

BREAKFASTS

WEEKDAYS: 10.00-12.00
WEEKENDS: 10.00-15.00

Poffertjes - tiny traditional Amsterdam pancake

With homemade salted caramel (150/30)

80

With caramelized fruit (200)

80

With chocolate sauce and marshmallow (170)

80

With powdered sugar and butte (180)

60

Coconut-almond oatmeal with chia seeds, honey and pine cones jam (200)

85

Cheese pancakes with sour cream and homemade jam (150/30/30)

85

English breakfast - two fried eggs, sausage, roasted tomatoes, stewed beans, iceberg lettuce and toasted white bread (380)

135

Spaghetti omelette with salt-cured salmon. Served with fine fresh tomato sauce (200/30)

120

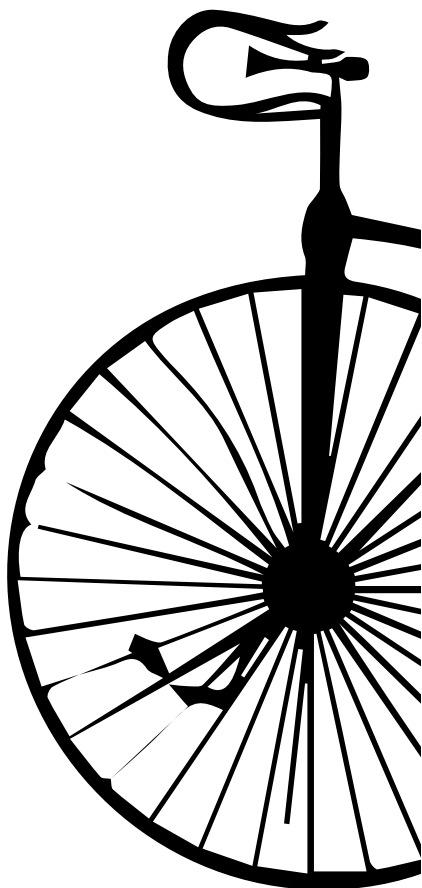
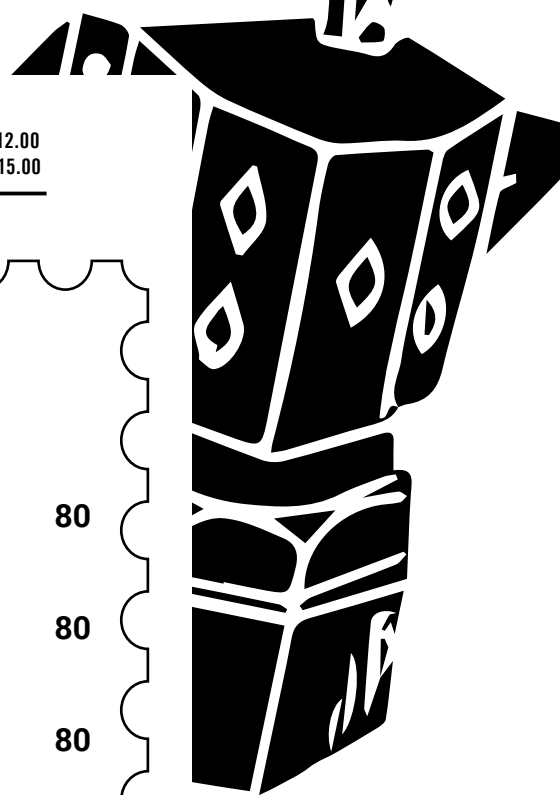
Girls' whim - baked eggs with sun-dried tomatoes, spinach, Feta and Mozzarella cheese. Served with grilled avocado smørrebrød (200/30)

120

FRESHLY ROASTED COFFEE TO GO

COLOMBIA
ETHIOPIA
KENYA

70
115
125



COLD START

Bread spread platter: smoked mackerel pâté, smoked brisket pâté, vorschmack and herring caviar (120/80)

Smoked mackerel pâté, served with grilled bread (110/45)

Rabbit liver crème brûlée with caramelized top (120/40)

Vorschmack with grilled rye bread and apples (120/60/20)

Herring tartare with sweet marinated tomatoes (180)

Caviar butter canapés (120)

Home cured mackerel with roasted peppers, feta cheese and yogurt sauce (160/40)

Hummus dip set: smoked paprika hummus with sun-dried tomatoes, feta hummus and lentil hummus with oyster mushrooms (220)

Dried cured beef and pork with a coating of spices (100/50)

HOT STARTERS

Sweet chili eggplant with yogurt-tahini sauce (100/30)

Pot roast with rapane, tomatoes, garlic and fresh herbs in wine or cream sauce. Served with grilled bread (230/40)

Fried cheese spring rolls with coriander, mint and basil. Served with sea-buckthorn sauce (150/30)

Fried shrimps served with vegetables (150)

Oven roasted mussels with blue cheese sauce (250/50)

Swedish raggmunk (potato pancakes) with vegetable salsa, herring tartare and sour cream (300)

BBQ chicken wings (230)

105

85

130

89

95

85

105

105

160

85

170

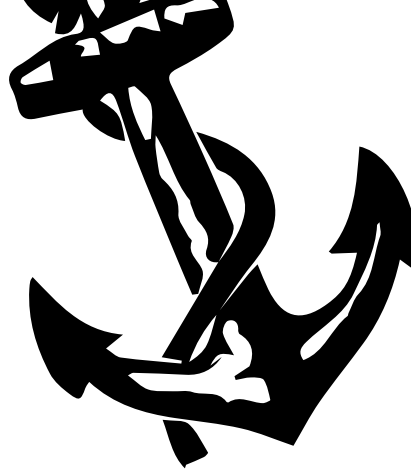
133

214

220

98

98



DUTCH STARTERS

I AM HERRING

Herring in three different marinades: beet horseradish, spicy and wine, served with toasts, fried potatoes and pickled cucumbers (420)

135

Danish, not Dutch! Danish pickled herring three ways: with mustard, in apple-lemon marinade and with tomato cream sauce. Served with grilled bread, boiled potatoes, cucumbers and spring onions (300)

135

Dutch Raw-Herring Sandwich with onions and pickled cucumbers in white long roll with tartar sauce (200)♥

92

♥the money from the sale of each sandwich is donated to "Perspective 21.3" - a charitable organization, which aims to create prospects for children with intellectual disabilities. The buns for this sandwich are bought from "The Dutch Bakery 21.3", where the teenagers with intellectual disabilities take the internship.

Amsterdam fries №13 (150)

50

Bitterballen – traditional Dutch minced veal meatballs, served with mustard (120/30)

93

Crispy cheese balls, fried in cornflake crumbs and served with cranberry sauce (120/30)

93

Shrimp croquettes in Béchamel sauce. Served with mango-chili sauce (120/30)

135

Chickpea croquettes with cilantro. Served with oyster sauce (120/30)

70

Croquette mix. Served with mustard and mango chilli sauce (160/30/30)

147

Kibbeling. Beer battered white fish fillets are a Dutch variation of British fish and chips. Served with tartar sauce (130/30/20)

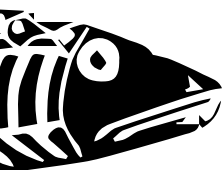
108

Dutch cheese platter with sesame honey and crisp bread (120/40/30)

185

Stamppot - mashed potatoes with broccoli, root vegetables and sausage. It's a popular Dutch side dish (250)

102



DUTCH WAFFLES AND SMØRREBRØDS

Smørrebrød with mackerel rillettes
and green onion (200) **115**

Smørrebrød with sprats, pickled cucumbers
and quail eggs (200) **110**

Smørrebrød with fried chicken thighs,
braised cabbage and fine homemade cream
cheese (280) **125**

Smørrebrød with avocado, cream cheese,
tomato jam and green peas (200) **125**

Waffles with cured salmon gravlax
and Caesar dressing (190) **145**

Waffles with herring two ways
and egg mousse (220) **97**

SALADS

Scandinavian salad with herring, mackerel,
mussels, potatoes and mayonnaise dressing.
It is so hearty that you better order a shot
of jenever as an addition (260) **115**

Stir-fried beef salad with marinated oyster
mushrooms, cucumbers and pomegranate-
oyster sauce dressing (210) **192**

Grilled tuna fillet salad with tomatoes
and ginger dressing (300) **210**

Caesar salads with herb chicken,
classic sauce (260) **155**

Quinoa salad with roasted root vegetables,
spinach, bell pepper, mushrooms
and blue cheese dressing (230) **130**

Warm salad with rapane,
prawns and oyster sauce (250) **198**

Vinaigrette salad with sauerkraut,
beans and sprats (300) **98**

SOUPS

Creamy pea soup with smoked
sausages (280/20) **88**

Delicate cheesy potato soup with mussels (300) **115**

Norwegian soup with three types of fish (350) **115**

Porcini mushroom soup with orzotto.
Served with sour cream (350) **140**

Hearty tomato soup with lamb, vegetables
and fresh herbs (350) **123**

SIDES

Amsterdam fries N°13 (150) **50**

Zucchini fritters with mushroom sauce (180) **85**

Fried potatoes with mushrooms (200) **65**

Grilled vegetables (150) **95**

Stamppot - mashed potatoes with broccoli,
root vegetables and sausage. It's a popular
Dutch side dish (250) **102**

DESSERTS

Blueberry pie with salted caramel (140/30) **95**

Dutch waffles with caramelized fruit
and blueberry mousse (200) **83**

Poffertjes - traditional small Dutch pancakes
with homemade salted caramel (150/30)
or with caramelized fruit (200) **80**

Chocolate fondant with ice cream (100/50) **92**

Traditional waffle cake with condensed milk
and nuts (90) **73**

Ice cream cheesecake (120/20) **88**

Apple strudel with ice cream (130/50) **85**

MAINS

Veal tenderloin by Old Dutchman's recipe
– fried veal slices with vegetables in cream
sauce and teriyaki (270) **210**

Classic European schnitzel with Amsterdam
fries №13 (150/100/20) **210**

Pan-fried Bratwurst with grilled red cabbage.
Served with BBQ sauce (330) **211**

Pork ribs in BBQ sauce with roasted root
vegetables (370) **215**

Sautéed wild mushrooms under
four cheese crust (300) **210**

Bakmi Goreng - stir-fried noodles with spices, chicken
thighs, garlic, fresh herbs, vegetables, chili and
uncooked yolk. It is an Indonesian dish loved by
the Dutch since the 19th century (330) **147**

Beef medallions with potatoes confit.
Served with blackcurrant sauce (340/30) **295**

Katsu sandwich with panko-breaded sous
vide pork and spicy sweet sauce (200/30) **153**

Burger with fried herring cutlet, Edam cheese sauce,
lettuce and pickled cucumbers. Served with
Amsterdam fries (270/100)♥ **150**

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children with intellectual disabilities.

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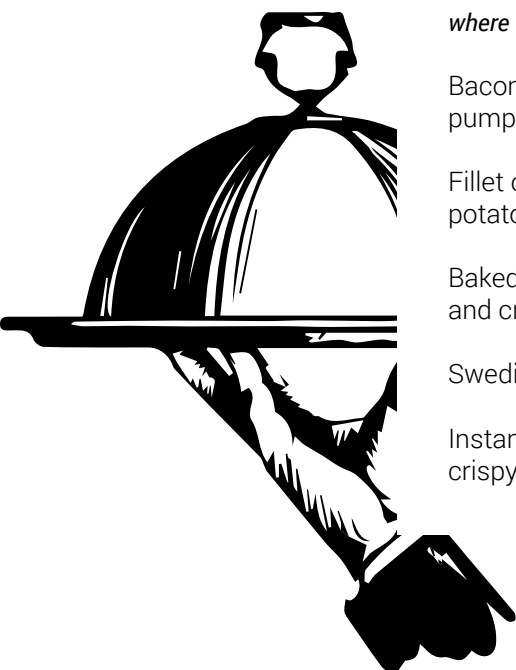
Bacon wrapped turkey breast with a delicate
pumpkin puree (300) (without bacon on your wish) **162**

Fillet of zander in nut crust with celery root and
potato puree and lavender cheese sauce (290) **190**

Baked cod in Norwegian style with broccoli
and cream sauce (300) **215**

Swedish salmon with green beans (240/40/20) **290**

Instant pot mussels in creamy sauce with
crispy baguette (500) **210**



HOT & REFRESHING DRINKS

COFFEE

Cezve (50)	50
Chemex (300)	70
Raf (300)	65
Espresso (30)	40
Americano (80)	40
Cappuccino (250)	50
Latte (300)	50
Flat white (250)	60
Hot chocolate (90)	65
Cocoa (250)	50

TEA

Herbal Tea (500)	55
Green tea "Sigiriya" (500)	55
Black tea "Pettiagala" (500)	55
Sea buckthorn tea (300)	55
Ginger tea (300)	55
Blackcurrant-basil (300)	55
Apricot-rosemary (300)	55

JUICES

Fresh juice (250)	
orange, grapefruit, apple, carrot	
Juices (250)	25
Mint and lemon water (1l)	35
Borjomi (330)	60
Mineral water (330)	45
Pepsi (330)	30
Royal Club tonic water (330)	45
Lamb & Watt tonic water (200)	56

LEMONADES (350)

Sallow Thorn	55
Ginger	55
Lavender	55
Basil	55
Strawberry	55
Blackcurrant	55
Lemon	55

MOCKTAILS (350)

Tomato chaiser cocktail with tomato juice and fresh cucumbers, mixed with spiced sauces, lemon fresh juice and celery bitter	90
Milkshake with berries or banana	75
Wheatgrass vitamin cocktail based on the juice of young wheat gatherers, with banana and orange fresh	118

Mrs AMSTER & Mrs DAMSTER RECOMMEND

HOMEMADE DRINKS (50)

AMSTERDAM SALLOW-THORN 42

Juicy sour-sweet sallow thorn with delicate flavor. Basic ingredient is Firewater

ZWARTE BESSEN GIN 52

Gin infused with black currant berries and lime zest

RODE BESSEN VODKA 42

Refreshing sour liqueur infused with cornelian cherry

ROTTERDAM ORANJE-BITTER 42

Traditional drink, based on brandy, infused with licorice roots, juniper berries and orange zest

PEREN RUM 76

Sweet strong dark rum liqueur, infused with smoked pear

SANGRIA WHITE/RED (1L) 457

MULLED WINE (250) 120

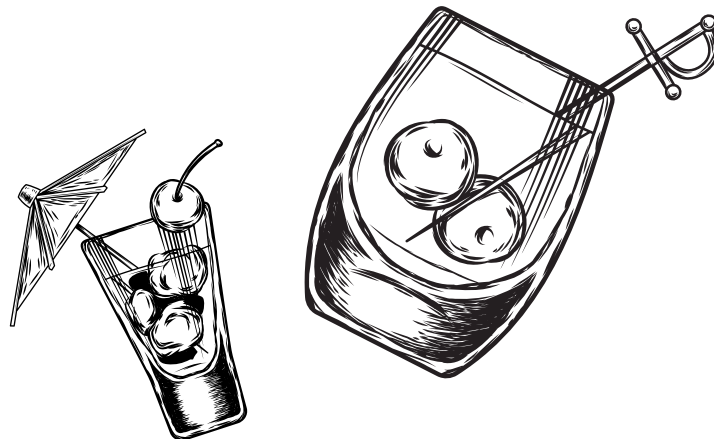
White: with camomile, spices and honey

Red: with herb-infused syrup, ginger and honey

Rosé: with raspberry and blueberry syrup and honey

KORSEN BOURBON (250) 52

Sweet and slightly bitter cherry-infused bourbon



BEER

DE MOLEN* (330) 130

The world-famous brewery that produces 20 types of crafting beer. Every 6 weeks the company creates a new tastes to accomplish something unique

LA TRAPPE* (330) 120

Trappist monastery Order brewery produces beer since 1881. Unique taste and flavor is achieved thanks to the fact that La Trappe beer continues to ferment in the bottle and develops a unique aroma

BOTTLE

Ginger beer (500)	130
Hieneken (330)	45
Stella Artois 6/a (500)	50

CRAFT DRAFT (400)

Brewers' Family:

Ukrainian Pilsner	75
Mr. Stout	75
Abbey Ale	85



* Beer styles can be changed according to supply

SPIRITS

JENEVER (50)

Jenever is the national and traditional liquor of the Netherlands, from which gin evolved. It is made from triple-distilled rye and infused with juniper berries

Wenneker	58
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GIN (50)

Meet the cult drink: gin. We gathered the representatives of various gin distilleries. Try it dry first, and then, if you wish, with tonic water to reveal the full taste.

Finsbury Platinum	80
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Rutte Celery Dry Gin	150
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Whitley Neill:	110
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Dry Gin

Blood Orange

Quince

Raspberry

Rhubarb&Ginger

Taste the GIN (200/330)	300
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Rutte Celery, Professore Monsieur, Monkey 47, Carpathian Kraft + Tonic



VODKA (50)

Distill №9	67
Staritsky&Levitsky Reserve	87
Finsky	75

ABSINTHE (50)

Xenta	90
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MEZCAL (50)

Meteoro Joven 100% Agave Espadin	160
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TEQUILA (50)

Sierra Antiguo Plata 100% De Agave	85
Sierra Antiguo Anejo 2 YO 100% De Agave	90

CACHACA (50)

Canario	75
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RUM (50)

Havana Club Anejo 3 years	72
Havana Club Anejo Especial	77
Havana Club Anejo 7 Anos	97
Matusalem 10 YO	177

COGNAC/BRANDY (50)

Sandeman Imperial Brandy	76
Agmarti 3 YO	55
Courvoisier VS	140

WHISKY (50)

AnCnock 12 YO	209
Big Peat Islay Blended Malt	199
The Pogues	99
Dewar's White Label	89
Jack Daniel's	98

BOURBON (50)

Woodford Reserve	145
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PORT WINE (50)

Sandeman Ruby Porto	98
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JEREZ WINE (50)

Pedro Ximenez	65
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LIQUEURS (50)

Charis Irish Cream	75
Alter Gerzog	75



WINE

SPARKLING (750)

Cava Jaume Serra Brut (Spain)	520
Prosecco spumante Decordi (Italy)	640

WHITE (750)

Sauvignon Blanc Spinning Top (New Zealand)	577
Pinot Grigio delle Venezie Blush Zonin (Italy)	417
Chardonnay Jean Balmont (France)	407
Gewurztraminer Villa Wolf, J.L.Wolf (Germany)	527

ROSÉ (750)

Rose d'Anjou Domaine des Deux Vallees (France)	537
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RED (750)

Pinot Noir Spinning Top (New Zealand)	688
Bardolino Classico Zonin (Italy)	477
Cabernet Sauvignon Jean Balmont (France)	407

WINE OF THE DAY (150)

Dry white wine	80
Dry red wine	80
Semisweet rose wine	80

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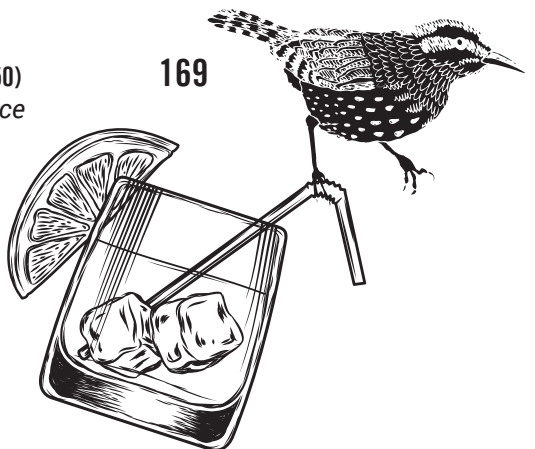
WE RECOMMEND

- | | | |
|--|---|-----|
|  | KIWI BIRD – REFRESHING, LIGHT AND SPICY (400) | 159 |
| | <i>Genever, orange liqueur, spicy syrup, Tabasco, basil, fresh lemon juice, tonic water</i> | |
|  | BRAZILIAN – HARMONY OF FRUITS AND SPICES (300) | 159 |
| | <i>Cachaça, red vermouth, herbal and fruit liqueur</i> | |
|  | CINNAMON – STRONG WITH HERBAL TOUCH (200) | 179 |
| | <i>Absinthe, bourbon, red vermouth, cherry citrus liqueur, fresh lemon juice</i> | |
|  | BRAMBLE – REFRESHING WITH BERRY BURST (300) | 159 |
| | <i>Genever, blackberry liqueur, sugar syrup, fresh lemon juice</i> | |
|  | DIAMOND – SWEET AND SMOKY (200) | 219 |
| | <i>Peated whisky, cocoa and cherry citrus liqueur</i> | |
|  | STRONG LADY – VELVETY HEADY MIX (200) | 159 |
| | <i>Genever, sherry wine, white vermouth, elderflower syrup</i> | |



DUTCH SPIRIT

- | | | |
|---|---|-----|
| 🍹 | BEATRIX – LIGHT AND FRESH (400)
<i>Cornelian cherry liqueur, Aperol, sparkling wine</i> | 159 |
| ☐ | 4:20 – BALMY, SWEET AND SMOKY (300)
<i>Rum, red vermouth, celery bitter, sugar syrup, fresh lemon juice</i> | 169 |
| ☐ | TROPIC SOUR – LIGHT FRUITY BLAST (300)
<i>Rum, pineapple liqueur, kiwifruit, sugar syrup, fresh lemon juice</i> | 179 |
| ☐ | AMSTERDAM SOUR – DELICATE AND SOFT AROMA (300)
<i>Pisco, tequila, raspberry syrup, fresh lemon juice</i> | 159 |
| ☐ | FRESHENITY – REFRESHING ENERGY MIX (300)
<i>Genever, white wine apéritif, rhubarb bitter, sugar syrup, fresh lemon juice</i> | 179 |
| ☐ | ORANGE HUNTER – HARMONY OF ROUGHNESS AND SWEETNESS (300)
<i>Tequila, Aperol, agave syrup, fresh lemon juice</i> | 179 |
| 🍹 | GRASSHOPPER – VELVETY AND SWEET (150)
<i>Cocoa and mint liqueurs, cream</i> | 159 |
| 🍹 | ANTIQUE – SOFT, CLINGING, AROMATIC (150)
<i>Genever, egg, fruit and blueberry liqueurs, grapefruit juice, fresh lemon juice</i> | 179 |
| 🍹 | BERRIES & BRI – GENTLY STRONG WITH BERRY TOUCH (150)
<i>Gin, blueberry liqueur, raspberry syrup, fresh lemon juice</i> | 169 |



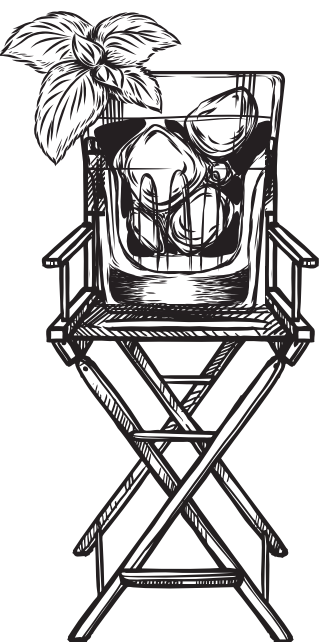
WORLD CLASSICS AND TWISTS

	PISCO SOUR – DELICATE, SOFT AND SOURISH (300) <i>Pisco, elderflower syrup, grapes, fresh lemon juice</i>	159
	NEW YORK SOUR – SPICY WITH FRUITY TOUCH (300) <i>Bourbon, port wine, sugar syrup, fresh lemon juice</i>	159
	PENICILLIN – SMOKY AND FRESH (300) <i>Whisky, peated whisky, ginger syrup, honey, fresh lemon juice</i>	169
	MAI TAI – STRONG WITH RICH FLAVOR AND AROMA (300) <i>Golden rum, white rum, almond syrup, fresh lemon juice</i>	179

AMSTER DAMSTER CLASSICS

	GIN SPRITZ – BERRYLIKE AND HEADY (400) <i>Gin, sparkling wine, blackberry liqueur, raspberry syrup, fresh lemon juice</i>	159
	EASY BREEZY – BALANCE OF SWEETNESS AND SOURNESS (300) <i>Rum, pineapple liqueur, caramel syrup, rhubarb bitter, fresh lemon juice</i>	179
	MRS AMSTER – SMOKY AND FRESH (300) <i>Mezcal, violet liqueur, agave syrup, fresh lemon juice</i>	209
	WITCHCRAFT – SPICY AND RICH TASTE (200) <i>Gin, violet and herbal liqueurs, lavender, fresh lemon juice</i>	179
	AV SOUR – SOFT AND AROMATIC (200) <i>Gin, Aperol, watermelon syrup, fresh lemon juice</i>	179
	CANDY – TENDER SOUR (150) <i>Rum, lychee liqueur, rose syrup, fresh lemon juice</i>	159
	SWEET & SPICY – SWEET WITH SPICY TOUCH (150) <i>Rum, orange liqueur, spicy mango syrup, fresh lemon juice</i>	159
	JOKER – STRONG BOUQUET (300) <i>Rum, white wine and fruit apéritif, Aperol, sherry wine, cocoa liqueur</i>	179
	BROWN VELVET – STRONG SUN-DRIED PEAR (300) <i>Pear-infused rum, apricot syrup, fresh lemon juice</i>	179
	HOT PEACH – DELICATE AND SPICY (300) <i>Bourbon, peach liqueur, spicy mango syrup, fresh lemon juice</i>	169
	ZAHA 2.0 – FRUITY AND BERRYLIKE MOOD (200) <i>Quince gin, white wine and fruit apéritif, elderflower syrup, grapefruit juice</i>	160

yes!

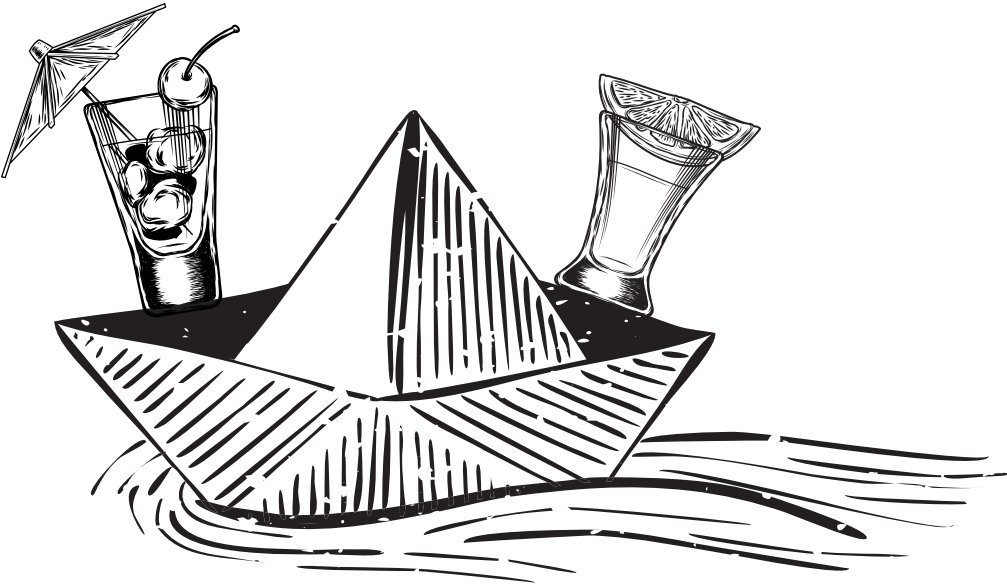
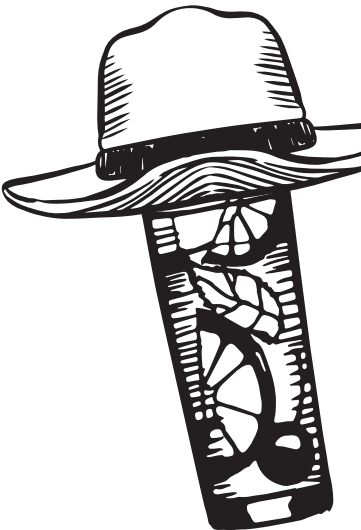


- 🍷 Cucumber
- 🍷 Classic
- 🍷 Raspberry
- 🍷 Oranage
- 🍷 Quince
- 🍷 Ginger



SHOTS

🍷 3 WAVES (60)	109
<i>golden rum, coffee and coffee liqueur</i>	
🍷 APPLE STRIKE (60)	109
<i>whiskey, lemon fresh and apple liqueur</i>	
🍷 GIN BERRY (60)	109
<i>jenever, blackberry liqueur and lemon fresh</i>	
🍷 BLOODSHED (60)	109
<i>whiskey, Rosso vermouth and cherry liqueur</i>	
🍷 AN GOGH'S BREAKFAST (60)	109
<i>absinthe, chocolate, citrus and cherry liqueurs</i>	
🍷 SNAKE EYES (100)	159
<i>tequila, coffee liqueur and lemon fresh</i>	



- 🍷🍷🍷🍷 With ice
- 🍷🍷 Without ice

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