







Dishes marked with the Bibendum logo can be combined:

3-course Bibendum menu	49	Bib Gourmand is a Michelin qualification which represents excellent value for money. 
Starter, main & dessert		
4-course Bibendum menu	63	
Starter, second, main & dessert		
5-course Bibendum	77	
Starter, starter, second, main & dessert		






Starters

 Scallops	25	
Daikon, coriander & blood orange		
Steak tartare	18	
Tandoori spices, yogurt & papadum		
 White asparagus	17	
Mustard, hazelnut & pear		
 Caesar salad	15	
<i>Combine your salad with turkey, prawns or lobster</i>	suppl. 7 / 9 / 40	
Smoked salmon	19	
Horseradish, quinoa & radish		

Second courses

Black tiger	21	
Bok choy, pumpkin & chili		
Sweetbreads	23	
Carrot, salted lemon & curry		
 Seasonal vegetable garden	16	
Mustard		

Main courses

Bouillabaisse	31	
Rouille, lemon & crostini		
Lamb	27	
Green pea, green asparagus & savory		
 Asparagus a la Flamande	26	
Potato, egg & Hollandaise		
<i>Combine your asparagus with smoked salmon or ham</i>	suppl. 10 / 8	
 Cod	26	
Lardo, watercress & gnocchi		
Duck	30	
Red chicory, potato-layer cake & mace-miso		

Desserts

Pure chocolate	14	
Rosemary, calamansi & Japanese whisky		
Tangerine	12	
Star anise, sponge cake & chai-latte		
 Serre sundae	10	
Chocolate, vanilla & caramel		
 Espresso Martini	18	
Coffee, Caffé Borghetti & Ketel One vodka		
 Cheese	20	
Selection of 5 cheeses from Fromagerie Kef, Amsterdam	in Bibendum menu suppl. 8	

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

Classics


Dutch shrimp cocktail	30
Cocktail sauce, avocado & yuzu	
Lobster	whole / half 98 / 55
Cold or from the barbecue	
Served with Caesar salad & fries	
Dover sole meunière	75
Mousseline, spinach & lemon balm beurre noisette	
Double-purpose flank steak	30
Served with bearnaise, fries & salad	
Combine your steak with half lobster of barbecue prawns	suppl. 40 / 15
Double-purpose rib-eye	55
Served with bearnaise, fries & salad	
Combine your steak with half lobster of barbecue prawns	suppl. 40 / 15
Steak tartare classic – 200 gram	29
Pickles, capers & herb salad	
Served with fries	

Side dishes

 Fries	7
 Potato mousseline	7
 Little gem salad	7

Lunch

Available till five o'clock.

2-course business lunch	37
Starter & main course up to the chef	
Club sandwich turkey	24
Bacon, egg, avocado, cheese & piccalilli	
Served with fries	
Club sandwich salmon	27
Capers, egg, red onion & horseradish	
Served with fries	
Serre Angus burger	28
Brioche, tomato, bacon, Japanese pickle & yakiniku	
Served with fries	
 Vegan burger	28
Brioche, tomato, avocado, Japanese pickle & yakiniku	
Served with fries	
Shokupan	14
Japanese milk bread, scrambled eggs, bacon & crème fraîche	
Combine your shokupan with smoked salmon	Suppl. 10
The ultimate shokupan	70
Scrambled eggs, lobster, Paleta de Bellota, caviar & gold leaf	
Blueberry pancakes	15
Pecans, crème anglaise & miso caramel	
Combine your pancakes with bacon	suppl. 5



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