

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
Whole grain mustard		
✓ Thai bitterballs		11
Passionfruit mayonnaise		
Gamba tempura		20
Okonomiyaki flavored		
Blck Pearl kaviaar	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 & horseradish	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 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

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

Sparkling wine

Veuve Clicquot Réserve Cuvée 25 / 140
Brut, Reims, France
Apple & gooseberry

Simonsig Kaapse Vonkel 13 / 65
Rose, Stellenbosch, South-Africa
Peach, strawberry & juicy

Cuvée Okura, St. Martinus 18 / 105
Limburg, The Netherlands
Crisp, green fruit & citrus

Simonsig Kaapse Vonkel 12 / 60
Brut, Stellenbosch, South-Africa
Fresh & citrus

White wine

Chardonnay, Domaine 19 / 95
Chavy-Chouet, 'Les Femelottes',
Burgundy, France
Minerals, apple & peach

Pinot Grigio, Elena 14 / 70
Walch, Alto Adige, Italy
Ripe pear & minerals

Viognier, Le Cabanon des 10 / 50
Alexanderins, Rhône, France
Pear, peach & lime

Sauvignon Blanc, Cloudy 20 / 100
Bay, Marlborough, New Zealand
Passionfruit, lemongrass & peach

 **Riesling Trocken, Prinz** 16 / 80
Hallgartener, Rheingau, Germany
Minerals, ripe lemon & apple

Vermentino, Domaine 8 / 40
de Grangeneuve L'Instant
Égoïste, Rhône, France
Grapefruit, pomelo & ripe yellow fruit

Rosé

Grenache, Cinsault, Château 85
D'Esclans, Whispering Angel,
Provence, France
Apricot, strawberry & fresh

Cinsault, Syrah, Grenache, 11 / 55
MIP, Provence, France
Light pink & red fruit

Red wine

Valpolicella superiore, 20 / 100
Tenuta Sant' Antonio, La Bandina,
Veneto, Italy
Red fruit, licorice & spices

Merlot, Cabernet Sauvignon, 16 / 80
Château Tour de Mirambeau,
Bordeaux, France
Ripe red fruit, soft tannins & herbs

Malbec, Bodegas Bianchi 10 / 50
Famiglia, Medoza, Argentina
Plum, blackcurrants & spicy

 **Pinot Noir, Louis Jadot** 18 / 90
Couvent des Jacobins,
Burgundy, France
Cherry, blackberry & spicy

Valdiguie, J.Lohr, Wild 13 / 65
Flower, California, USA
Raspberry, cranberry & pomegranate

Montepulciano, Vignamato 8 / 40
Rosso Piceno, Marche, Italy
Red berries, cherries & thyme

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