

de belhamel
AMSTERDAM

HAPPY VALENTINE

aperitief

VALENTIJNSCOCKTAIL of glas TAITTINGER PRESTIGE ROSÉ CHAMPAGNE 14

om mee te beginnen

OESTERS "Fines de l'Île de Ré", mignonette, citroen p/st 5

STURGEON KAVIAAR 10 gram, crème fraîche, blini's 24

DRIE CROSTINI'S BELHAMEL, huisgerookte zalm, steak tartaar met kwartelei, eendenlever 17



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VALENTIJNSMENU 2023

14 Februari

'TARTE TATIN' VAN SJALOTTEN, zilveruitjes, blauwe kaas, mosterdkaramel (V)

CANADIAN RED CRAB, Hollandaise, brioche

CARPACCIO VAN RUNDERLENDE, Roccolino al Tartufo (kaas), gefrituurde Roseval aardappellucifers, truffel vinaigrette, pijnboompitten

BOSPADDESTOELEN BOUILLON (V)

BISQUE

GNOCCHI, geroosterde spruiten, pecanoten, citroen-roomsaus, pecorino, tuinkruiden (V) (supplement truffel)

HEILBOT, tapenade doperwten, cashewnoten, zwarte olijf en bonenkruid-beurre-blanc (supplement kaviaar)

TOURNEDOS, groene asperges, aardappelrösti, verse wintertruffel-madeira saus (supplement foie gras)

SELECTIE NEDERLANDSE EN FRANSE KAZEN, vijgenbrood, druiven, walnoot

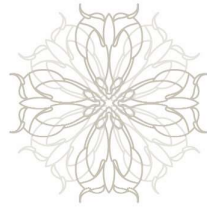
SCROPPINO van bloedsinaasappel

VALENTIJS VERRASSINGSDESSERT

4-gangenmenu 58

5-gangenmenu 65

(supplement + 9)



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aperitif

VALENTINE'S COCKTAIL of a glass TAITTINGER PRESTIGE ROSÉ CHAMPAGNE

14

to start with

OYESTERS "Fines de l'Île de Ré", mignonette, lemon

p/pc 5

STURGEON CAVIAR 10 grams, crème fraîche, blin's

24

THREE CROSTINIS BELHAMEL, smoked salmon, steak tartare with quail egg, duck liver

17



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VALENTINE'S MENU 2023

February the 14th

'TARTE TATIN' VAN SHALLOTS, pickled onions, blue cheese, mustard caramel (V)

CANADIAN RED CRAB, Hollandaise, brioche

SIRLOIN CARPACCIO, Roccolino al Tartufo cheese, deep-fried Roseval potato matchsticks,
truffle vinaigrette, pine nuts

FOREST MUSHROOM BROTH (V)

BISQUE

GNOCCHI, roasted sprouts, pecans, lemon cream sauce, pecorino, garden herbs (V)

(truffle supplement)

HALIBUT, tapenade peas, cashew nuts, black olive and savory-beurre-blanc

(caviar supplement)

TOURNEDOS, green asparagus, potato rösti, fresh winter-truffle-madeira sauce

(foie gras supplement)

SELECTION DUTCH AND FRENCH CHEESES, fig bread, grapes, walnut

SCROPPINO of blood orange

VALENTINE'S SURPRISE DESSERT

4-course menu 58

5-course menu 65

(supplement + 9)