

Bibendum - menu

Starters

Hamachi* 22
Celery root, codium, ponzu & spring onion oil

 **Cavolo nero** 19
Romanesco, black garlic & bay leaf

Main courses

Venison 31
Girolles, pumpkin, polenta, lovage & jus with VOC spices

 **Pearl barley** 25
Green asparagus, onions, parsnip & Cabernet Sauvignon

Cheese**

Selection of 5 cheeses from Fromagerie Kef, Amsterdam 20

Desserts

Plum 13
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.



 Vegetarian dishes  Vegan dishes

 Organic*

 MSC certified*

 Sustainable paper*

In case of any dietary requirements or allergies, we kindly ask you to inform us when placing your order



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.

