

# PAARDENBURG

## Sandwiches (until 16:00 hrs)

Sandwich with rillettes of mackerel and fresh salad	8,50
Sandwich with thinly sliced veal and truffle mayonnaise	8,50
Sandwich goat cheese with honey	8,50
Sandwich Paardenburger (Black Angus Beef burger)	9,50

## Snacks

Warm bread with herbs and butter	4,50
Plateau Serrano ham, cornichons, tomato salsa and crostini	12,00
4 Blini with smoked salmon, crème fraîche and herring caviar	12,50
6 Small veal croquettes with Dijon mustard	6,00
6 Small cheese croquettes with saffron mayonnaise	8,50
6 Small lobster croquettes with cocktail sauce	10,00

## Beers

	Brewery		alcohol %		
Lager	Heineken	0,2 litres	5,0	2,70	
		0,25 litres	5,0	2,95	
		0,5 litres	5,0	5,50	
White	Jopen	Adriaan	5,0	5,25	
		't IJ	IJwit	6,5	5,25
		De Ridder	Wieckse Witte	5,0	3,00
		Texels	Skuumkoppe	6,0	4,75
Blonde	Affligem	Blond	6,8	4,50	
Double	Achouffe	La Chouffe	8,0	4,95	
		't IJ	Natte	6,5	5,25
Triple	Affligem	Dubbel	6,8	4,50	
		Tripel	9,0	4,50	
		't IJ	Zatte	8,0	5,25
Amber	Jopen	Jacobus RPA	5,5	5,25	
I.P.A.	't IJ	I.P.A.	7,0	5,25	
Strong blonde	Duvel Moortgat	Duvel	8,5	4,95	
Alcohol-low	Amstel	Radler 2.0	2,0	3,50	
Alcohol-free	Amstel	Radler 0.0	0,0	3,50	
		Heineken	Heineken 0.0	0,0	2,75
		De Ridder	Wieckse Witte 0.0	0,0	3,00

## Bubbles

per glass / per bottle

Jaillance Brouette Prestige Brut, Blanc de Blancs	7,50 / 39,50
Champagne Ruinart Brut	12,00 / 79,50
Champagne Ruinart Blanc de Blancs	99,50
Champagne Ruinart Blanc de Blancs	per ½ bottle 59,50

## White wines

Guillaman Ugni Colombard, Gascogne, France	4,50 / 22,50
Chardonnay, Domaine Galétis, Languedoc, France	5,50 / 29,50
Sauvignon Blanc, Domaine Gibault, France	7,50 / 35,00

## Rosé wines

Grenache, Montalis, Languedoc, France	4,50 / 22,50
Domaine La Coste, Côteaux d'Aix en Provence, France	42,50

## Red wines

Merlot, Luc & Jack, Pays d'Oc, France	4,50 / 22,50
Pinot Noir, Domaine Galétis, Languedoc, France	5,50 / 29,50
Bordeaux, Beychevelle Grand Bateau	7,50 / 35,00

We are happy to inform you about wines per bottle as well

## Gin and Tonic Perfect Serve

Hendrick's Gin Fever-Tree Elderflower Tonic cucumber	10,00
Damrak Gin Fever-Tree Premium Indian Tonic orange	9,00
Tanqueray Gin Fever-Tree Clementine Tonic green apple and juniper berries	9,00
Bombay Dry Gin Fever-Tree Mediterranean Tonic ginger	9,00

Daily welcome from 11:00 hours - Amstelzijde 55, 1184 TZ Amstelveen

Telephone 020 496 12 10 - info@www.brasseriepaardenburg.nl

# PAARDENBURG

## Specialties

### Starters

Half a dozen oysters with classic garnish	18,00
Salad niçoise with thinly sliced fresh tuna	16,00
Baked duck liver with compote of apple, brioche bread and syrup of Aceto Balsamico	14,50
Rich salad Paardenburg with oyster, fresh tuna, smoked salmon, Dutch grey shrimps, Serrano ham, beef steak tartare, duck liver and tabouleh	24,50

### Main courses

Sole meunière, pickled lemon, antioise and beurre noisette	35,00
Half a lobster from the plancha with lobster mayonnaise, Little Gem and French fries	29,50
Tenderloin steak with pommes mousselines, spinach, baked mushrooms and maderia sauce	26,00
Varying seasonal speciality	daily price

### Cheese

Assortment of cheeses from 'Bourgondisch Lifestyle'	13,00
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## A quarter for K.I.D.S.

**G6** - a friendly alliance between the restaurants Aaltje, Aan de Poel, Het Bosch, Julius, LUTE, Paardenburg, Roast Room and Visaandeschelde - **has been supporting the K.I.D.S. Foundation in Vietnam for many years. G6 asks for your support to start their project in Vietnam.**

This year G6 and Chaud Devant will set up a pepper farm in favour of the K.I.D.S. Foundation where children can learn a trade. **To start this farm we ask for your support by means of a donation of € 0,25 per person.** Would you like to donate more or not? please inform us!



K.I.D.S. Foundation has five orphanages where children find a safe home, attend school and are given a brighter future. Over the past 20 years K.I.D.S. have helped already more than 500 children. **On behalf of all 'our kids' in Vietnam, thank you very much!**

[www.kidsinvietnam.org](http://www.kidsinvietnam.org)

## Three course menu

**37,00**

Dishes can be ordered separately as well: starter 13,50  
main course 23,50  
dessert 9,50

### Starters

Beef steak tartare with herb lettuce, croutons, crunchy capers and Parmesan cream

Thinly sliced lightly smoked salmon with Dutch shrimps and cream of avocado

Herb salad of goat cheese with beetroot and apple

Bouillabaisse richly filled with seafood, rouille, Gruyère cheese and croutons

### Main courses

Lightly grilled sea bass with brandade, braised leek and sweet pepper basil coulis

Spit-roasted farmers chicken with potatoes, ratatouille and sauce of cep

Tasting of pig with Jerusalem artichoke, caramelised chicory and grave of wholegrain mustard

Risotto with pumpkin and morilles, foam of truffle and purslane

### Desserts

Tarte tatin with caramel sauce and vanilla ice cream

Creamy lemon pie with meringue and cassis sorbet

Crème brûlée of vanilla with coffee ice cream

Warm chocolate pie, liquid inside, with pistachio crunch and banana ice cream

Ile flotante: foamy egg white floating in custard sauce

Assortment of cheeses from 'Bourgondisch Lifestyle' in the menu is possible as well (supplement 3,50)

Coffee or tea with a macaron instead of a dessert

October 2018