

BITES

- 5,00** **Zuurdesem / Sourdough**
Boter | Zeezout / Butter | Sea Salt
- 7,00** **Gemengde noten met olijven / Mixed nuts with olives**
- 6,50** **Baba Ganoush**
Mini Pita | Romanesco
- 9,50** **'Meet Jack' Vegan Bitterbal**
6 stuks | Piri Piri Mayonaise / 6 pieces | Piri Piri Mayonaise
- 3,00** **Oester / Oysters**
Sjalot | Ponzu | Citroen / Shallots | Ponzu | Lemon
- 9,50** **Shrimp Gyoza's**
6 Stuks | Wasabi Soja | Sesam / 6 pieces | Wasabi Soy | Sesame Seeds
- 8,50** **Bitterbal / Beef Bitterbal**
6 Stuks | Mosterd / 6 pieces | Mustard
- 9,50** **Tatsuta krokante kip / Tatsuta Chicken**
6 Stuks | Kimchi Mayonaise / 6 pieces | Kimchi Mayonaise
- 10,50** **Rib-fingers / Rib's**
Hoi-Sin | Pinda Sambal / Hoisin | Sambal nuts
- 15,00** **To share @ The College**
Charcuterie | Kazen | Zalmsalade | Zuurdesem Toast | Olijven /
Charcuterie | Cheese | Salmon salad | Sourdough Toast | Olives

LUNCH

Lunch items zijn beschikbaar tot 17:00 / Lunch items are available until 17:00

- 9,50** Zuurdesem Toma Pietra kaas / Sourdough Toma Pietra cheese
Mizuna | Vijg / Mizuna | Figs
- 11,00** Zuurdesem Zalm Salade / Sourdough Salmon Salad
Gepocheerd Ei | Avocado | Limoen / Poached Egg | Avocado | Lime
- 10,00** Zuurdesem Gerookte Rib-eye / Sourdough Smoked Rib-eye
Parmezaan | Pijnboompit | Mosterd / Parmesan | Pine Nuts | Mustard
- 9,50** Salade / Salad
Romaine | Parmezaan | Croutons | Zacht Ei / Romaine | Parmesan |
Croutons | Soft Egg
- 11,00** Salade / Salad
Beluga Linzen | Krokante Kippendij | Little gem | Aubergine |
Amandel / Beluga Lentils | Crispy Chicken | Little Gem | Aubergine | Almonds

KOUD / COLD

- 11,50** Burrata
Pesto | Tomaat | Brick / Pesto | Tomato | Brick
- 9,00** Handroll Sushi
Mango | Rode Peper | Komkommer | Crunchy Wasabi / Mango | Red
Pepper | Cucumber | Crunchy Wasabi
- 14,00** Tonijn Tataki / Tuna Tataki
Wasabi | Furikake | Soja | Zoetzure Salade / Wasabi | Furikake | Soy |
Sweet and Sour Salad
- 9,50** Ceviche
Zalm | Leche de Tigre | Bloedsinaasappel | Edamame / Salmon |
Leche de Tigre | Blood Orange | Edamame
- 12,50** Steak Tartaar / Steak Tartare
Rund | Ei | Zuur | Toast / Beef | Egg | Sours | Toast
- 12,00** Gerookte Rib-Eye / Smoked Rib-Eye
Mosterd | Pijnboompit | Parmezaan / Mustard | Pinenuts | Parmesan

WARM

- 9,50** Geroosterde Aubergine / Roasted Aubergine
Knolselderij | Hazelnoot | Beurre Noisette | Sinaasappel / Celeriac |
Hazelnut | Beurre Noisette | Orange
- 12,50** Ravioli
Truffel | Aardappel | Pecorino | Room / Truffte | Potato | Pecorino | Cream
- 12,00** Mosselen in de schelp / Mussels
Kokosmelk | Koriander | Groene Peper | Zwarte Sesam / Coconut
Milk | Coriander | Green Pepper | Black Sesame
- 14,00** Doradefilet / Seabream
Venkel | Knolselderij | Beluga Linzen | Citroen Beurre Blanc /
Fennel | Celeriac | Beluga Lentils | Lemon Beurre Blanc
- 15,50** Surf & Turf
Bavette | Gamba | Mousseline | Citroen Aioli | Jus / Bavette | Gamba |
Smooth Cream Potato | Lemon Aioli | Gravy
- 16,00** Krokante Kalfssukade / Crispy Braised Veal
Gerookte Knoflook Jus | Asperge | Tomaat / Smoked Garlic Sauce |
Parsnip | Asparagus | Tomato

SIDES

- 4,50** Frites / Fries
van Zuyd | Mayonaise / van Zuyd | Mayonnaise
- 4,00** Little Gem
Caesar Dressing | Parmezaan / Caesar Dressing | Parmesan

Heeft u allergieën? Laat het ons weten.

Do you have allergies? Let us know.

DESSERT

- 8,50 Cheesecake
Vanille | Stroopwafel | Karamel / Vanilla | Stroopwafel | Caramel
- 6,50 Panna Cotta
Aardbei | Yuzu Hangop | Cress / Strawberries | "Dutch Yuzu Hangop" | Cress
- 7,50 Chocolate Fudge Brownie
Witte Chocolade | Cocos IJs / White Chocolate | Coconut ice cream
- 14,50 Oudwijcker Kaasplank / "Oudwijcker" Cheese Plate
Verse vijg | kletsenbrood / Figs | Fruit Bread

DESSERT WIJN / DESSERT WINE

- |  |  | |
|---|---|--|
| 8,50 | 42,50 | Riesling, Charles & Charles, Charles Smith
Yakima Valley, USA 2017. |
| 9,00 | 45,00 | Sauternes AC Graves, Château Simon
Bordeaux, France 2015. |
| 6,50 | 26,00 | Muscat, Domaine Astruc - Limoux, France. |

BUBBELS / BUBBLES

- |  |  | |
|---|---|---|
| 10,00 | 60,00 | Brut Souverain, Henriot - Champagne France. |
| 7,00 | 42,00 | Cava Reserva, Mont Marcal - Penedès, España 2016. |
| 7,50 | 45,00 | Cortese Brut Classico, Villa Sparina - Piemonte, Italia. |
| 7,50 | | Vendôme Mademoiselle Classic - 0% Picolo (0,2L), España. |
| 57,00 | | Rose Orphise, J.M. Goulard - Champagne, France. |
| 42,00 | | Blanc de Blancs Brut, Graham Beck
Robertson, Suid-Afrika. |
| 95,00 | | Special Cuvée Brut, Bollinger - Champagne, France. |
| 62,00 | | Cava Brut Gran Reserve Imperial, Gramona
Penedès, España 2014. |
| 35,00 | | Blanquette de Limoux, Diaphane
Languedoc-Roussillon, France. |
| 69,00 | | Blanc de Noirs, Remy Leroy - Champagne, France 2012. |
| 90,00 | | Blanc de Blancs Brut, Barons de Rothschild
Champagne, France. |
| 150,00 | | Cuvée Alain Thiénot Brut, Thiénot
Champagne, France 2007. |
| 60,00 | | Blanc de Blancs Brut, Person - Champagne, France. |
| 90,00 | | Vintage, Thiénot - Champagne, France 2009. |

ROSÉ

- |  |  | |
|---|---|--|
| 4,50 | 22,50 | Cinsault, Les Amourettes
Languedoc-Roussillon, France 2019. |
| 6,50 | 32,50 | Grenache/Syrah, Château Saint Julien
Provence, France 2019. |

WIT / WHITE

		
6,50	32,50	Pinot Grigio DOC Delle Venezie, Corvezzo Veneto, Italia 2019.
6,50	32,50	Viognier, Domaine Astruc Languedoc-Roussillon, France 2019.
5,50	27,50	White Blend, Falling Rock Murray Darling, Australia 2018.
4,50	22,50	Grillo, Sogno del Sud - Sicilia, Italia 2019.
6,50	32,50	Soave DOC, Danieli & Giovanni Fattori Veneto, Italia 2019.
5,25	27,50	Sauvignon Blanc/Semillon, Le Raz Bergerac, France 2019.
8,50	42,50	Chablis 'Vielles Vignes', Domaine Gautheron Bourgogne, France.
5,50	27,50	Chardonnay, La Villette - Languedoc, France 2019.
8,50	42,50	Verdejo, Shaya - Rueda, España 2019.
	35,00	Pinot Blanc Cuvée Prestige, Kuhlman-Platz Alsace, France 2018.
	38,00	Sauvignon Blanc Trocken, Weingut Claes Mosel, Deutschland 2019.
	39,00	Gavi di Gavi DOCG, Villa Sparina - Piemonte, Italia 2019.
	37,00	Arneis DOCG, Guidobono - Piemonte, Italia 2019.
	39,00	Blend, Pietershof - Teuven, België 2018.
	35,00	Pinot Grigio, California Roots - California, USA 2018.
	41,00	Pinot Gris Oregon, Joel Gott Willamette Valley, USA 2017.
	65,00	Riesling "Loibner" Smaragd, Knoll Wacha, Österreich 2016.

WIT / WHITE

	
32,00	Blend Leukadios, Sainte Leocadie Minervois, France 2019.
49,00	Riesling, Pegasus Bay North Canterbury, New Zealand 2015.
40,00	Chardonnay Auxey Duresses, Domaine Dujardin Bourgogne, France 2014.
36,00	Chardonnay Langhe, Massolino - Piemonte, Italia 2018.
37,00	Blend 'Ladybird', Laibach Western Cape, Suid-Afrika 2019.
40,00	Chardonnay 'Morning Fog', Wente California, USA 2018.
40,00	Pinot Grigio DOC, Livio Felluga - Veneto, Italia 2018.
48,00	Gruener Veltliner 'Renner', Gobelsburg Kamptal, Österreich 2018.
45,00	Sancerre AC 'Grande Cuvée', Jean Paul Balland Loire, France 2018.
65,00	Meursault 'Tête de Cuvée', Francois d' Allaines Bourgogne, France 2017.
58,00	Verdejo 'Habis', Shaya - Rueda, España 2016.
62,00	Chassagne Montrachet AC Vieilles Vignes, Vincent Morey - Bourgogne, France 2017.

ROOD / RED

 5,50	 27,50	Pinot Noir, Falling Rock Murray Darling, Australia 2018.
6,50	32,50	Gamay Touraine, Domaine du Pre Baron Loire, France 2019.
5,50	27,50	Barbera del Monferrato 'Montej', Villa Sparina Piemonte, Italia 2019.
6,50	32,50	Blend, 'Irreverent red', Honoro Vera Jumilla, España 2018.
4,50	22,50	Cabernet Sauvignon, La Villette - Languedoc, France.
7,00	35,00	Malbec 'Petit Jammes', Pech de Jammes Cahors, France 2017.
7,00	35,00	Carmenere 'Gran Reserva', Carmen Colchagua Valley, Chili 2018.
6,50	32,50	Malbec, Gascon 1884 - Lugan de Cuyo, Argentina 2018.
7,00	35,00	Cabernet Franc 'Reservado', Bodegas Fabre Mendoza, Argentina 2018.
35,00		Barbera d'Alba DOC 'Maria Gioana', Giocosa Fratelli Piemonte, Italia 2015.
54,00		Chassagne Montrachet Vieilles Vignes, Thomas Morey Bourgogne, France 2015.
32,00		Grenache, Tempore - Bajo Aragon, España 2018.
36,00		Merlot, Malbec 'Contemplations', By Katarzyna Thracian Valley, Bulgaria 2018.
32,00		Corbieres, Château du Vieux Parc Languedoc-Roussillon, France 2017.
44,00		Merlot, Sangiovese Cuvée Speciale, Poggiotondo Toscana, Italia 2009.

ROOD / RED

 46,00	Shiraz 'Isolation Ridge', Frankland Estate Frankland River, Australia 2015.
49,00	Malbec 'Château', Pech de Jammes Cahors, France 2011.
44,00	Primitivo, Terribile - Puglia, Italia 2016.
43,00	Can Blau, Can Blau - Montsant, España 2017.
44,00	Pinotage, Laibach - Stellenbosch, Suid-Afrika 2016.
46,00	Rioja Reserva, Muga - La Rioja, España 2016.
37,00	Valpolicella Classico Superiore Ripasso 'Marogne', Fratelli Zeni - Veneto, Italia 2018.
43,00	Petit Verdot Reserva, Tomero Mendoza, Argentina 2015.
43,00	Monastrell 'Silver Label', Juan Gil Jumilla, España 2018.

WIT / WHITE EXCLUSIEF / EXCLUSIVE



- 135,00** Puligny Montrachet 1er Cru 'Les Pucelles', Domaine Marc Morey
Bourgogne, France 2018.
- 124,00** Chardonnay 'Art Series', Leeuwin Estate
Margaret Valley, Australia 2015.
- 99,00** Gruner Veltliner 'Vinothekfullung' Smaragd', Knoll
Wachau, Österreich 2018.
- 63,00** Gruner Veltliner 'Muhlpoint' 20th Anniversary, Alzinger
Wachau, Österreich 2016.

ROOD / RED EXCLUSIEF / EXCLUSIVE



- 163,00** Barolo DOCG 'Vigna Rionda' Riserva, Massolino
Piemonte, Italia 2013.
- 105,00** Rioja DOCA 'Prado Enea' Reserva, Muga - La Rioja, España 2011.
- 72,00** Le Haut Medoc AC 'De Giscours', Château Giscours Labarde
Bordeaux, France 2015.
- 147,00** 3e Le Pauillac AC, Château Latour - Bordeaux, France 2012.
- 189,00** Saint Estephe AC 2e Grand Cru Classe, Martin et Olivier
Bouygues - Bordeaux, France 2012.
- 98,00** Saint Emilion AC Grand Cru Classe, Helene Gratiot Alphantery
Bordeaux, France 2005.
- 310,00** Pomerol AC 'Château Certan Giraud', Jean Pierre Moueix
Bordeaux, France 2005.
- 78,00** Rioja DOCA Reserva Selecccion Especial, Muga
La Rioja, España 2015.
- 120,00** Cabernet Franc 'Scipio', Tenuta Sette Cielì - Toscana, Italia 2013.
- 160,00** 'Reserva Especial', Hacienda Monastería
Ribera del Duero, España 2012.

KOFFIE / COFFEE

- 2,75** Espresso
- 2,75** Lungo
- 2,75** Americano
- 3,00** Espresso Macchiato
- 3,00** Cappuccino
- 3,50** Café Latte / Caffè Latte
- 3,50** Latte Macchiato
- 3,75** Flat White

SUPPLEMENT

- 0,35** Soya
- 0,35** Oat
- 0,35** Almond
- 1,00** Extra Shot

THEE / TEA

- 3,75** Fresh Mint
- 3,75** Ginger
- 3,85** Ginger & Mint
- 3,75** Lemon
- 3,00** Newby Tea
English breakfast, Upper Assam, Ginger Lemon,
Rooibos Orange, Hunan Green

FRISDRANKEN / SOFT DRINKS

3,00	Coca-Cola/Coca Cola Zero
3,00	Fanta
3,00	IJsthee
3,00	Fever Tree - Indian Tonic
3,00	Fever Tree - Ginger Ale
3,00	Fever Tree - Ginger Beer
3,00	Fever Tree - Lemon
3,00	Fever Tree – Mediterranean

SAPPEN / JUICES

3,50	Schulp Appel / Apple juice
3,50	Schulp Appel-Vlierbessen / Apple-Elderberry juice
3,75	Schulp Tomaat / Tomato juice
4,00	Canadian Red Cranberry
4,50	Verse Jus / Fresh Orange juice

WATER

2,80	San Pellegrino 0.25l
2,80	Acqua Panna 0.25l
4,50	San Pellegrino 0.75l
4,50	Acqua Panna 0.75l

BIEREN / BEERS

3,00	Heineken Tapbier / Draft	5%
5,00	Seizoens Tapbier / Seasonal draft	

ALCOHOLVRIJ 0,0% / ZERO ALCOHOL

3,00	Heineken 0,0%	0,0%
4,50	Lowlander Wit	0,0%

SAISON

4,50	Frankendael Brewery – Tramp Stamp	3,5%
5,50	Oedipus – Mannenliefde	6%

BLOND/WHITE/WEIZEN

4,50	Two Chefs Brewing – White Mamba	5%
5,00	Eeuwige Jeugd – Lellebel Blond	5,7%
5,50	Zuidas Bier – Wit	6%
5,50	Gebrouwen door Vrouwen – Gin Weizen	6%

IPA

5,50	Eeuwige Jeugd Gladjanus White IPA	4,6%
5,50	Zuidas Bier - Amsterdam Pale Ale	5%
5,00	Two Chefs Brewing Green Bullet IPA	5,7%
5,00	Lowlander – Indonesian Pale Ale	6%

TRIPLE

5,00	Eeuwige Jeugd Bullebak	7,7%
5,50	Bruut – Gajes	8%
6,00	Frankendael – T.I.T.S.	9,5%

62,50 The 'Bucket' List (2 tot 4 personen / 2 to 4 persons)
Speel de bierkaart uit! De bierbucket bevat alle 13 verschillende Amsterdamse speciaalbiere uit de fles inclusief uitleg (Uitgezonderd 0.0%) / Taste all the beers! The beer bucket contains all 13 different Amsterdam specialty beers from the bottle including explanation (Except 0.0%)

Wist je dat...
al onze bieren afkomstig zijn van Amsterdamse brouwerijen?

Did you know...
all our beers come from Amsterdam breweries?

GIN TONIC

- 11,50 Tanqueray Ten
Grapefruit, Mediterranean Tonic
- 14,00 Monkey 47
Bramen, Indian Tonic / Blackberry, Indian Tonic
- 12,00 Bobby's
Sinaasappel, Indian Tonic / Orange, Indian Tonic
- 12,50 Hendricks
Komkommer, Indian Tonic / Cucumber, Indian Tonic
- 14,50 Gin Mare
Rozemarijn, Indian Tonic / Rosemary, Indian Tonic
- 13,50 V2C Classic
Gember, Citroen, Jenever Bes, Indian Tonic / Ginger, Lemon, Juniper Berries, Indian Tonic
- 12,50 Gin Tonic – Alcohol free
Roze peper, Vanille Verveine, Zwarte Citroen Bitter, Indian Tonic / Pink Pepper, Vanilla Verveine, Black Lemon Bitter, Indian Tonic

VODKA

- 7,50 Grey Goose
6,75 Belvedere
5,50 Ketel One

RUM

- 4,50 Havana White 3
Años
4,50 Bacardi White
6,50 Havana Brown 7
Años
9,50 Zacapa Centenario
23 Años

TEQUILA

- 6,50 Don Julio Blanco
8,00 Don Julio Anejo

WHISKY

BLEND

- 6,50 Johnnie Walker
Black
4,50 Johnnie Walker Red
5,00 Jameson

SINGLE MALT

- 8,50 Talisker 10 years
7,00 Chivas 12 years
10,00 Lagavulin 16 years

AMERICAN

- 5,50 Bulleit bourbon

LIKEUR / LIQUOR

- 4,50 Licor 43
4,50 Baileys
5,00 Limoncello
4,50 Isolabella Sambuca
4,50 Amaretto Disaronno
4,00 Frangelico
4,00 Pernod
4,50 Cointreau
4,25 Campari
5,50 Grand Marnier
4,50 Pekoe Tea Liqueur
Jasmin

COGNAC

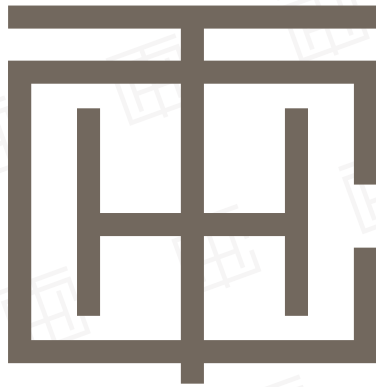
- 7,50 Hennessy
15,00 Hennessy XO
8,00 Courvoisier VSOP

PSV

- 6,50 Pedro Ximenez
5,50 White port, Van Zellers
5,50 Tawny port,
Van Zellers
5,50 Ruby port, Van Zellers
7,00 10 year Old' Tawny
Port, Van Zellers
5,50 Willems Vermoed

JENEVER

- 4,50 Jonge Jenever, Ketel 1
5,00 Matuur Jenever,
Ketel 1



 @thecollegehotel

 The College Hotel Amsterdam