

Soda

COLA	3.30	GELE PETER	5.75
COLA ZERO	3.30	ROOIE ANNIE	5.75
CASSIS	3.30	SEMI-SKIMMED MILK B	2.00
FANTA	3.30	BUTTERMILK B	2.00
BITTER LEMON	3.30	APPLE JUICE V+	3.50
TONIC	3.30	TOMATO JUICE V+	3.50
GINGER ALE	3.30	FRESH ORANGE JUICE SMALL	4.50
SPRITE	3.30	FRESH ORANGE JUICE LARGE	7.50
RIVELLA	3.40		
ICE TEA LEMON	3.30	Harrogate water	
ICE TEA GREEN	3.30	SPARKLING 330 ML	4.00
GINGER BEER	4.30	SPARKLING 750 ML	7.50
SAN BITTER	4.90	FLAT 330 ML	4.00
FRISTI	3.30	FLAT 750 ML	7.50
CHOCOLATE MILK	3.30		
CRODINO	4.90		

Hot beverages

COFFEE	3.00	TEA	2.90
COFFEE AMERICANO	3.10	FRESH MINT TEA	3.60
ESPRESSO	3.00	FRESH GINGER TEA	3.60
DOUBLE ESPRESSO	4.40	FRESH MINT & GINGER TEA	3.80
LATTE	3.30	HOT CHOCOLATE	3.50
CAPPUCCINO	3.30		
CAPPUCCINO OAT MILK	3.60	Pie	
LATTE MACCHIATO	4.00	APPLE PIE	5.50
LATTE OAT MILK	4.40	WHIPPED CREAM	0.50
FLAT WHITE	4.50	SCOOP OF VANILLA ICE CREAM	2.00
ESPRESSO MACCHIATO	3.20	CHEF'S SPECIAL TART	6.00
CORTADO	3.30		

Bottled beer

HEINEKEN 0.0	4.00	Draught beer	
AFFLIGEM 0.0	4.60	GLASS 0.22	3.50
AMSTEL RADLER 0.0	4.00	GLASS 0.25	3.80
AMSTEL RADLER	4.00	GLASS 0.5	7.15
AFFLIGEM BLOND	6.40	TEXELSE SKUUMKOPPE 0.3	5.70
AFFLIGEM TRIPEL	6.40	TEXELSE SKUUMKOPPE 0.5	8.60
WESTMALLE DOUBLE	6.40	BRAND WEIZEN 0.3	5.70
		BRAND WEIZEN 0.5	8.60
		HOLE 10 IPA 0.3 B	6.00
		CHANGE TAP	CHANGING PRICE

BITES TO SHARE

SMALL BEEF CROQUETTES FROM BEEF STEW 8 PCS.	8.75
CHEESE CUBES REYPENAER V	7.95
OX SAUSAGE 6 PCS.	8.50
CHICKEN THIGH WITH TERIYAKI DIP 6 PCS.	10.75
SERVING PLATTER 2 PERSONS	15.75
ARUGULA/CHEESE CROQUETTES 8 PCS. V	9.95
FRY MIX 12 PCS.	13.50
CHEESE STICKS 8 PCS. V	9.95
MEAT-FREE SMALL CROQUETTES 8 PCS. V+	10.95

White wines

VIN DE LA DIQUE SAUVIGNON BLANC		glass/bottle	
- PAYS D'OC - FRANCE		4.50 / 25.00	
<i>Dry wine with fresh aromas of citrus fruit and grass.</i>			

LUNA BLANCA VERDEJO			
- RUEDA - SPAIN		5.95 / 32.75	
<i>Refreshing with notes of green apple and anise.</i>			

SIX DEGREES OAK AGED CHARDONNAY			
- CALIFORNIA - USA		6.50 / 35.50	
<i>Rich in flavor with tropical fruit, oak, vanilla and a creamy finish.</i>			

LES VIGNES VIOGNIER RÉSERVE			
- LANGUEDOC - FRANCE		6.75 / 36.00	
<i>Flavorful with aromas of peach, melon, honey, oak and vanilla.</i>			

Rosé wines

LABORIE GRENACHE			
- LANGUEDOC - FRANCE		4.50 / 25.00	
<i>Fruity, hint of raspberry, strawberry and nice and dry.</i>			

NIUS BOBAL			
- TIERRA DE CASTILLA - SPAIN B		5.95 / 32.75	
<i>Deliciously fresh rosé brimming with flavors of red fruit.</i>			

Red wines

VIN DE LA DIQUE CABERNET SAUVIGNON			
- PAY D'OC - FRANCE		4.50 / 25.00	
<i>Fruity with flavors of cherries and blackberries, soft tannins.</i>			

RHANLEIGH MERLOT			
- WESTERN CAPE - SOUTH AFRICA		4.50 / 25.00	
<i>Sun-ripened with fruity aromas with hints of vanilla and cocoa.</i>			

CASIR DOS SANTOS MALBEC			
- MENDOZA - ARGENTINA		5.50 / 30.50	
<i>Flavorful aromas of cassis and blackberries with slightly spicy notes of cocoa.</i>			

CARRAMIMBRE ROBLE			
- RIBERA DEL DUERO - SPAIN		42.50	
<i>Full-bodied, ripe red and dark fruit, nicely spicy with tannins for structure.</i>			

Sparkling



VIGNA DOGARINA PICCOLO PROSECCO			
- VENETO - ITALY		9.50	
<i>Small but fine is the extra dry Prosecco. Dry, fruity and thirst-quenching.</i>			


GIRO RIBOT CAVA BRUT			
- PENEDÈS - SPAIN		37.00	
<i>Dry and fruity with notes of toast and honey.</i>			

FERNAND ANGEL CRÉMANT BRUT			
- ALSACE - FRANCE		49.00	
<i>100% Chardonnay. Deliciously fresh with aromas of citrus fruit and notes of toast.</i>			

BITES LUNCH DINNER & DRINKS

Brasserie 10 lunch menu	(11.00 - 16.00)
DELICIOUS 2-COURSE MENU OF YOUR CHOICE	15.50
<ul style="list-style-type: none"> • Small cup of soup • Sandwich of your choice 	




Sandwiches - Farmhouse bread white/brown	(11.00 - 16.00)
BURRATA 	12.50
<i>Rucola – cherry tomatoes – pesto – smoked almonds – balsamic vinegar</i>	
OLD CHEESE 	9.95
<i>Rucola – cucumber – honey mustard mayonnaise</i>	
HOMEMADE TUNA SALAD	10.95
<i>Red onion – capers – cucumber – toasted sesame mayonnaise</i>	
CARPACCIO	12.95
<i>Rucola – cherry tomatoes – Parmesan cheese – seed mix – truffle mayonnaise</i>	
PULLED PORK	12.95
<i>Romaine lettuce – coleslaw – barbecue sauce</i>	
BAKED BRIE 	11.95
<i>Sun-dried tomatoes – fig compote – honey – walnut</i>	
BEEF CROQUETTE 2 PCS.	9.95
<i>Mustard</i>	
OYSTER MUSHROOM CROQUETTE 2 PCS. 	11.95
<i>Truffle mayonnaise</i>	
DIFFERENT VARIETY OF FRIED EGGS	FROM 8.95
Cheese	+ 1.00
Ham	+ 1.00
Tomato	+ 1.00
Smoked bacon	+ 1.00

Wraps	(11.00 - 16.00)
CRISPY CHICKEN	10.75
<i>Romaine lettuce – cucumber – cherry tomatoes – toasted sesame mayonnaise</i>	
VEGA 	11.75
<i>Spinach – bell pepper hummus – feta cheese</i>	

Sandwich from the grill	(11.00 - 16.00)
DOUBLE HAM-AND-CHEESE SANDWICH	7.50
<i>White/brown casino bread</i>	
FLAT BREAD SHORT RIB	11.50
<i>Cucumber – red onion – cherry tomatoes – red curry mayonnaise</i>	
PINSA SERRANO HAM	13.50
<i>Rucola – mozzarella – cherry tomatoes – gorgonzola – Thai dip</i>	
<i>(Vegetarian also available)</i>	

Amsteldijk's Best	(11.00 - 21.00)
SALAD AMSTELDIJK SMALL/LARGE	15.50/18.50
<i>Delicious salad accompanied by tender chicken thigh meat, prawns, Oriental hoisin sauce and stir-fried vegetables. Served with bread and butter.</i>	
<i>(Vegetarian also available)</i>	
CHICKEN THIGH SATAY	19.50
<i>Tender, roasted chicken thigh meat on skewer with satay sauce and crispy onions.</i>	
<i>Served with Amsteldijk fries and atjar.</i>	
FROM SCHAIBURGER	16.95
<i>Country roll topped with a Black Angus burger, onion, pickle and tomato.</i>	
<i>Served with Amsteldijk fries. (Addition cheese and/or bacon + 1.00 per item)</i>	

Salads	(11.00 - 21.00)
SALAD CARPACCIO	17.95
<i>Rucola – tomato – cucumber – red onion – seed mix – aceto balsamic vinegar</i>	
SMOKED SALMON SALAD	17.95
<i>Edamame beans – wakame – wasabi mayonnaise – nori crumble</i>	

Soups	(11.00 - 21.00)
TOMATO SOUP SMALL/LARGE  	4.75/8.75
<i>Pomodori tomatoes – thyme – rosemary</i>	
MUSHROOM SOUP SMALL/LARGE 	4.75/8.75
<i>Mushrooms – truffle – red port</i>	
CHANGING SOUP SMALL/LARGE	4.75/8.75

Side dishes	(11.00 - 21.00)
FRIES	4.50
ROASTED VEGETABLES	4.75
MIXED SALAD	4.75

Do you have an allergy?
Please consult the staff for more information.

 Vegetarian  Vegan  Organic

Delicious on entry	(11.00 - 21.00)
BREAD PLATTER	9.00
<i>B10 dip – dairy butter</i>	

Starters	(17.30 - 21.00)
CARPACCIO	10.50
<i>Seed mix – Parmesan cheese – pesto</i>	

SMOKED SALMON PAPADUM	14.50
<i>Spinach – pickled vegetables – furikake – wasabi mayonnaise</i>	

BURRATA	15.00
<i>Coeur de boeuf tomatoes – pancetta – pickled tomatoes – cream of Parmesan cheese</i>	

WATERMELON SALAD 	13.50
<i>Red onion – feta – olives – mint</i>	

Main Course	(17.30 - 21.00)
STEAK DUAL PURPOSE COW	20.50
<i>Polenta – green asparagus – sweet potato cream – beurre noisette</i>	

SEA BASS	22.00
<i>Sousvide cooked carrot – structures of corn – fennel-tarragon sauce</i>	

COD	23.00
<i>Herb puree – roasted carrot – samphire – yuzu sauce</i>	

PINSA 	17.50
<i>Spinach – mozzarella – gorgonzola – tomatoes</i>	

Desserts	(11.00 - 21.00)
DAMÉ BLANCHE	7.50
<i>Vanilla ice cream – meringue – chocolate sauce – crumble</i>	

STRAWBERRY MOUSSE	9.50
<i>White chocolate ice cream – marinated red fruit</i>	

CRÈME BRÛLÉE	9.00
<i>Blood orange ice cream – tonka beans – lemongrass – crumble</i>	

CHEESE PLATTER	13.50
<i>Various cheeses from local cheese farm</i>	

RED PORT	4.50
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Special coffees		Digestive	
IRISH (JAMESON)	9.00	CALVADOS BUSNEL VSOP	7.00
SPANISH (TIA MARIA)	9.00	COURVOISIER VSOP	7.00
FRENCH (GRAND MARNIER)	9.00	LICOR 43	4.50
ITALIAN (AMARETTO)	9.00	LIMONCELLO	4.25
		AMARETTO DISARONNO	4.50