

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)

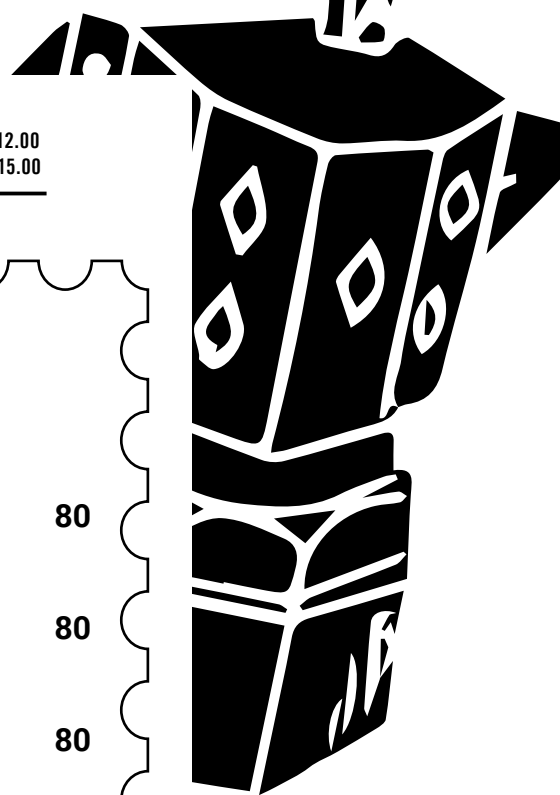
80

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

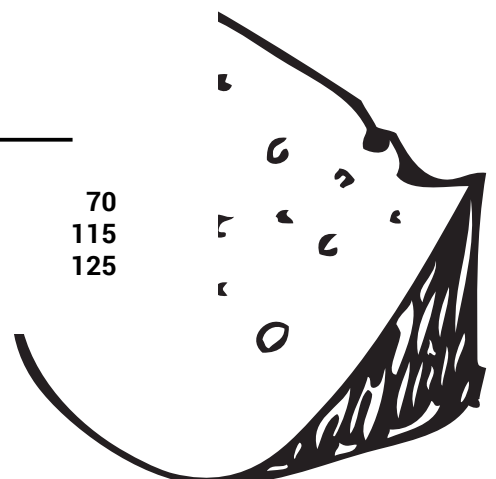
Girls' whim - baked eggs with sun-dried tomatoes, spinach, Feta and Mozzarella cheese. Served with grilled avocado smørrebrød (200/30)

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) 105

Smoked mackerel pâté, served with grilled bread (110/45) 85

Rabbit liver crème brûlée with caramelized top (120/40) 130

Vorschmack with grilled rye bread and apples (120/60/20) 89

Herring tartare with sweet marinated tomatoes (180) 95

Caviar butter canapés (120) 85

Lightly-cured sprats (100/20/25) 85

Hummus dip set: smoked paprika hummus with sun-dried tomatoes, feta hummus and lentil hummus with oyster mushrooms (220) 105

Dried cured beef and pork with a coating of spices (100/50) 160

HOT STARTERS

Sweet chili eggplant with yogurt-tahini sauce (100/30) 85

Pot roast with rapane, tomatoes, garlic and fresh herbs in wine or cream sauce. Served with grilled bread (230/40) 170

Fried cheese spring rolls with coriander, mint and basil. Served with sea-buckthorn sauce (150/30) 133

Fried shrimps served with vegetables (150) 214

Oven roasted mussels with blue cheese sauce (250/50) 220

Swedish raggmunk (potato pancakes) with vegetable salsa, herring tartare and sour cream (300) 98

BBQ chicken wings (230) 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

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

Stampopot - mashed potatoes with broccoli, root vegetables and sausage. It's a popular Dutch winter 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 sprouts (150)

95

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

Duck breast salad with roasted pumpkin,
feta cheese, brie and sea-buckthorn
dressingM (220)

198

Vinaigrette salad with sauerkraut,
beans and sprats (300)

98

SOUPS

Creamy pea soup with smoked
sausages (280/20)

88

Lohikeitto - Finnish creamy soup with
salmon and herring (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 №13 (150)

50

Zucchini fritters with mushroom sauce (180)

85

Fried potatoes with mushrooms (200)

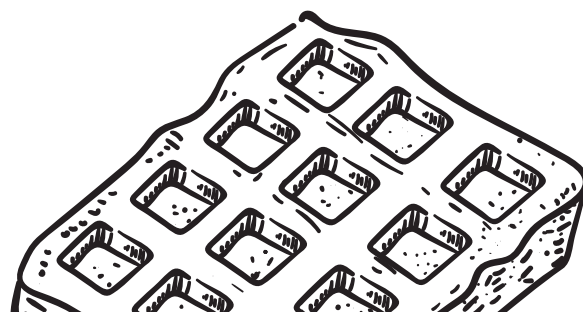
65

Grilled vegetables (150)

95

Tabbouleh (150)

65



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 pie with sea buckthorn
and berry sauce (150/20)

85



MAINS

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

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

Pan-fried Bratwurst with braised cabbage.
Served with BBQ sauce (330)

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

Sautéed wild mushrooms under
four cheese crust (300)

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

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

Mellow beef ribeye steak (100)
** Price per 100 grams of uncooked meat.*
Recommended size is over 300 grams

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

Duck breast with poached pear and sea buckthorn
and cherry sauce (290)

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

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

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

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

210

210

211

215

210

147

295

152*

150

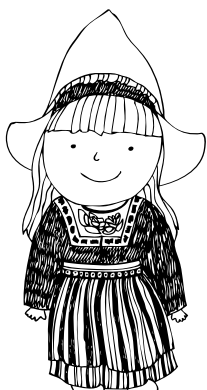
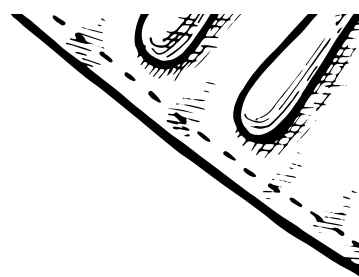
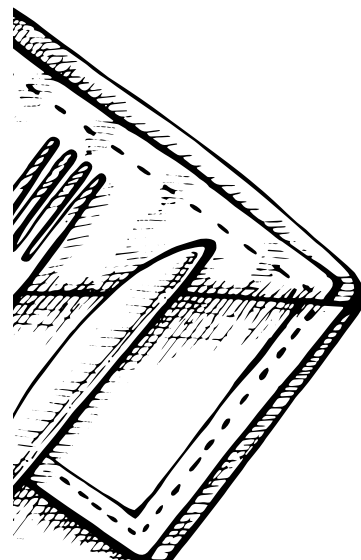
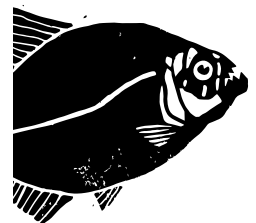
326

190

215

290

210



HOT & REFRESHING DRINKS

COFFEE

Cezve	50
Chemex	70
Raf	65
Espresso	40
Americano	40
Cappuccino	50
Latte	50
Flat white	60
Hot chocolate	65
Cocoa	50



TEA

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

JUICES

Fresh juice:	
orange, grapefruit	90
apple, carrot	60
Juices	25
Mint and lemon water	35
Borjomi	60
Mineral water	45
Pepsi	30
Royal Club tonic water	45

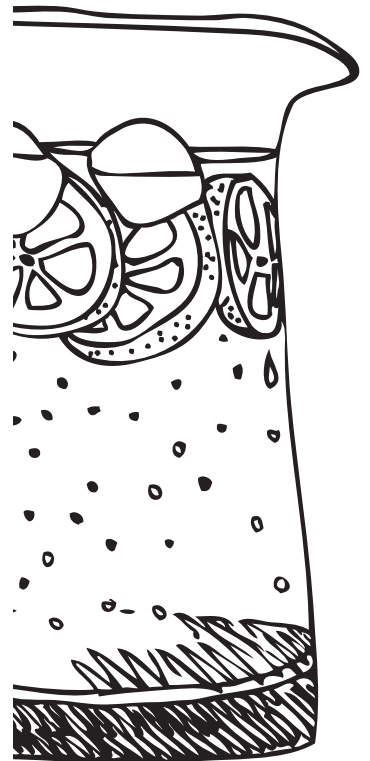


LEMONADES

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

MOCKTAILS

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

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

457

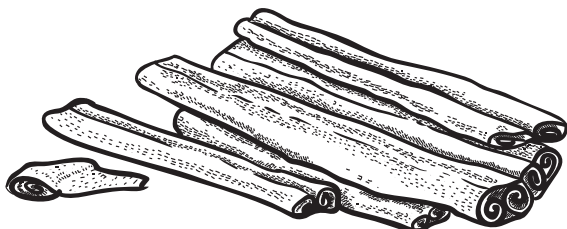
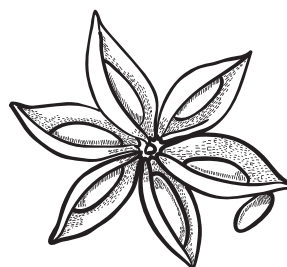
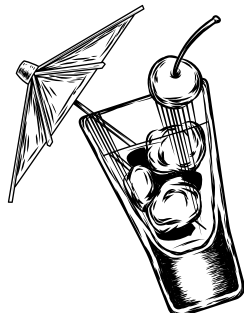
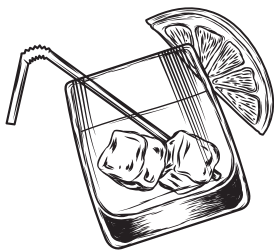
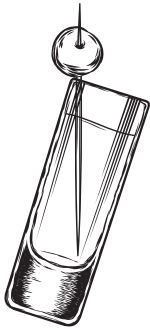
MULLED WINE (250)

120

White: with camomile, spices and honey

Red: with herb-infused syrup, ginger and honey

Rosé: with raspberry and blueberry syrup and honey



BEER

DE MOLEN*

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*

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	130
Hieneken	45
Stella Artois 6/a	50

CRAFT DRAFT

Brewers' Family:

Ukrainian Pilsner	75
Mr. Stout	75
Abbey Ale	85



* Beer styles can be changed according to supply

SPIRITS

JENEVER

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

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	300
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Rutte Celery, Professore Monsieur, Monkey 47, Carpathian Kraft + Tonic



VODKA

Distill №9
Staritsky&Levitsky Reserve
Finsky

67
87
75

ABSINTHE

Xenta

90

MEZCAL

Meteoro Joven 100% Agave
Espadin

160

TEQUILA

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

85
90

CACHACA

Canario

75

RUM

Havana Club Anejo 3 years
Havana Club Anejo Especial
Havana Club Anejo 7 Anos
Matusalem 10 YO

72
77
97
177

COGNAC/BRANDY

Sandeman Imperial Brandy
Agmarti 3 YO
Courvoisier VS

76
55
140

WHISKY

AnCnock 12 YO
Big Peat Islay Blended Malt
The Pogues
Dewar's White Label
Jack Daniel's

209
199
99
89
98

BOURBON

Woodford Reserve

145

PORT WINE

Sandeman Ruby Porto

98

JEREZ WINE

Pedro Ximenez

65

LIQUEURS

Charis Irish Cream
Alter Gerzog

75
75



WINE

SPARKLING

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

WHITE

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

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

RED

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

WINE OF THE DAY

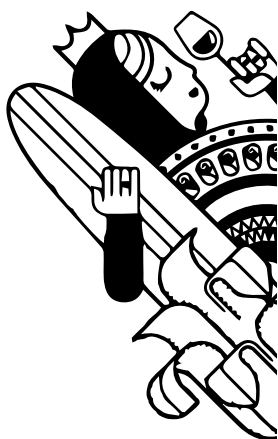
Dry white wine 80
Dry red wine 80
Semisweet rose wine 80

*This leaflet is a promotional and informational material.
Price list is on the stand "Corner of the consumer"
If you are allergic to some products, please inform the waiter
about this



COCKTAILS

WE RECOMMEND



ORANGE HUNTER — BARTENDER'S CHOICE 179

Tart and pleasantly sweet combination of tequila, Aperol, agave syrup and lemon fresh

ZAHA 2.0 — MANAGER'S CHOICE 160

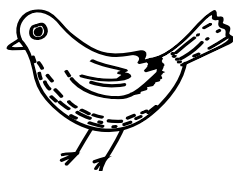
As always, our manager Zakhar chose the cocktail with fruity aperitif Lillet Blanc. Only this time, it is based on gin with elderflower and grapefruit juice

BERRIES & BRI - MRS. DAMSTER'S CHOICE 169

Mildly strong berry mix (raspberry and blueberry) based on gin with lemon fresh. Served with soft Brie cheese

ROUTE 66 — MRS. AMSTER'S CHOICE 169

Fragrant, strong, not sweet. Gin with ginger and rhubarb, intensified by rhubarb liqueur with Martini bitter and Martini Rosso vermouth with lemon fresh



WORLD'S CLASSIC AND TWISTS

ESPRESSO MARTINI 159

Perfect mix for cheering up or party ending - vodka, coffee liqueur and espresso

GRASSHOPPER 149

Classic cocktail that gained its popularity during the 1950s and 1960s. Rich sweet combination of mint and chocolate liqueurs with cream. Skip the dessert and order the Grasshopper!

PISCO SOUR 149

Peruvians' and Chileans' favorite cocktail, South American classic. In our renewed version elderberry makes grape pisco sour softer and gentler

NEW YORK SOUR 159

The general sour of the mid-1800s — a rye whiskey drink topped with a float of Sandeman Ruby Porto wine



MAI TAI

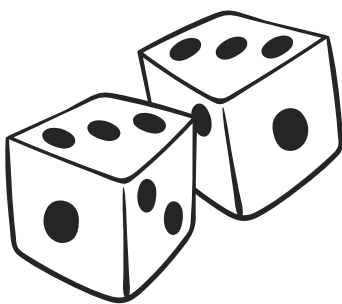
179

This is an iconic tiki-cocktail that deeply reveals a flavor and brightness of rum

PENICILLIN

169

Smoky peaty whiskey in charismatic alliance with scotch, ginger syrup and lemon juice



AMSTER DAMSTER CLASSIC

BEATRIX

149

Bright sunny cocktail with dainty flower fragrance made of dagwood liqueur, Aperol and dry sparkling wine

GIN SPRITZ

149

the combination of flavoured gin, sparkling wine and blueberry liqueur makes the perfect cocktail for a hot and relaxed day

4:20

169

Merger or Rum and red vermouth playing in unison with bitter of Celery

EASY BREEZY

149

Aromatic sweetness of rum and caramel are balanced with slightly sour pineapple liqueur and rhubarb bitter

Mrs AMSTER

209

Mezcal turned out to be the love of a lifetime. The combination of smoked agave (Mezcal base), violet liqueur and lemon fresh causes addiction

WITCHCRAFT

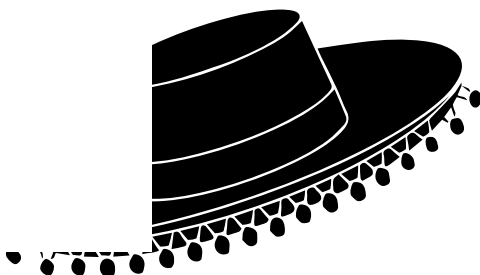
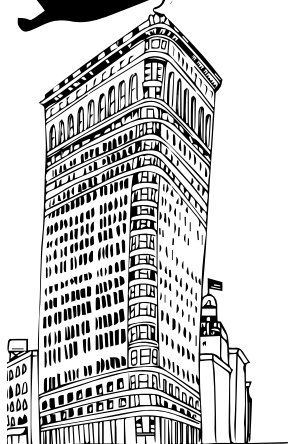
179

Components: gin, violet liqueur, lavender, fresh lemon and Galliano liqueur, made of some 30 herbs and berries extracts

AV SOUR

179

Childhood = watermelon, youth = Aperol, maturity = gin. Find yourself ;)





TROPIC SOUR

179

Rum sour with pineapple liqueur, fresh lemon juice and kiwifruit - it's like tropical sunrise: clear sky, mild sun and fruits for breakfast

PORTO GARDEN

179

A big glass of refreshing, mildly tart, aromatic mix of gin, port wine, rose, grapefruit and tonic water

CANDY

149

Sweet and tender sour based on rum, lychee liqueur, rose syrup and fresh lemon

GREEN TRIP

149

This is how we imagine Fleur: Pleasant, fairly sweet mix with gin, vodka and Lillet Blanc fruit aperitif base, embellished with mint and basil

SWEET & SPICY

149

Southern trip: taste of Indonesian mango and spices first, then orange and apple from China and strong sweet Jamaica rum in the end

AMSTERDAM SOUR

149

Raspberry sour based on tequila and pisco - fragrant and very photogenic. This cocktail resembles the beauty of Amsterdam

JOKER

179

In addition to satisfaction from mild strength of 5 components - rum, Lillet Blanc aperitif, Aperol, Sherry and Creme de Cacao liqueur - you'll get a chance to test your destiny

BROWN VELVET

179

Special velvety taste, obtained from combination of smoked pear infused with rum, apricot syrup and fresh lemon juice

FRESHENITY

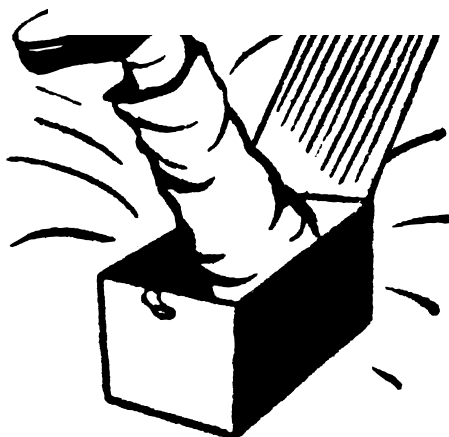
179

Refreshing mix of Dutch jenever, French aperitif Lillet Blanc and fresh lemon

HOT PEACH

169

We recommend bourbon with peach liqueur and spicy mango as a beginning of cocktail meetings during cold days. It will immediately warm you up.



Cucumber

Rosemary

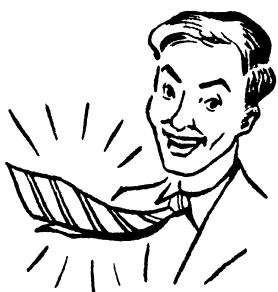
Classic

Raspberry

Orange

Quince

Ginger



SHOTS

3 WAVES

golden rum, coffee and coffee liqueur

109



APPLE STRIKE

whiskey, lemon fresh and apple liqueur

109

GIN BERRY

jenever, blackberry liqueur
and lemon fresh

109

BLOODSHED

whiskey, Rosso vermouth
and cherry liqueur

109



VAN GOGH'S BREAKFAST

absinthe, chocolate, citrus
and cherry liqueurs

109

SNAKE EYES

tequila, coffee liqueur and lemon fresh

149

