



BURGERS SERVED MEDIUM RARE

We mainly work with Dutch cattle of two breeds; Limousin and Blonde d'Aquitaine cows. In addition, we make combinations with the Japanese Wagyu Beef, a beef that is known for its exclusive and tasty properties.

WINNER BEST HAMBURGER NETHERLANDS 2020

THE GOJIRA (SERVED ON 2 ASIAN STEAMBUNS)

2 x 75 gr patty of Dutch dry aged rib eye and Japanese Wagyu with sweet and sour cucumber, mini bok-choy, bulgogi pulled pork, roasted pork belly, red onion, yuzu-manuka honey, gochujang sauce and nori casave chips 14.50

THE ROYAL DUTCH Dutch dry aged rib eye and Japanese Wagyu with lettuce, tomato, sweet & sour cucumber, pancetta*, Old Amsterdam custard, Remeker nut crunch and ponzu Sambia gravy 14.95

'DE BURGERESSE' 150gr Lady Burger / 200gr

Dutch Limousin and Japanese Wagyu with gravy of winter truffle, lettuce, pickle, plum tomato, Spanish onion, farmhouse cheese, pancetta*, truffle mayonnaise and Ter Marsch sauce 14.95 / 16.95

TER MARSCH GRANDE 200gr Dutch Limousin with lettuce, tomato, pickle, Spanish onion, farmhouse cheese, pancetta* and truffle mayonnaise 14.50

TER MARSCH CLASSIC Dutch Limousin or chicken with lettuce, tomato, pickle, Spanish onion and Ter Marsch sauce 10

OH'CHEESUS Dutch Limousin with lettuce, tomato, pickles, red onion, ketchup, cheddar, cheese custard, pancetta* and secret Ter Marsch sauce 13.50

NATURAL HAPPINESS: VEGETARIAN 100% PLANT, 0% COW PATTY from roasted beets, honey tomato, Zaanse mustard, cucumber, Remeker cheese and crumble of hazelnut and buckwheat 14.90

Take a bite into the future!

APPETIZERS

Six Amsterdam 'Bitterballen' with homemade grape mustard 6.50

Six Beemster cheese croquettes with roasted garlic mayonnaise 7.50

Pimientos de padron with sea salt, cheese-nut crumble and chipotle mayonnaise 5.95

FRIES

WINNER BEST FRIES NETHERLANDS 2020

SWEET FRIES OF MINE sweet potato fries with mayonnaise of black winter truffle, Parmesan cheese and cheese-nut crumble, dried sausage and fried parsley 6.50

FRESH CUT FRIES with one of our homemade sauces: truffle mayonnaise, garlic mayonnaise or smoked chipotle mayonnaise 4.25

SANDWICHES UNTIL 6PM

P.L.T. with baked pancetta*, little gem, tomato, melted cheddar, truffle mayonnaise and cheese-nut crumble 9.50

Hot chick with grilled chicken from the charcoal grill, rocket lettuce, sweet & sour pumpkin salsa/red onion/cucumber, chipotle sauce, nacho cheese crumble and smoked jalapeños 10

SALAD

Caesar with little gem, grilled farmhouse chicken, garlic croutons, Parmesan cheese, poached egg, béarnaise sauce and anchovies crème 13.50

Vegetarian option available, ask our crew

SOMETHING SWEET?

Snickers style brownie (vegan) with chocolate, peanut butter ice cream and caramel sauce 7

New York Cheesecake with home made red fruits coulis and chocolate crumble 8

* Pancetta is Italian bacon.
Any food allergies? Let us know and we'll advise.
One table-one bill; thank you for your understanding!





COCKTAILS for classics, just ask your bartender
CoViolet 19 10.50

A floral and pink delight way to drink Bombay Sapphire gin, violet, soda water, hibiscus and rose syrup.

Tease me 11

Remember the Pornstar Martini?

Meet her Amsterdam cousin!

42Below Vodka, Passion fruit, caramel syrup, white chocolate, fresh lemon juice and Cava.

Herbalicious 10.50

This bastard, is the perfect cure.

Bombay Sapphire gin, basil, fresh lime juice, black pepper, rosemary-thyme and lavender syrup.

! no milk shake ! 10.50

A shake for adults!

Bacardi carta blanca, red fruit, vanilla and white chocolat.

50 shades of bliss 10.50

Be surprised by the colour it's a perfect balance of bitter & sweet.

Bulleit Bourbon, raspberry, fresh lime juice and royal bliss tonic. *Try the gin passion fruit variation.*

LIKE A VIRGIN

Pinkyrose spiced lemon & rose, soda 6.50

Pinkyrose floral ginger & orange, soda 6.50

DRAFT BEER

Heineken 35cl / pint 5% - *Netherlands* 4.50 / 5.90

Paulaner 30cl / pint 5.5% - *Germany* 4.50 / 8

Crazy Daisy, our own brewed IPA! 30cl / pint 5% 5.75 / 9.50

Affigem Blond 30cl / pint 6.8% - *Belgium* 5 / 9.75

BOTTLED BEER

Zatte 8% - Tripel - *Amsterdam* 6.50

Ijwit 6.5% - White beer - *Amsterdam* 6.50

Gaia 5.7% - I.P.A. - *Amsterdam* 7.50

Funky Falcon 5.2% - Pale Ale - *Amsterdam* 6.50

La Chouffe 8% - Blond - *Belgium* 6

Stassen rose 7.4% - Rose cider - *Belgium* 6

Polyamorie 5% - Mango sour - *Amsterdam* 7.50

Liefmans 4.2% - Fruit beer - *Belgium* 5

Heineken 0.0% - Non alcoholic - *Netherlands* 3

GIN & TONIC served with Fever-Tree tonic

Dutch Courage Old Tom - *Netherlands* 10.50

Served with grapefruit

Bobby's Gin - *Netherlands* 11

Served with orange and cloves

Copperhead Original - *Belgium* 12.50

Served with orange

Hendricks - *Scotland* 12

Served with cucumber

Bosford Pink Gin - *England* 10.50

Served with strawberries

Bombay Sapphire - *England* 9.50

Served with lemon

"try our special coca cola signature mixers to mix with our spirits"

RUM

Bacardi carta blanca 5

Plantation Dark original 5.50

Bacardi reserva ocho 6

Union spice & sea salt - *Amsterdam* 6.50

AMERICAN WHISKEY

Bulleit bourbon 5

Jack Daniels 5

WHISKY

Jameson 5

Dewars white label 5

Johnnie Walker Black label 6

Talisker 10yr 8

Oban 14yr 9

VODKA

42 Below 5

Ketel One 6

Grey Goose 7.5

T's - *Netherlands* 5.50

TEQUILA & MEZCAL

Arette blanco 5.5

Don Julio Reposado 8

Los siete misterios mezcal 7

WHITE WINES

Sauvignon Blanc - *France* 4.50 / 26.50

Pinot Grigio - *Italy* 5.50 / 32.50

Chardonnay - *France* 29.50

RED WINES

Cabernet Sauvignon - *Chile* 4.50 / 26.50

Merlot - *France* 29.50

Malbec Reserva - *Argentina* 36

BUBBLES & ROSÉ

Cava - *Spain* 6.50 / 30

Rosé - *France* 26.50