



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

PUMPKIN, METSOVONE, MANDARIN

BROCCOLI, ANCHOVIES, LEAVES

BONITO, PISTACHIO, GINGER

SOURDOUGH, YEAST, CARAMELISED MILK

PORK CHOP, KEFIR, CUCUMBER

COFFEE, CHOCOLATE, EARL GREY

VOLUME 1

€84

PAIRING

+ €46



VOLUME 2

THE SIGNATURE
CUE EXPERIENCE

MENU

VOLUME 2

PUMPKIN, METSOVONE, MANDARIN

SCALLOP, CELERIAC, PEAR

BROCCOLI, ANCHOVIES, LEAVES

BONITO, PISTACHIO, GINGER

SOURDOUGH, YEAST, CARAMELISED MILK

*LANGOUSTINE, HINOHKARI, CHERRIES

DUCK, BLACK CURRANT, LAPSANG

EXTRA: EX DAIRY COW, BROWN BUTTER €35

YOGHURT, CARROT, ORANGE

CROISSANT, APPLE, PECAN

CHOCOLATE, HONEY, MUSHROOMS

LEVEL 1 €130

LEVEL 2 €160

PAIRING + €68

PAIRING + €78

*ADDITIONAL COURSE LEVEL 2 MENU

VEGETARIAN MENU

VOLUME 2

PUMPKIN, METSOVONE, MANDARIN

CELERIAC, PEAR, CHAMOMILE

BROCCOLI, GARLIC CAPERS, LEAVES

LEEK, SPINACH, GINGER

SOURDOUGH, YEAST, CARAMELISED MILK

MUSHROOM, BEETROOT, BLACK CURRANT

YOGHURT, CARROT, ORANGE

CROISSANT, APPLE, PECAN

CHOCOLATE, HONEY, MUSHROOMS

LEVEL 1 €115

PAIRING + €68



SUNDAY LUNCH

SUNDAY SPECIAL
FROM 13:00 ONWARDS

MENU

LUNCH

PUMPKIN, METSOVONE, MANDARIN

BROCCOLI, MUSTARD LEAVES, SORREL

POTATO BREAD, YEAST, CARAMELISED MILK

BONITO, PISTACHIO, GINGER

PORK CHOP, KEFIR, CUCUMBER

COFFEE, CHOCOLATE, PLUM

LUNCH

€84

PAIRING

+ €46