

Bibendum – menu

3-course menu*

Cheese instead of dessert suppl. 8

4-course menu*

63

*Choice of dishes from the menu below

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



Starters

Sea Bass 21

Daikon radish, coriander & blood orange vinaigrette

⑤ Salsify 19

Mustard, hazelnut & pear

Main courses

Duck 29

Red chicory, potato-layer cake & mace miso sauce

⑤ Swede 25

Cèps, spinach & Bordelaise sauce

Cheese**

Selection of 5 cheeses from fromagerie Kef, Amsterdam 20

Desserts

Tangerine 14

Star anise, sponge cake & chai latte ice cream

Serre sundae 12

Chocolate, vanilla & caramel

Sides

Rustic fries 9

Little gem salad 8

Serre classics | à la carte

Starters

Dutch shrimp cocktail 27

Cocktail sauce, avocado & yuzu vinaigrette

Steak Tartare 26

Tandoori spices, strained yogurt, pickled vegetables & papadum

Main courses

Lobster* whole / half 90 / 50

Served cold or from the BBQ, with Caesar salad & fries

Dover Sole Meunière 75

Mousseline, spinach & lemon balm beurre noisette

Double-purpose Rib-eye Steak 55

Served with salad & fries

Supplement lobster* / prawn 32 / 9

Double-purpose Flat Iron Steak 40

Served with salad & fries

Supplement lobster* / prawn 32 / 9

Serre Angus burger (vegan available) 26

Brioche bun, tomato, bacon, Japanese pickles & yakiniku sauce

Fish of the day market price

Desserts

Cheese** 20

Selection of 5 cheeses from Fromagerie Kef, Amsterdam

Pure chocolate 14

Rosemary, calamansi sorbet & Japanese whisky

Snacks

Blck Pearl caviar 10 g	80
Crème fraîche, chives, egg & blini's	
Classic oysters* – 6 / 12 pieces	36 / 69
Oesterij Oosterschelde, creuse no. 3	
Casalba charcuterie	35
Paleta Ibérico de Bellota & Fuet Ibérico de Bellota	
Tempura prawns	20
Okonomiyaki style	
Brioche pulled chicken	18
Japanese hoisin	
Ortiz anchovies	13
Crostini & bell pepper	
Gouda cheese	12
Aged 4, 6 & 38 months	
Dutch bitterballen	11
Mustard	
Lobster & wasabi	13
Per 2 cones	
 Beetroot & cumin	9
Per 2 cones	