



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.
PLEASE REQUEST THIS IN
THE BOOKING



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, OLIVE OIL, TRUFFLE TOASTIE

BROCCOLI, MUSTARD LEAVES, SORREL

SMOKED TROUT, BEETROOT, BLACK CURRANT

SOURDOUGH BAGUETTE, HIBISCUS

PORK CHOP, KEFIR, CABBAGE

CROISSANT PUDDING, COFFE, ROSEMARY

VOLUME 1

€84

PAIRING

+ €46



VOLUME 2

THE SIGNATURE
CUE EXPERIENCE

MENU

VOLUME 2

TOMATO,FRANSJE,BEE POLLEN

KOLHRABI,FENNEL,SEAWEED

BROCCOLI,MUSTARD LEAVES,SORREL

TROUT,BEETROOT,BLACK CURRANT

SOURDOUGH BAGUETTE,HIBISCUS

*LANGOUSTINE,CHERRIES,HINOHIKARI

COQUELET,BLACK SESAME,CELERIAC

EXTRA: EX DAIRY COW,BROWN BUTTER €35

KEFIR,CARROT,PASSION FRUIT

CROISSANT,ALMOND,PLUM PIT

CHOCOLATE,HONEY,MUSHROOMS

LEVEL 1 €130

PAIRING + €68

LEVEL 2 €160

PAIRING + €78

*ADDITIONAL COURSE LEVEL 2 MENU

VEGETARIAN MENU

VOLUME 2

ONION, FIG LEAF, MELON

CAULIFLOWER, WALNUT, WHITE ASPARAGUS

BROCCOLI, GARLIC CAPERS, MUSTARD LEAVES

BEETROOT, BLACK CURRANT, SARAWAK PEPPER

SOURDOUGH BAGUETTE, HIBISCUS

CELERIAC, MUSHROOMS, CACAO NIBS

KEFIR, OLIVE OIL, CARROT

CROISSANT, ALMOND, PLUM PIT

CHOCOLATE, HONEY, MUSHROOMS

LEVEL 1 €115

PAIRING + €68



SUNDAY LUNCH

SUNDAY SPECIAL
FROM 13:00 ONWARDS

MENU

LUNCH

TOMATO, MANDARIN, TOASTIE

BROCCOLI, MUSTARD LEAVES, SORREL

POTATO BREAD

SMOKED TROUT, BEETROOT, BLACK CURRANT

PORK CHOP, KEFIR, CUCUMBER

COFFEE, CHOCOLATE, APRICOT

LUNCH

€84



PAIRING

+ €46