bread and apple-syrup	14,50

## PLATTERS *(with bread and olive oil)*

<b>Cheese</b> , selection of Dutch cheeses with nut bread and apple-syrup	14,50
<b>Dutch</b> with bitterballen, cheese sticks, beef sausage, liverwurst, Old Amsterdam and pickled preserves	16,50
<b>Meat</b> with pate spread, ham, dried sausage, pickled red onion, cracklings and tomato dip	17,50
<b>Fish</b> with pickled herring, squid, cockles, fried fish, steamed mackerel, algae salad and sauce remoulade	19,50

## BITES

<b>Fresh roasted nuts</b>	5,50
<b>Artisan bread</b> with dip	6,00
<b>Mini-burgers</b> 100% beef	6,00
<b>Old Amsterdam</b> with mustard	6,50
<b>Bitterballen</b> (6)	6,50
<b>Cheese sticks</b> (6)	7,50
<b>Calamares</b> with sauce remoulade	7,50
<b>Sardines in a tin</b> with artisan bread and lemon	8,75

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## EVENTS

### HOT DRINKS

Various Teas	2,75
Fresh mint tea	3,00
Ginger tea	3,00
Coffee	2,95
Espresso	2,95
Espresso macchiato	3,25
Cappuccino	3,50
Cafe latte	3,75
Latte macchiato	3,75
Double shot espresso	4,00
Hot chocolate	3,25

### SPECIAL COFFEE

Dutch, French, Italian, Spanish	7,50
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### SOFTDRINKS / WATERS

Various soft drinks	from 2,75
Homemade lemonade	3,00
Panna / Pellegrino 0,25 l.	2,75
Panna / Pellegrino 0,75 l.	5,50

### SMOOTHIES / JUICES

Organic pear juice	3,00
Organic apple juice	3,00
Fresh orange juice	4,25
Fruitmix of mango and banana	4,30
Yogurt drink with forest fruits	4,30
Vegatable juice with avocado, beet and banana	4,50
Vitamin juice changes daily	daily price

### COCKTAILS / GIN TONIC

Aperol Spritz	8,00
Limoncello Spritz	8,00
Mojito	8,50
Van Dyck Gin, Fever-Tree Indian Tonic, lime	8,50
Hendrick's Gin, Fever-Tree Indian Tonic, cucumber slices	9,75
Damrak Gin, Fever-Tree Indian Tonic, orange, clove	11,00
Gin mare, Fever-Tree Mediterranean Tonic, green olive, thyme	11,75

### DRAFT BEERS

Heineken	2,75 / 3,00 / 5,00
Brand Up	3,75
Affligem Blond	4,50
Affligem Tripel	4,50
Brouwerij 't IJ IJwit	5,00
Brouwerij 't IJ IPA	5,00
Seasonal beers	4,50

### BEERS ON BOTTLE

Heineken 0.0	3,00
Brouwerij 't IJ, Zatte	5,00
Brouwerij 't IJ, Natte	5,00
Jopen, Gerstenbier	5,00
Jopen, Mooie Nel IPA	5,75
Van Vollenhoven's, Extra Stout	6,25

### SPARKLING

<b>Vilarnau Cava Brut</b>	7,50 / 32,50
Penedes, Spain <i>Fresh soft sparkling wine with hints of citrus green apples and anise.</i>	
<b>Nicolas Feuillatte Brut Reserve</b>	59,50
Champagne, France <i>Very refined taste with a soft sparkle, long aftertaste and fresh sours.</i>	

### WHITE WINES

<b>Wine of the day</b>	daily price
<i>Several wines from interesting wine regions.</i>	
<b>Tormaresca Paiara</b>	4,75 / 21,50
Puglia, Italy <i>Fresh white wine with a scent of white fruit made with Chardonnay and Bombino.</i>	
<b>Ill Ciqüenas Verdejo Organic</b>	5,25 / 23,00
Castila, Spain <i>Straw-colored with hints of green. This wine has flowery aromas with the scent of stone-fruits such as pear. This Verdejo tastes remarkably fruity with tones of pear and spices.</i>	
<b>Norton Sauvignon Blanc</b>	5,50 / 25,00
Mendoza, Argentina <i>A wispy and dry Sauvignon with hints of citrus, grapefruit and fresh herbs. Elegant and freshly acidic in its aftertaste.</i>	
<b>Masi Pinot Grigio</b>	6,25 / 29,50
Veneto, Italy <i>A very fresh and fruity wine made with the Pinot Grigio grape. A good choice for an aperitif.</i>	
<b>Boschendal 1685 Chardonnay</b>	35,00
Franschhoek, South Africa <i>Typical full bodied Chardonnay ripened on wood. Aromas of tropical fruits, with a creamy and round aftertaste. A great recommendation for a Chardonnay enthusiast.</i>	

### ROSÉ

<b>Boschendal The Rose Garden rosé</b>	4,75 / 21,50
Franschhoek, South Africa <i>Cherry-colored with a hint of summer fruits like cherry and strawberry. Versatile and elegant.</i>	

### RED WINES

<b>Wine of the day</b>	daily price
<i>Several wines from interesting wine regions.</i>	
<b>Boschendal Larone Shiraz Mourverdre</b>	4,75 / 21,50
Franschhoek, South Africa <i>The soft taste shows intense fruit aromas with strong ripe tannins, followed by an aftertaste with dark berries.</i>	
<b>Norton Merlot</b>	5,50 / 25,00
Mendoza, Argentina <i>Intense ruby-red color. With a broad spectrum of aromas like ripened dark fruits and coffee. Excellent concentration.</i>	
<b>Beronia Tempranillo</b>	6,25 / 29,50
Rioja, Spain <i>A taste of subtle spices with hints of vanilla, coconut and a lovely mix of cacao and cherry.</i>	
<b>Norton Malbec Reserva</b>	35,00
Mendoza, Argentina <i>A juicy elegant wine with complex aromas of ripened black fruit and tobacco. Its taste is round and meaty with a firm concentration, good structure and long aftertaste.</i>	

## STREET

## THE

## ARTS

# URRANT