



SPARKLING

CRÉMANT DE BOURGOGNE

Brut Réserve, Bailly Lapierre, Bourgogne, France — 10 / 55

POL ROGER RÉSERVE

Champagne, Brut, France — 16 / 90

RUINART, BLANC DE BLANCS

Champagne, Ruinart, France — 160

TO START

FRENCH BAGUETTE

salted butter — 6½

OLIVES

anchovy — 6

ALMONDS

smoked & roasted — 5

OEUF MAYONNAISE

egg & anchovy — 8½

PROSCIUTTO CRUDO

100gr. — 15

OYSRÍ NR.3 IRISH OYSTERS

lemon & mignonette

1 pc. — 4½

6 pcs. — 24

STARTERS

VICHYSOISE <i>white crab</i>	14
'PIZZA' TUNA <i>crispy thin filo, cucumber, ricotta & wasabi mayonnaise</i>	19½
CURED SALMON <i>cucumber, shallot & dill</i>	17
SEABASS CRUDO <i>mandarin & verjus</i>	19
ESCARGOTS <i>half dozen snails w/ herb butter & French baguette</i>	14
CARPACCIO OF ROAST BEEF <i>thinly sliced beef w/ horseradish mayonnaise & rocket</i>	16½
STEAK TARTARE <i>préparé à table</i> ADD POACHED EGG +1½ ADD OYSTER +4	16
CAESAR SALAD <i>chicken, anchovy & a perfect egg</i>	17
ROQUEFORT & PEAR <i>radicchio, fennel & honey-mustard vinaigrette</i>	16
ONION SOUP <i>croutons & Gruyère</i>	15

MAINS

BLACKENED TUNA <i>black pepper coated & soy foam</i>	31
HALIBUT <i>pil pil & pommes allumettes</i>	25
SEA BASS <i>beurre noisette & lemon parsley</i>	28
CONFIT DE CANARD <i>radicchio & cherries</i>	25
BISTRO BURGER <i>Cheddar, bacon jam & pickled onions</i>	23
HOUSE STEAK (180g) <i>Bearnaise sauce</i>	25
TOURNEDOS (200g) <i>sauce au poivre</i>	39½
STEAK TARTARE <i>préparé à table</i> ADD POACHED EGG +1½ ADD OYSTER +4	24
VOL AU VENT <i>puff pastry & summer vegetables</i>	20
RAVIOLI <i>ricotta lemon w/ sundried tomato & sage</i>	22



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POULET NOIR RÔTI

Rotissoir grilled farm raised chicken
SERVED HALF OR WHOLE

HERBS

thyme, garlic, rosemary & lemon

26 / 50

MORILLES

morel mushroom sauce

29 / 55

SIDES

FRENCH FRIES	7
POMMES PUREE	7
GREEN SALAD	7
CREAMED SPINACH	7½
SEASONAL GREENS	7½

DESSERT

PLANCHE DE FROMAGE <i>From de Kaaskamer van Amsterdam w/ quince & raisin bread</i>	17
MADELEINE <i>crème fraîche, 2 pcs.</i>	5
CHOCOLATE MOUSSE <i>sea salt</i>	10
PISTACHIO SUNDAE <i>chocolate sauce, caramelised pistachios & cherries</i>	10
STRAWBERRY MILLEFEUILLE <i>puff pastry, Mascarpone & elderflower</i>	12
STICKY TOFFEE PUDDING <i>toffee sauce & vanilla ice cream</i>	12
CRÈME BRÛLÉE <i>cream, vanilla & caramelised sugar</i>	11½
A SCOOP OF ICE CREAM <i>vanilla, pistachio, caramel-seasalt or lemon</i>	3½
DE MULLER MOSCATEL ANEJO	9
MUSCAT DE RIVESALTES	9



WHITE WINE

fresh & fruity

COLOMBARD CÔTES DE GASCOGNE <i>Domaine de Guillaman, France</i>	7	35
SAUVIGNON BLANC <i>Plaimont, Gascogne, France</i>	8	40
PINOT GRIGIO <i>Italo Cescon, Veneto, Italy</i>	9	45
PICPOUL DE PINET <i>Les Equilibristes, Languedoc, France 2024</i>		50
RIESLING 'WIN WIN' <i>Von Winning, Germany 2023</i>		55
GRÜNER VELTLINER <i>Schloss Maissau, Weinviertel, Austria 2025</i>		55

refined & aromatic

VIOGNIER <i>Domaine Vedilhan, Languedoc-Roussillon, France</i>	8	40
VERDEJO <i>José Pariente, Rueda, Spain</i>	10	50
APOSTELHOEVE CUVEE XII <i>Müller-Thurgau, Aux, Pinot Gris, Maastricht, The Netherlands</i>	11	55
ALBARIÑO <i>Martin Codax, Rias Baixas, Spain 2024</i>		55
VERMENTINO <i>Chateau Grand Boise, Provence, France 2023</i>		65
POUILLY FUMÉ EN TRAVERTIN <i>Domaine Henri Bourgeois, Loire, France 2023</i>		75

full & complex

'LE GEORGE' BOURGOGNE BLANC <i>Charnay-lès-Mâcon, France</i>	13	65
CHARDONNAY <i>Villehaute, Pays d'Oc, France</i>	9	45
CHENIN BLANC <i>Raats Old Vine, Stellenbosch, South Africa 2023</i>		75
CHARDONNAY, BERNARDUS <i>Monterey Country, California, USA 2023</i>		80
CHABLIS 'LES 8' <i>Louis Moreau, Bourgogne, France 2023</i>		80
POUILLY FUISSÉ 'PIERRE LONGUE' <i>Domaine du Clos des Rocks, Bourgogne, France 2022</i>		95
VIRÉ-CLESSÉ 'CLOS DU BUC' <i>Domaine Jean-Marie Chaland, Bourgogne, France 2021</i>		95
CHATEAUNEUF DU PAPE, VIEILLES VIGNES <i>Maison Tardieu-Laurent, Rhône, France 2020</i>	120	
SAINT AUBIN 1ER CRU 'EN REMILY' <i>Domaine Bohrman, Bourgogne, France 2023</i>	120	
VIOGNIER, CONDRIEU, AOC 'LES CHAILLETS' <i>Yves Cuilleron, Rhône, France 2022</i>	140	
MEURSAULT MEIX CHAVEAUX <i>Domaine Bohrmann, Bourgogne, France 2022</i>	150	
CHABLIS FÈVRE 'LES PREUSES' GRAND CRU <i>Marcel & Blanche Fèvre, Bourgogne, France 2022</i>	170	
PULIGNY-MONTRACHET 'LES TREMBLOTS' <i>Domaine Hubert Lamy, Bourgogne, France 2021</i>	225	

Wine is a hand-crafted, natural product. The harvest year and the year specified on our wine could possibly differ.

RED WINE

fresh & fruity

MERLOT	7	35
<i>Domaine Paul Mas, Languedoc-Roussillon, France</i>		
PINOT NOIR	11	55
<i>Aubert & Mathieu, Languedoc-Roussillon, France</i>		
BARBERA D'ALBA		65
<i>Pio Cesare, Piemonte, Italy 2024</i>		
FLEURIE		70
<i>Maison Louis Latour, Beaujolais, France 2023</i>		

refined & aromatic

CÔTES DU RHÔNE	8	40
<i>Les Lauzières, Maison Tardieu-Laurent, France</i>		
RIOJA RESERVA	12	60
<i>Coto de Imaz Reserva, Rioja, Spain</i>		
QUINTA NOVA 'UNOAKED'		55
<i>Douro, Portugal 2023</i>		
RIBERA DEL DUERO		65
<i>Sembro 12 Meses, Spain 2021</i>		
MERCUREY		75
<i>Domaine de Suremain, Bourgogne, France 2022</i>		
MORGON PRESTIGE		75
<i>Domaine Anita, Cru de Beaujolais, France 2024</i>		
HAUT CÔTES DE NUITS		80
<i>Remoriquet, Bourgogne, France 2023</i>		
POMEROL		150
<i>Château Bourgneuf, Bordeaux, France 2017</i>		

full & complex

MALBEC, APPELLATIONS LA CONSULTA	10	50
<i>Catena Zapata, Mendoza, Argentina</i>		
SAINT-EMILION	14	70
<i>Château Plaisance, Bordeaux, France 2019</i>		
VALPOLICELLA RIPASSO SUPERIORE		65
<i>Tedeschi, Capitel San Rocco, Italy 2022</i>		
LE HAUT-MÉDOC DE GISCOURS		85
<i>Chateau Giscours, Bordeaux, France 2020</i>		
PRIORAT, DOCA LES TERRASSES		85
<i>Alvaro Palacios, Spain 2021</i>		
AMARONE DELLA VALPOLICELLA		115
<i>Tedeschi, Veneto, Italy 2021</i>		
CHATEAUNEUF-DU-PAPE		120
<i>Clos Saint Jean, Rhône, France 2023</i>		
ORNELLAIA 'LE SERRE NUOVE'		130
<i>Tuscany, Italy 2022</i>		
CHATEAU GLORIA		140
<i>Saint-Julien, Cru Bourgeois, Medoc, Bordeaux, France 2018</i>		
BAROLO		160
<i>Pio Cesare, Piemonte, Italy 2020</i>		
GEVREY CHAMBERTIN 'OSTREA'		160
<i>Trapet Père & Fils, Bourgogne, France 2017</i>		
CHATEAU GISCOURS, 3ÈME GRAND CRU CLASSÉ		225
<i>Chateau Giscours, Margaux, France 2020</i>		

ROSÉ WINE

GEORGE ROSÉ	7	35
<i>Languedoc-Roussillon, France</i>		
AIX ROSÉ	10	50
<i>Coteaux d'Aix-en-Provence, France</i>		

 **GEORGEAMSTERDAM**

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