

THE
DEAN
AMSTERDAM

STARTERS

Steak Tartare 19

With homemade steak tartare sauce, crostini, capers, cornichons & egg yolk

Tuna Tartare 20

With avocado, crispy quinoa, puffed rice, furikake, yuzu mayonnaise & wasabi cress

Burrata 17

With baby tomatoes, pine nuts & basil

Escargots 16

With herb butter, served with freshly baked baguette

ADD-ON

As an accompanying dish

Oysters on ice (min. 2 per order)

Mignonette sauce, Asian dressing, lemon & chive oil

4,5
per piece

SALADS

Caesar Salad 19

With romaine lettuce, roasted chicken, parmesan cheese,
croutons, anchovies & poached egg

Roasted Vegetable Salad 17

With French dressing, butterhead lettuce, roasted vegetable medley,
sun-dried tomato, pumpkin seeds & balsamic syrup

MAIN COURSES

Steak Bordelaise 28

Flat iron steak served with bordelaise sauce, potato mousseline & seasonal vegetables

Halibut Fillet 29

With cauliflower cream, samphire, beurre blanc & crispy cauliflower

Risotto Verde 21

With cream sauce, broad beans, green asparagus, zucchini,
roasted pumpkin seeds & parmesan cheese

SIDES

Fries from Friethoes with mayonnaise 7

Green salad 7

with French dressing, sweet and sour fennel, pomegranate seeds & dill

Roasted seasonal vegetable mix 7

DESSERTS

Tiramisu du Collège II

With cocoa & strawberry

'Hangop' du Collège II

With rhubarb, white chocolate crumble, red fruit coulis & atsina cress

Cheese Selection II

With fig bread, grapes, dried apricots & walnuts

COFFEE TREATS

Available between 11:00 – 22:00

Chocolate Cake 4,5

whipped cream

Warm Apple Pie 4,5

whipped cream

Cheesecake 4,5

red fruit coulis

LUNCH

Available between 11:00 – 17:00

Carpaccio Sandwich 17

With truffle mayonnaise, sun-dried tomato, pine nuts, rocket & parmesan cheese

Smoked Salmon Sandwich 17

With capers, red onion, dill & sweet and sour fennel

Avocado & Burrata Sandwich 15

With pesto, baby tomatoes & balsamic glaze

Soup of the Day 11