

EGGS *on brioche*

NORWEGIAN	17½
<i>Poached w/ smoked salmon & Hollandaise sauce</i>	
BENEDICT	17
<i>Poached w/ ham & Hollandaise sauce</i>	
FLORENTINE	16
<i>Poached w/ spinach & Hollandaise sauce</i>	

SANDWICHES

CLUB SANDWICH	19½
<i>Chicken, bacon, egg, lettuce, tomato & crisps</i>	
CROQUE MONSIEUR	14½
<i>Gruyère, Emmentaler & ham</i>	
CROQUE MADAME	16
<i>Gruyère, Emmentaler, ham & pan-fried egg</i>	
STEAK SANDWICH	20
<i>Thinly sliced steak, spinach, caramelised onion & Gruyère</i>	

SALADS

CAESAR	22
<i>Chicken, anchovy, Parmesan & perfect egg</i>	
SPINACH & AVOCADO 🌱	18
<i>Sun-dried tomatoes & olives</i>	
ROQUEFORT & PEAR	18½
<i>Radicchio, fennel & honey-mustard vinaigrette</i>	

STEAK TARTARE

PRÉPARÉ À TABLE

STEAK TARTARE NATUREL — S 15 | L 25

POACHED EGG +1½ | OYSTER +4½
HENNESSY V.S.O.P. DE COGNAC +5**SIDES**

BREAD & BUTTER	6½
FRENCH FRIES	6½
ROAST POTATOES	6½
GREEN SALAD	6½
BBQ VEGGIES 🌱	7
CREAMED SPINACH	8

STARTERS

GEORGE 'PIZZA' TUNA	19½
<i>Crispy thin filo w/ cucumber, ricotta & wasabi-mayo</i>	
RAZOR CLAMS	13
<i>Garlic & white wine</i>	
SEABASS CRUDO	17
<i>Pomelo & grapefruit</i>	
FRENCH ONION SOUP	15
<i>Croutons & Gruyère</i>	
BURRATA	13
<i>Cherry tomato, olives & capers</i>	

MAINS**FROM THE JOSPER BBQ GRILL**

STEAK FRITES	28
<i>Herb butter</i>	
BISTRO BURGER	19
<i>Cheddar, bacon jam & pickled onions</i>	
GRILLED ½ BONELESS CHICKEN	27
<i>Ponzu sauce</i>	

RED BASS	22
<i>Mussels & bouillabaisse sauce</i>	
BLACKENED TUNA	31
<i>Black pepper coated tuna & soy foam</i>	
SPAGHETTI AGLIO E OLIO	19
<i>Garlic & Peperoncino peppers</i>	
SPINACH RICOTTA RAVIOLI	22
<i>Brown butter, lemon & aged Parmesan</i>	

DESSERTS

PLANCHE DE FROMAGE	14
<i>From "De Kaaskamer van Amsterdam"</i>	
CRÈME BRÛLÉE	11
<i>Cream, vanilla & caramelised sugar</i>	
STICKY TOFFEE PUDDING	11
<i>Toffee sauce & vanilla ice cream</i>	
CHOCOLATE MOUSSE	10
<i>Dark chocolate & sea salt</i>	