



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