

BREAKFAST AND LUNCH

Croissant ♦ 3.50

- with jam and homemade butter – 4.25

Yoghurt of Acai ♦ with seasonal fruit and granola – 9.50

Sugar bread ♦ with homemade butter, apple mousse and crème fraîche – 14.50

Croque-Madame ♦ with mornay sauce, country ham and Gruyère and egg – 14.00

Croque-Monsieur ♦ with mornay sauce, farmers ham and Gruyère – 12.50

Two poached eggs on sourdough bread ♦ 12.00

- with avocado +3.00
- with farmers ham +3.00
- with salmon +5.00

Tosti on sourdough bread ♦ 7.50

- farmers ham and cheese
- cheese and tomato
- cheese, avocado and egg

SUGAR BREAD
with homemade butter, apple mousse and crème fraîche – 14.50

SANDWICHES

SMOKED MACKEREL RILLETTE ON FRENCH BAGUETTE
with cornichons and mesclun – 13.50

Smoked ribeye carpaccio on sourdough bread ♦ with Emmental, crispy sauerkraut and horseradish mayonnaise – 15.00

Smoked salmon on sourdough bread ♦ with whipped herbed cream cheese, pickled onion and capers – 14.50

Champignon on French baguette ♦ with chestnut mushroom spread, black garlic and spinach – 14.00

Smoked mackerel rilette on French baguette ♦ with smoked mackareel rilette, cornichons and mesclun – 13.50

Jambon et Beurre on French baguette ♦ farmers ham and housemade miso shallot butter – 12.00

Roasted chicken on French baguette ♦ with aioli, pickled onion and lettuce – 11.00

SALADES

Burrata ♦ with smoked beetroot, hazelnuts and rocket – 16.50

Caesar ♦ with poached egg, Parmesan cheese, anchovy fillets and croutons – small 12.00 / large 16.00

STARTERS AND MAIN COURSES

STARTERS

Oysters ♦

- Fines de Claire – 3 for 12.00
- Irish Fines – 3 for 10.00

North Sea crab ♦ with crostini, bisque and herb salad – 17.00

Steak tartare with roasted bone marrow ♦ with smoked egg yolk, mustard seeds, cornichons, shallots, capers, chives and parsley – 17.00

Smoked carrot tartare ♦ with mustard seeds, cornichons, shallots, capers, chives, parsley and a poached egg and a glazed carrot in tarragon butter.– 15.00

Smoked eel ♦ with potato salad and horseradish cream – 14.50

Oeufs mayonnaise ♦ with crispy potato, shallots and herb salad – 9.00

MAIN COURSES

Sea wolf ♦ with spinach, mousseline and dashi beurre blanc – 27.00

Flat iron steak (200g) with fries ♦ with béarnaise or peppercorn sauce– 24.00

Cauliflower ravioli ♦ with creamy truffle sauce, romanesco, sage and fresh truffle – 24.00

Fish of the day ♦ Daily Price

Vegetarian special ♦ Daily Price

TWO COURSE LUNCH DEAL
starter and a main – 32.00
North sea crab supplement + 3.00
Steak tartare +3.00
Catfish supplement +3.00

SIDE DISHES

Fries ♦ with mayonnaise – 6.50

Green salad ♦ with pickled vegetables and herbs – 6.50

Parsnips ♦ with wolvega (Dutch blue cheese) cream sauce and chives – 6.50

Roasted carrots ♦ with chimichurri – 7.00

Mousseline ♦ with beurre noisette buckwheat and chives – 7.00

DESSERTS

Hazelnut crème brûlée ♦ with hazelnutpaste, hazelnut speculoos crumble and coffee ice cream – 9.50

Lemon Meringue ♦ baked meringue, lemon curd and shisho – 9.00

Poached Pear ♦ with miso caramel, brioche crumble and vanilla ice cream – 9.00

Apple pie ♦ 6.50

Cheesecake ♦ 5.70

Pie of the day ♦ 5.70

Cheese platter ♦ changing weekly

Affogato ♦ 5.50

Scoop of vanilla ice cream ♦ 3.50

LUCY

CRUDO BAR

- Oysters ♦
- Fines de Claire – 3 for 12.00
 - Irish Fines – 3 for 10.00
- Tuna tataki ♦ with shaved fennel salad and ponzu sauce – 15.00
- Salmon tartare ♦ with avocado, shallots and pistachio – 14.00
- Tin of sardines ♦ with sourdough bread and lemon – 13.00

STARTERS

- North Sea crab ♦ with crostini, bisque and herb salad – 17.00
- Burrata ♦ with smoked beetroot, hazelnuts and rocket – 16.50
- Caesar ♦ with poached egg, Parmesan cheese, anchovy fillets and croutons – small 12.00 / large 16.00
- Steak tartare with roasted bone marrow ♦ with smoked egg yolk, mustard seeds, cornichons, shallots, capers, chives and parsley – 17.00
- Smoked carrot tartare ♦ with mustard seeds, cornichons, shallots, capers, chives, parsley and a poached egg and a glazed carrot in tarragon butter – 15.00
- Smoked eel ♦ with potato salad and horseradish cream – 14.50
- Cabbage rolls ♦ with carrot, celeriac, parsnip and truffle in beurre noisette – 14.00
- Oeufs mayonnaise ♦ with shallots and herb salad – 9.00
- Duck rilette ♦ served with sourdough – 9.00

NORTH SEA CRAB
with crostinis, bisque and herb salad – 17.00

MAIN COURSES

CÔTE DE BOEUF TO SHARE
with béarnaise and peppercorn sauce, and two sides – 80.00

- Côte de boeuf to share ♦ with béarnaise and peppercorn sauce, and two sides – 80.00
- Sea wolf ♦ with spinach, mousseline and dashi beurre blanc – 27.00
- Duck breast fillet ♦ with pepper sauce and mousseline – 25.00
- Roasted chicken ♦ corn fed chicken breast, carrot puree, witlof and mushroom gravy – 25.00
- Flat iron steak (200g) with fries ♦ with béarnaise or peppercorn sauce – 24.00
- Cauliflower ravioli ♦ with creamy truffle sauce, romanesco, sage and fresh truffle – 24.00
- Sticky onion pie ♦ with purple carrot cream, shallot gravy and smoked crème fraîche – 23.50

Fish of the day ♦ Daily Price

Vegetarian special ♦ Daily Price

- SIDE DISHES
- Fries ♦ with mayonnaise – 6.50
- Green salad ♦ with pickled vegetables and herbs – 6.50
- Parsnips ♦ with wolvega (Dutch blue cheese) cream sauce and chives – 6.50
- Roasted carrots ♦ with chimichurri – 7.00
- Mousseline ♦ with beurre noisette buckwheat and chives – 7.00

DESSERTS

HAZELNUT CRÈME BRÛLÉE
with hazelnutpaste, hazelnut speculoos crumble and coffee ice cream – 9.50

- Hazelnut crème brûlée ♦ with hazelnutpaste, hazelnut speculoos crumble and coffee ice cream – 9.50
- Lemon Meringue ♦ baked meringue, lemon curd and shiso – 9.00
- Poached Pear ♦ with miso caramel, brioche crumble and vanilla ice cream – 9.00
- Apple pie ♦ 6.50
- Cheesecake ♦ 5.70
- Pie of the day ♦ 5.70
- Cheese platter ♦ changing weekly
- Affogato ♦ 5.50
- Scoop of vanilla ice cream ♦ 3.50



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Food allergy or intolerance?
If you suffer from a food allergy or intolerance, please let us know before ordering.

WINE

SPARKLING (GLASS OR BOTTLE)

Cava Brut Reserva ♦ Bolet, Macabeo, Parellada & Xarel-lo, Penedès, Spain – 7.95 / 42.90

Champagne Brut Zéro Grand Cru ♦ Varnier Fannièrè, Chardonnay, Champagne, France – 15.45 / 85.00

Saumur Brut ♦ Domaine des Bleuces, Chenin Blanc & Chardonnay, Loire, France – 48.00

Granit Brut Nature ♦ Château de Lavernette, Gamay, Beaujolais AOC, France – 80.00

Blanc de Meunier Brut Nature ♦ Chavost, Pinot Meunier, Champagne, France – 130.00

WHITE (GLASS OR BOTTLE)

Lucy White ♦ Domaine de Petit Roubié, Grenache, Sauvignon Blanc, Viognier & Muscat, 2024, Languedoc, France – 5.95 / 32.75

A Grand pas Chardonnay ♦ Le Cellier du Pic, Chardonnay, 2024, Languedoc, France – 7.45 / 41.00

Grüner Veltliner ♦ Bründlmayer, Grüner Veltliner, 2024, Langenlois, Austria – 7.95 / 44.00

Coudoulet Blanc ♦ Domaine Élodie Jaume, Grenache Blanc & Clairette 2023, Côtes du Rhône, France – 9.95 / 56.00

Riesling Trocken ♦ Weingut Brüder Dr. Becker, Riesling, 2023, Rheinhessen, Germany – 10.50 / 58.00

Cuvée “Le Charnay” ♦ Jean-Max Roger, Sauvignon Blanc, 2022, Loire, France – 9.95 / 55.00

Mâcon-Uchizy Blanc ♦ Domaine Gérard Talmard, Chardonnay, 2024, Bourgogne, France – 46.00

Beaujolais Blanc ♦ Chateau de Lavernette, Chardonnay, 2024, Beaujolais AOC, France – 75.00

Viognier ♦ Domaine des Homs, Viognier, 2024, Languedoc, France, – 65.00

ROSÉ (GLASS OR BOTTLE)

Lucy Rose ♦ Domaine de Petit Roubié, Grenache & Syrah, 2024, Languedoc, France – 5.95 / 32.75

Pinchinat ♦ Domaine Pinchinat, Syrah, Cabernet Sauvignon & Mourvèdre, 2024, Côtes de Provence, France – 9.40 / 51.50

Bandol Rosé ♦ Château Croix d’Allons, Mourvèdre, Cinsault & Grenache, 2023, Provence, France – 70.00

RED (GLASS OR BOTTLE)

Lucy Red ♦ Domaine de Petit Roubié, Syrah, Merlot & Cabernet Sauvignon, 2022, Languedoc, France – 5.95 / 32.75

Le Pavillon des Courtisanes ♦ Jean-Luc Colombo, Grenache & Syrah, 2023, Rhône, France – 7.45 / 39.00

Spätburgunder ♦ Stern, Pinot Noir, 2022, Pfalz, Germany – 8.75 / 48.00

Langhe Nebbiolo ♦ Corino, Nebbiolo, 2023, Piemonte, Italy, 2023 – 11.75 / 65.00

Beaujolais-Villages ♦ Château de Lavernette, Gamay, 2023, Beaujolais AOC, France – 12.25 / 68.00

Chianti Rufina ♦ Fattoria Selvapiana, Sangiovese & Canaiolo, 2022, Tuscany, Italy, – 67.50

Brunello di Montalcino ♦ Caparzo, Sangiovese, 2020, Toscane, Italy – 110.00

Barolo la Morra ♦ Corino, Nebbiolo, 2020, Piemonte, Italy – 95.00

GR10 ♦ 4 Monos, Grenache, Cariñena & Syrah, 2022, Sierra de Gredos, Spain – 67.50

Saint-Émilion Grand Cru ♦ Château La Croix de Montlabert, Merlot & Cabernet Franc, 2022, Bordeaux, France – 78.00

BEER

ON DRAFT

Kleintje Heineken at the Bar ♦ Pilsner (5.0%) – 2.00

Heineken ♦ Pilsner (5.0%) – 3.75 / 3.95 / 7.90

Heineken 0.0 ♦ Pilsner (0.0%) – 3.75 / 3.95 / 7.90

Paulaner ♦ Hefe-Weissbier (5,5%) – 6.75 / groot 11.50

Hesp Blond ♦ Blonde (5.8%) – 5.95

Weesperzijde Wit ♦ White (5.1%) – 5.75

Ysbreeker IPA ♦ IPA (5.8%) – 6.25

Jutters Bock ♦ Bock, Texels (7.0%) – 6.50

Mannenliefde ♦ Saison, Oedipus (6.0%) – 6.50

Murphy’s Irish Stout ♦ Stout (4.0%) – 6.50

Affligem Blond 0.0 ♦ Blonde (0.0%) – 6.50

BOTTLES

Orval Trappist ♦ Amber (6.2%) – 8.80

Westmalle Dubbel ♦ Double (7.0%) – 7.25

Westmalle Tripel ♦ Triple (9.5%) – 7.25

Duvel ♦ Blonde (8.5%) – 6.95

Hop zij met ons ♦ Glutenfree I.P.A. (6.0%) – 6.25

Pulsje ♦ Dunkelweize (7.0%) – 6.25

Sol ♦ Lager (4.6%) – 6.25

DUTCH MULE

– 13.50

ALCOHOL-FREE BEER

Jopen non IPA ♦ I.P.A. (0.5%) – 6.25

Skuumkoppe 0.0 ♦ dark wheat beer (0.0%) – 5.75

Paulaner 0,0 ♦ Weizen (0.0%) – 5.75

APERTIF

Willems Vermoed ♦ Original red Vermouth – 8.40

Ricard ♦ 6.50

Campari ♦ 5.95

GIN & TONIC

Hendricks Gin & Tonic ♦ 13.25

Hermit Gin & Tonic ♦ 13.25

Bobby’s Gin & Tonic ♦ 12.65

Copperhead Gin & Tonic ♦ 12.65

MIX

Dark & Stormy ♦ 13.50

Paloma ♦ 13.50

Italian Mule ♦ 13.50

Dutch Mule ♦ 13.50

Bloody Mary ♦ 13.50

ALCOHOL FREE

Virgin Gin & Tonic ♦ 9.25

Orange & Grapefruit Spritz ♦ 9.25

Italian Mule 0.0 ♦ 9.25

DISTILLED

WHISKY

The Macallan 12y ♦ 9.50

Kilchoman Machir Bay ♦ 8.25

Woodford Reserve ♦ 7.15

Famous Grouse ♦ 6.90

Tullamore Dew ♦ 6.90

RUM

Flor de Cana ♦ 7.00

Havana Club Especial ♦ 6.50

Havana Club Anejo 3 Anos ♦ 6.25

SPIRITS

Ketel One Vodka ♦ 8.25

Salmari Vodka ♦ 5.75

Salmari ♦ 5.75

Acqua de Cedro ♦ 7.45

Don Julio Tequila ♦ 8.25

Olmeca Altos Plata ♦ 4.90

Van Wees ♦ Young Graingenever – 4.50

Van Wees ♦ Old Genever – 4.50

DIGESTIVES

Le Calvados ♦ 7.50

Chateau Montifaud ♦ 7.45

SOFT DRINKS

Chaudfontaine Still ♦ 3.95

Chaudfontaine Sparkling ♦ 3.95

Panna 0.75cl ♦ – 7.50

Pellegrino 0.75cl ♦ 7.50

Coca Cola / Coca Cola Zero ♦ 3.95

Fanta Cassis ♦ 3.95

Royal Bliss ♦ Tonic / Bitter Lemon /

Ginger Ale – 3.95

Lipton Ice Tea ♦ 3.95

Lipton Green Tea ♦ 3.95

Orangina ♦ 4.45

Fever Tree ♦ Tonic / Ginger beer /

Mediterranean Tonic Water / Pink

Grapefruit – 5.25

Batu Kombucha ♦ 5.25

Big Tom ♦ Spiced tomato juice – 5.95

Apple juice / Pear juice ♦ 4.50

Chocomel ♦ 3.95

Fresh Orange Juice ♦ small 4.75 /

large 7.95

Milk ♦ 2.50

COFFEE & TEA

Espresso ♦ 3.20

Double Espresso ♦ 4.20

Espresso at the Bar ♦ 1.00

Macchiato ♦ 3.40

Double Macchiato ♦ 5.00

Cortado ♦ 3.40

Double Cortado ♦ 5.00

Cappuccino ♦ 4.00

Double Cappuccino ♦ 5.50

Coffee ♦ 3.50

Double Coffee ♦ 5.00

Caffé Latte ♦ 4.50

Flat White ♦ 4.25

Latte Macchiato ♦ 4.70

Herb Tea ♦ 3.50

Fresh Mint tea ♦ 4.50

Fresh Ginger tea ♦ 4.50

Hot Chocolate with Whipped Cream ♦

4.50 / 5.50