SERRE.



Bibendum-menu

Starters

Hallaciii*	22
Celery root, codium, ponzu & spring onion oil	
Cavolo nero	19
Romanesco, black garlic & bay leaf	

Main courses

Venison Girolles, pumpkin, polenta, lovage & jus with VOC spices	31
Pearl barley Green asparagus, onions, parsnip & Cabernet Sauvignon	25

Cheese**

Selection of 5 cheeses	from Fromagerie Kef. Amsterdam	20

Desserts

Plum

Ginger, lemon thyme & hazelnut	
Serre Sundae	11
Vanilla, chocolate & white coffee	

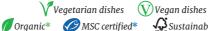
3-course menu of your choice		49
Starter, main course & dessert		
Cheese instead of dessert	suppl.	9
4-course menu of your choice		66
Starter, main course, cheese & dessert		

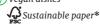
Bib Gourmand is a Michelin qualification which represents excellent value for money.

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Serre

With pride, we present to you our Serre menu, created by a team committed to refinement and quality. Inspired by our collaboration with Arjan Speelman of Ciel Bleu** and led by chef Jos van der Noll, we combine French tradition with creativity that moves with the time of flowering. We serve pure ingredients, elegant presentation and surprising flavors, attuned to the rhythm of the Dutch seasons.

The Serre service team, led by the dedicated Annika Bouterse, is ready to provide you with a relaxed and flavourful experience. Annika brings valuable experience from the Amsterdam hospitality industry and, together with the team, goes above and beyond to make your visit a unique and memorable experience.

Sustainability

We happily inform you our coffee and tea are sustainably certified. For our coffees we use Ueshima Coffee's House Blend coffee beans. This coffee beans are composed by the Ueshima Coffee Company in Japan and exist of a carefully selected mix of 100% Arabica coffee beans (Rainforest Alliance certified).

Our teas are coming from Jing tea. Jing tea is actively thriving for a better environment and a member of Ethical Tea Partnership.

Next to this suppliers are carefully chosen and important criteria are local and sustainable suppliers, such as Fromagerie Kef and Jan van As.





