

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, cherry & 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	whole / half	98 / 55
Cold or warm 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 béarnaise, fries & salad		
Combine your steak with half lobster or barbecue prawns	suppl. 40 / 15	
Double-purpose rib-eye		55
Served with béarnaise, fries & salad		
Combine your steak with half lobster or barbecue prawns	suppl. 40 / 15	
Steak tartare classic – 200 gram		29
Pickles, capers & herb salad		
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	38
Starter & main course selected by the chef	
Club sandwich turkey	24
Bacon, egg, avocado, cheese & piccalilli	
Served with fries	
Smoked Salmon	22
Sourdough, capers, red onion & cream cheese	
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 Belotta, caviar & gold leaf	



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