

Dishes marked with the Bibendum logo can be combined:

3-course Bibendum menu

Starter, main & dessert

49

4-course Bibendum menu

Starter, second, main & dessert

63

5-course Bibendum menu

Starter, starter, second, main & dessert

77

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



Starters



Scallops

Daikon, coriander & calamansi

25

Steak tartare

Tandoori spices, yogurt & papadum

18



Tomato

Almond & green tomato bouillon

17



Caesar salad

Combine your salad with turkey, prawns or lobster

15

suppl. 7 / 9 / 40

Smoked salmon

Horseradish, quinoa & radish

19



Second courses

Bouchee a la reine

Prawn & parsley

21



Sweetbreads

Carrot, salted lemon & curry

23



Seasonal vegetable garden

Mustard

16



Main courses

Bouillabaisse

Rouille, lemon & crostini

31

Lamb

Green pea, green asparagus & savory

27



Artichoke

Violet potato, cevenne onion & olive

26



Cod

Charon sauce, tomato, courgette & Beurre blanc

26



Corn-fed chicken

Jerusalem artichoke, cordyceps & sherry beurre blanc

30



Desserts



Strawberry Romanoff

White chocolate & crème de cassis

12



Crème brûlée

Vanilla, blackberry & caramel

12



Serre sundae

Chocolate, vanilla & caramel

10



Espresso Martini

Coffee, Caffé Borghetti & Ketel One vodka

18



Cheese

Selection of 5 cheeses from Fromagerie Kef, Amsterdam

20

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

Lobster

Cold or warm from the barbecue
Served with Caesar salad & fries

whole / half 98 / 55

Dover sole meunière

Mousseline, spinach & lemon balm beurre noisette

75

Double-purpose flank steak

Served with béarnaise, fries & salad

30

Combine your steak with half lobster or barbecue prawns

suppl. 40 / 15

Double-purpose rib-eye

Served with béarnaise, fries & salad

55

Combine your steak with half lobster or barbecue prawns

suppl. 40 / 15

Steak tartare classic – 200 gram

Pickles, capers & herb salad

29

Served with fries

Side dishes



French fries

7



Potato mousseline

7



Little gem salad

5

Lunch

Available until five o'clock.

2-course business lunch

Starter & main course selected by the chef

38

Club sandwich turkey

Bacon, egg, avocado, cheese & piccalilli

Served with fries

24

Sourdough smoked Salmon

Capers, red onion & cream cheese

22

Serre Angus burger

Brioche, tomato, bacon, Japanese pickle & yakiniku

Served with fries

28



Vegan burger

Brioche, tomato, avocado, Japanese pickle & yakiniku

Served with fries

28

Shokupan

Japanese milk bread, scrambled eggs, bacon & crème fraîche

Combine your shokupan with smoked salmon

14

Suppl. 10

The ultimate shokupan

Scrambled eggs, lobster, Paleta de Belotta, caviar & gold leaf

70



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Vegetarian dishes



Vegan dishes



MSC certified