



## MENUS

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

GOOD TO KNOW: WE HAVE  
A VEGETARIAN MENU TOO.



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 AND THURSDAY  
AT 18:00 OR 20:30

# MENU

## VOLUME 1

ONION, CHAMOMILE, TRUFFLE

BROCCOLI, ANCHOVY, MUSTARD LEAVES

SMOKED TROUT, BEETROOT, BLACK CURRANT

SOURDOUGH BREAD, CAROB, OLIVE OIL

EXTRA: LANGOUSTINE, BLOOD ORANGE, ROSE €30

PORK, CHESTNUT, FIG LEAF

EXTRA: EX DAIRY COW, BROWN BUTTER €35

APPLE, BASIL, MARIGOLD

CROISSANT PUDDING, COFFEE GELATO

VOLUME 1. €79

WINE PAIRING €45



# VOLUME 2

THE SIGNATURE  
CUE EXPERIENCE

# MENU

VOLUME 2

ONION, CHAMOMILE, TRUFFLE

SCALLOP, WHITE ASPARAGUS, BERGAMOT

BROCCOLI, ANCHOVY, MUSTARD LEAVES

TROUT, BEETROOT, BLACK CURRANT

SOURDOUGH BREAD, CAROB, HIBISCUS

\*LANGOUSTINE, BLOOD ORANGE, ROSE

PORK, CHESTNUT, FIG LEAF  
VOLUME 2

EXTRA: EX DAIRY COW, BROWN BUTTER €35

APPLE, BASIL, MARIGOLD

CROISSANT, ALMOND, PLUM PIT

CHOCOLATE, MUSHROOMS, AGED PLUM

LEVEL 1 €125

PAIRING + €65

LEVEL 2 €155

PAIRING + €75

\*ADDITIONAL COURSE LEVEL 2 MENU

# VEGETARIAN MENU

VOLUME 2

ONION, CHAMOMILE, TRUFFLE

CAULIFLOWER, WALNUT, WHITE ASPARAGUS

BROCCOLI, GARLIC CAPERS, MUSTARD LEAVES

BEETROOT, BLACK CURRANT, SARAWAK PEPPER

SOURDOUGH BREAD, CAROB, HIBISCUS

WINTER TOMATOES, STRAWBERRY, REMEKER

CELERIAC, MUSHROOMS, CACAO NIBS

APPLE, BASIL, MARIGOLD

CROISSANT, ALMOND, PLUM PIT

CHOCOLATE, MUSHROOMS, AGED PLUM

LEVEL 1 €120

PAIRING + €75



# SUNDAY LUNCH

SUNDAY SPECIAL  
FROM 13:00 ONWARDS



# MENU

## LUNCH

ONION, CHAMOMILE, TRUFFLE

BROCCOLI, ANCHOVY, MUSTARD LEAVES

SMOKED TROUT, BEETROOT, BLACK CURRANT

SOURDOUGH BREAD, CAROB, OLIVE OIL

EXTRA: LANGOUSTINE, BLOOD ORANGE, ROSE €30

PORK, CHESTNUT, FIG LEAF

EXTRA: EX DAIRY COW, BROWN BUTTER €35

CROISSANT PUDDING, COFFEE GELATO

MENU €79

WINE PAIRING €45