

SERRE.

Aperitif

Oysters classic* Oesterij Oosterschelde creuse no.3	6 / 12 pieces	36 / 69
Casalba charcuterie Paleta Ibérico de bellota Fuet Ibérico de bellota		35
Ortiz anchovy Crostini & bell pepper		13
✓ Gouda cheese 4-, 6- & 38 months aged		12
Dutch bitterballs Mustard		11
✓ Thai bitterballs Passionfruit mayonnaise		11
Gamba tempura Okonomiyaki flavoured		20
Blck Pearl caviar Crème fraîche, chives, blini & egg	10 grams	80

Starters

Lobster* tartare Chestnut, nashi pear & yuzu		37
Steak tartare Olde Remeker cheese, carrot & sourdough		26
Hamachi* Celery root, codium, ponzu & spring onion oil		22 
✓ Cavolo nero Romanesco, black garlic & bay leafprice		19 

Mains

Dual purpose flat iron steak Served with small salad & fries		40
Dual purpose rib-eye steak Served with small salad & fries		55
Serre Angus burger (vegan possible) Brioche, tomato, bacon, Japanese pickle & yakiniku		26
Venison Girolles, pumpkin, polenta, lovage & jus with VOC spices		31 
✓ Pearl barley Green asparagus, onions, parsnip & Cabernet Sauvignon		25 
Lobster* Cold or BBQ Served with small Caesar salad & fries	half / whole	50 / 90
Sole à la meunière Lemon balm, mousseline, beurre noisette & spinach		75
Daily fish		market price

Desserts

Hazelnut Ginger, plum & lemon thyme		13 
Mille-feuille Blueberry, lime & shiso		13
Serre Sundae Vanilla, chocolate & white coffee		11 
Cheese** Selection of 5 cheeses from fromagerie Kef, Amsterdam		20 



Starter, main course & dessert 49
Cheese instead of dessert suppl. 9
Starter, main course, cheese & dessert 66

Bib Gourmand is a Michelin qualification which represents excellent value for money.

 Vegetarian dishes
  Vegan dishes
 Organic*
  MSC certified*
  Sustainable paper*