

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

3-course Bibendum menu | Starter, main course & dessert

49

4-course Bibendum menu | Starter, second course, main course & dessert

63



## Starters

**Paté de campagne**  
Paté | sambai | shallot  
Dijon mustard  
18

**Saumon fumé**   
Smoked salmon | daikon | ikura  
crème fraîche  
19

**Mille-feuille de champignon**   
Mushroom cream  
green onion | shimeji  
17

## Second courses

**Bouchée a la reine**  
Puffed pastry | mussels  
Asahi beer  
15

**Ris de veau**  
Sweetbread | pumpkin  
smoked soy  
17

**Crevette**  
Prawn | bisque | chard  
ebi oil  
14

## Main courses

**Sébaste**   
Redfish | carrot | shiitake  
red miso  
25

**Artichaut**   
Artichoke | violet potato | olive  
sansho pepper  
23

**Filet de pintade**  
Guinea fowl | oyster mushroom  
Jerusalem artichoke  
velouté of umeshu  
27

## Desserts

**Poire belle Hélène**   
Pear | almond | chocolate  
black sesame  
12

**Serre sundae**   
Vanilla | chocolate  
miso caramel  
10

**Baba au rhum**   
Yuzu | vanilla  
Ryoma  
12

**Cheese platter**   
Selection of 5 French cheeses  
20  
*In Bibendum menu supplement 8*

**Espresso Martini**   
Coffee | Caffé Borghetti  
Haku vodka  
18

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

## To share

**Turbot – 600 grams**  
Salted lemon | yuzu butter  
samphire  
90

**Côte de boeuf – 600 grams**  
Marinated in white miso | bordelaise  
spinach  
98

## Classics

**Lobster**  
Cold or warm from the barbecue  
Caesar salad | fries  
Whole 98 / half 55

**Double-purpose rib-eye – 275 grams**  
Served with béarnaise  
55

**Bouillabaisse**  
Rouille | lemon | crostini  
31

**Double-purpose entrecôte – 250 grams**  
Served with béarnaise  
43

**Steak tartar classic – 170 grams**  
Pickles | capers  
29

*Combine your steak with:*  
*Half a lobster 40*  
*Barbecue prawns 15*

## Side dishes

**Fries** ✓  
7

**Little gem salad** ✓  
6

**Potato mousseline** ✓  
7

**Belgian endive**  
Paleta de Belotta | Comté  
8

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## Lunch

*Available till five o'clock*

**2-course chef's lunch**  
Starter & main course selected by the chef  
38

**Club sandwich turkey**  
Bacon | egg | avocado | cheese | piccalilli  
Served with fries  
24

**Serre Angus burger** (vegan available 🌱)  
Brioche | tomato | bacon | Japanese pickles | yakiniku sauce  
Served with fries  
28

**Caesar salad turkey or prawn**  
Anchovy | Parmesan cheese | egg  
23



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