



MENUS

HEADS UP! OUR ONLINE MENU GIVES YOU  
A TASTE, BUT THE REAL DEAL MIGHT  
HAVE A FEW SURPRISES.



CUE CUISINE - INSPIRED BY PRE-  
INDUSTRIAL COOKING AND CRAFTED WITH  
DEDICATION, WE CELEBRATE THE ART OF  
WOOD FIRE.

COOKING OVER FLAMES AND COALS, WE  
PRESERVE THE PURE FLAVORS OF THE  
SEASONS. THINK OF TASTES AND  
TECHNIQUES LIKE - FERMENTED, PICKLED,  
SMOKED, DRIED, SALTED.

WE VALUE CRAFTSMANSHIP AND EVERYTHING  
THAT COMES WITH IT. SO WHEN WE CREATE  
OUR MENU WE LAUGH, FORGET, PLAY,  
PRESS, SCRATCH, TAPE, RECORD, THINK,  
RE-THINK - AND, TO BE HONEST, MESS UP  
A BUNCH OF TIMES...

BECAUSE OUR INSPIRATION COMES FROM FAR  
MORE THAN JUST FOOD - IT'S THE FARMERS  
WE MEET, THE INGREDIENTS WE DISCOVER,  
AND THE STORIES - THAT SHAPE OUR  
JOURNEY.

NO SECRET SAUCE - JUST GOOD FOOD  
AND A GREAT ATTITUDE.

WITH LOVE,  
CUE AMSTERDAM



# VOLUME 1

AVAILABLE FROM  
WEDNESDAY TO SATURDAY  
AT 18:00 OR 21:00

# MENU

## VOLUME 1

FERMENTED CUCUMBER, SEAWEED

TOMATO, FRANSJE, GARDEN HERBS

SOURDOUGH BREAD, CAROB, OLIVE OIL

SMOKED TROUT, BROCCOLI, MUSTARD LEAVES

EXTRA: LANGOUSTINE, PORK BELLY, STRAWBERRY €30

GUINEA FOWL, GIROLLES, CAULIFLOWER

EXTRA: EX DAIRY COW, YOUNG SHALLOT, SABAYON €35

CROISSANT PUDDING, COFFEE GELATO

VOLUME 1 €75

WINE PAIRING €45



# VOLUME 2

THE SIGNATURE  
CUE EXPERIENCE

# MENU

VOLUME 2

TOMATO, SWEET PEAS, SEAWEED

SQUID, RADISH, ELDERFLOWER

BROCCOLI, ANCHOVY, MUSTARD LEAVES

TROUT, BEETROOT, BLACK CURRANT

SOURDOUGH BREAD, CAROB, HIBISCUS

\*LANGOUSTINE, PORK BELLY, STRAWBERRIES

GUINEA FOWL, GIROLLES, CAULIFLOWER

EXTRA: EX DAIRY COW, YOUNG SHALLOTS €35

MELON, FRANSJE, BASIL

CROISSANT, ALMOND, PLUM PIT

CHOCOLATE, ROSEMARY, CHERRY

LEVEL 1 €125

PAIRING +€60

LEVEL 2 €155

PAIRING +€70

\*ADDITIONAL COURSE LEVEL 2 MENU



# SUNDAY LUNCH

SUNDAY SPECIAL  
FROM 13:00 ONWARDS

# MENU

## LUNCH

FERMENTED CUCUMBER, SEAWEED

TOMATO, FRANSJE, GARDEN HERBS

SOURDOUGH PITA, OLIVE OIL

SMOKED TROUT, BROCCOLI, MUSTARD LEAVES

86 DAYS CHICKEN, FIELD LETTUCE, RADISH

CROISSANT PUDDING, COFFEE GELATO

MENU	€65
WINE PAIRING	€45