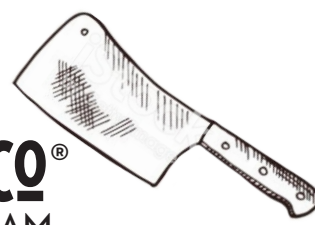


TER MARSCH & CO[®]

ROTTERDAM | AMSTERDAM



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

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, home made 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!

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

DRY-AGED STEAK



200gr 23.50
400gr 43.50

with béarnaise sauce, cheese-nut crunch and truffle gravy

maturing our steaks, in our custom-made dry age cabinet ensures unbelievable tenderness and intense flavors

APPETIZERS

Six Rotterdam 'Bitterballen' with homemade grape mustard 6.25

Six Beemster cheese croquettes with roasted garlic mayonnaise 7.50

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

Slow roasted pork belly with kimchi, carrot rettich, sweet & sour radish, nori crunch and Asian gravy 7.75

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

SALAD

Caesar with little gem, grilled farmhouse chicken, garlic croutons, Parmesan cheese, poached egg, béarnaise sauce and anchovies crème 11

Vegetarian option available, ask our crew

SOMETHING SWEET?

Red Velvet brownie with cheesecake topping, white chocolate ganache, vanilla foam and raspberry sauce 5.50

Crème brûlée with cardamon, coconut crunch and blood orange 7





GIN & TONIC served with Fever-Tree tonic

Dutch Courage - Netherlands 9.75
Slightly sweet taste with earthy notes of juniper, vanilla and spicy notes of wood. Served with grapefruit.

Bobby's - Netherlands 10.50
Unique mix of Indonesian spices and traditional botanicals. Spicy and fragrant. Served with orange and cloves.

Bosford pink gin - England 9.75
Ladykiller, clear pink gin, sweet taste. Served with dried strawberries.

Del Professore Crocodile - Italy 10.75
Dangerously fresh gin with citrus, coriander, elderflower and Jamaican pepper! Served with apple.

Slagers gin - Netherlands 10.75
With steak spices! Served with smoked dried orange juice.

Loopuyt gin - Netherlands 10.50
Pure gin, floral tones refined freshness. Served with juniper.

Poly Marconi 46 - Italy 10.75
With delicious aroma of juniper and sultry pine scent. Served with rosemary.

Hendricks - Scotland 11.50
Artisanal gin, very refreshing with fragrant aromas. Served with cucumber.

Copperhead - Belgium 12.50
Spicy gin, with a sweet character. Served with orange peel.

Bombay Sapphire - England 9.50
An accessible gin through a combination from different botanicals. Floral and fragrant. Served with lime.

LIKE A VIRGIN

Homemade ice tea in different flavors 3.75
Fever-Tree ginger beer 3.75
Pinkyrose lemon & rose, soda 4.50
Pinkyrose ginger & orange, soda 4.50

TAP BEER

Heineken 25cl/35cl 5% - Netherlands 2.95/4.25
Paulaner 30cl 5.5% - Germany 4.75
Crazy Daisy, our own IPA! 30cl 5% 5.25

BOTTLED BEER

Affigem Blond 6.8% - Belgium 4.90
Vedett Extra Blond 5.2% - Belgium 5
Tripel Karmeliet 8.4% - Belgium 6
Funky Falcon 5.2% - Netherlands 6.50
La Chouffe 8% - Belgium 5.50
Jopen Mooie Nel IPA 6.5% - Netherlands 6.70
Noordtsingel 4.5% - Netherlands 6.60
Desperados 5.9% - France 5.50
Liefmans Fruitesse 4.2% - Belgium 4.75
Stassen Cider Brut 7.4% - Belgium 6
Heineken 0.0% - Netherlands 3
Paulaner 0.0% - Germany 4.50

SIGNATURE DRINKS

Spritz me up 9
Aperol, Cava, soda and orange.

St-Germain Spritz 10.50
Elderflower liqueur, Cava, soda and mint.

The Butcher's Wife 11
Pinkyrose lemonade, Bombay Sapphire, soda, mint and orange.

The Butcher's Daughter 11
42 Below vodka, pear juice, lime juice, cinnamon and rosemary.

The Butcher's Son 11
Dewar's White Label, ginger ale, lime juice, orange bitters, orange zest and mint.

The Butcher's Uncle 11.75
Sweet and spicy with Black Spiced Kraken Rum, Fever-Tree, lime and angustura.

The Butcher 11
Diplomatico Mantuano rum, Port, Martini Rubino and orange peel.

RUM

Bacardi Carta Blanca 5
Bacardi Añejo Cuatro 5.50
Bacardi 8 Años 6
Diplomatico Mantuano 6
The Kraken Black Spiced 6

WHISKY

Jameson 5
Dewar's white label 5
Monkey Shoulder 6.50
Buffalo Trace 5.50
Laphroaig 10y 7.50
Dewar's special reserve 12y 7.50
Aberfeldy 12y 7.50
Craigellachie 13y 7.50

DISTILLED

42 Below 5
Ketel One 5.50
Sauza tequila blanco 4
Cazadores tequila blanco 5
Disaronno 4.50
Frangelico 4
Licor 43 4.50
Salmari Premium Salmiak 4.50
Luxardo Limoncello 4

WHITE

Sauvignon Blanc - France 4.50 / 26.50
Verdejo - Spain 4.50 / 26.50
Chardonnay Réserve - France 5 / 29.50
Pinot Grigio - Italy 5 / 29.50
Viognier Gran Reserva - Chilli 30

RED

Cabernet Sauvignon - Chilli 4 / 23.50
Merlot - Australia 4.50 / 26.50
Shiraz - South Africa 29.50
Malbec Reserva - Argentina 38.50
Pinot Noir Reserva - Chilli 30

BUBBLES & ROSÉ

Cava Brut Reserva - Spain 6.50 / 29.50
Rosé - France 4 / 23.50