

BREAKFAST AND LUNCH

Croissant ♦ 3.50

- with jam and homemade butter – 4.25

Yoghurt ♦ with seasonal fruit and granola – 9.50

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

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

Two poached eggs on sourdough bread ♦ 12.00

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

Tosti on sourdough bread ♦ 7.50

- country ham and cheese
- cheese and tomato

CROQUE-MADAME
with mornay sauce, farmers
ham and Gruyère – 14.00

SANDWICHES (CHOICE OF BAGUETTE OR SOURDOUGH)

NIÇOISE SANDWICH
with tuna salad, harico verts,
cherry tomato, silver onions,
herb salad – 13.00

Salmon pâté ♦ with cucumber, arugula, lemon dressing – 13.50

Niçoise ♦ with tuna salad, harico verts, cherry tomato, silver onions, herb salad – 13.00

Beurre sandwich ♦ salted butter with the choice of adding one – 12.00

- Country ham
- Aged ham
- Comté
- Old cheese

Goat cheese ♦ with avocado, hot honey and roasted pumpkin seeds – 11.50

Tomato and mayonnaise ♦ with heirloom tomatoes, and housemade mayonnaise – 11.00

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

SALADES

Burrata ♦ with heirloom tomatoes, olive chimichurri – 16.50

Salad niçoise ♦ with tuna, anchovy fillet, haricot verts, boiled egg, tomato, artichoke, Frieslander potatoes, olives – small 14.00 / large 18.00

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

STARTERS AND MAIN COURSES

STARTERS

Oysters ♦

- Irish Gold – 3 for 12.00

Prawns ♦ two large prawns, pickled kohlrabi and radish salad with chili beurre blanc – 14.50

Steak tartare ♦ with smoked egg yolk, mustard seeds, cornichons, shallots, capers, chives and parsley – small 14.50 / large 19.00

Crispy artichokes ♦ with fennel salad, orange, arugula and rosemary – 11.50

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

TWO COURSE LUNCH DEAL
starter and a main – 32.00
+ 3.00 supplement Sole meuniere

MAIN COURSES

Lemon sole meunière ♦ with lemon, capers and parsley in brown butter, served with Frieslander potatoes and a side salad – 26.50

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

Trofie pasta ♦ with wild garlic pesto, haricot verts, cherry tomato and Pecorino – 21.00

SIDE DISHES

Fries ♦ with mayonnaise – 6.50

Green salad ♦ with pickled vegetables and herbs – 6.50

Haricot verts ♦ with toasted almonds and orange – 6.50

Potato salad ♦ fresh summer potato salad – 7.00

Green asparagus ♦ with lemon thyme buerre blanc – 7.50

Marinated vegetables – 8.50

DESSERTS

Vanilla crème brûlée ♦ with strawberries marinated in Vermouth – 9.50

Mille-feuille ♦ with peaches, Sauternes, and mascarpone cream – 9.00

White chocolate mousse ♦ with hazelnuts and lime – 9.00

Cheese plate ♦ three pieces of cheece – 13.50

Selection of cackes ♦ 5.95

Affogato ♦ 5.50

Scoop of vanilla ice cream ♦ 3.50

Scoop of pistachio ice cream ♦ 3.50

LUCY

CRUDO BAR

Oysters ♦
• Irish Gold – 3 for 12.00

Tin of sardines ♦ with sourdough bread and lemon – 13.00

STARTERS

Burrata ♦ with heirloom tomatoes, olive chimichurri – 16.50

Prawns ♦ two large prawns, pickled kohlrabi and radish salad with chili beurre blanc – 14.50

Steak tartare ♦ with smoked egg yolk, mustard seeds, cornichons, shallots, capers, chives and parsley – small 14.50 / large 19.00

Salad niçoise ♦ with tuna, anchovy fillets, haricot verts, boiled egg, tomato, artichoke, Frieslander potatoes, olives – small 14.00 / large 18.00

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

Watermelon carpaccio ♦ with feta cream, pistachio and hot honey – 12.00

Crispy artichokes ♦ with fennel salad, orange, arugula and rosemary – 11.50

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

CRISPY ARTICHOKEs
with fennel salad, orange and rosemary – 11.50

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

Wild salmon ♦ with onion cream, aspergus and watercress – 27.00

Lemon sole meunière ♦ with lemon, capers and parsley in brown butter, served with Frieslander potatoes and a side salad – 26.50

Duck breast fillet ♦ with peppercorn sauce and mousseline – 25.00

Roasted chicken ♦ corn fed chicken breast with courgette and corn gratin – 25.00

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

Trofie pasta ♦ with wild garlic pesto, haricot verts, cherry tomato and Pecorino – 21.00

Fish special ♦ Daily Price

SIDE DISHES

Fries ♦ with mayonnaise – 6.50
Green salad ♦ with pickled vegetables and herbs – 6.50
Haricot verts ♦ with toasted almonds and orange – 6.50
Potato salad ♦ fresh summer potato salad – 7.00
Green asparagus ♦ with lemon thyme buerre blanc – 7.50
Marinated vegetables – 8.50

DESSERTS

MILLE-FEUILLE
with peaches, sauternes, and mascarpone cream – 9.00

Vanilla crème brûlée ♦ with strawberries marinated in Vermouth – 9.50

Mille-feuille ♦ with peaches, Sauternes, and mascarpone cream – 9.00

White chocolate mousse ♦ with hazelnuts and lime – 9.00

Cheese plate ♦ three pieces of cheece – 13.50

Selection of cackes ♦ 5.95

Affogato ♦ 5.50

Scoop of vanilla ice cream ♦ 3.50

Scoop of pistachio ice cream ♦ 3.50



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

LUCY

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 ♦ Schuster, Wagram, 2025, Niederösterreich, Austria – 7.95 / 44.00

Menetou-Salon “Le Charnay” ♦ Jean-Max Roger, Sauvignon Blanc, 2022, Loire, Frankrijk – 9.95 / 55.00

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

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

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 – 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

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

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

Beaujolais-Villages ♦ Château de Lavernette, Gamay, 2023, Beaujolais AOC, France – 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, 2021, 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

Skuumkoppe ♦ Dunkelweize (6,0%) – 6.50

Hesp Blond ♦ Blonde (5.8%) – 5.95

Weesperzijde Wit ♦ White (5.1%) – 5.75

Ysbreeker IPA ♦ IPA (5.8%) – 6.25

Bullebak ♦ Weize Tripple, De Eeuwige Jeugd (7.0%) – 6.50

Mannenliefde ♦ Saison, Oedipus (6.0%) – 6.50

Affligem Blond 0.0 ♦ Blonde (0.0%) – 6.50

Beer of the moment ♦ – 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

ALCOHOL-FREE BEER

Jopen non IPA ♦ I.P.A. (0.5%) – 6.25

Skuumkoppe 0.0 ♦ Dunkelweize (0.0%) – 5.75

Paulaner 0,0 ♦ Weizen (0.0%) – 5.75

APERITIF

Willems Wermoe♦ Original red Vermouth – 8.40

Ricard ♦ 6.50

Campari ♦ 5.95

GIN & TONIC

Various Gin & Tonic’s ♦ 13.25

NIX

Dark & Stormy ♦ 13.50

Paloma ♦ 13.50

Italian Mule ♦ 13.50

Dutch Mule ♦ 13.50

Bloody Mary ♦ 13.50

Moscow Mule ♦ 13.50

Negroni ♦ 13.50

Aperol spritz ♦ 13.50

Campari spritz ♦ 13.50

Limoncello spritz ♦ 13.50

Daiquiri ♦ 13.50

Mojito ♦ 13.50

ALCOHOL FREE

Virgin Gin & Tonic ♦ 9.25

Orange & Grapefruit Spritz ♦ 9.25

Italian Mule 0.0 ♦ 9.25

Bella Alcoholvrije Bubbel ♦ 7.95 / 42.95

DISTILLED
WHISKY

The Macallan 12y ♦ 9.50

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

Olmecca 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

LIQUEUR

Tia Maria ♦ 6.95

Grand Manier ♦ 7.50

Le Calvados ♦ 7.50

Amaretto ♦ 7.50

Tawny rode port ♦ 7.50

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

Orange Juice ♦ small 4.75 / large 7.95

Milk ♦ 2.50

COFFEE & TEA

Espresso at the Bar ♦ 1.00

Macchiato ♦ 3.40

Espresso ♦ 3.20 / 4,20

Macchiato ♦ 3.40 / 5.00

Cortado ♦3.40 / 5.00

Cappuccino♦ 4.00 / 5.50

Coffee ♦ 3.50 / 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