

SERRE.

Aperitif

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

Starters

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

Lunch salads

Caesar salad	20
Turkey / Prawn / Lobster*	+7 / +9 / +32

Club sandwiches

Best Club in Town served with fries	
Turkey , bacon, egg, avocado & piccalilli	20
Salmon , capers, egg, red onion & horseradish	22
Lobster* , avocado, egg, tomato & ravigote	46

Mains

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

Desserts

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



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
 MSC certified*
 Sustainable paper*