

de belhamel
AMSTERDAM

3 COURSE GROUP MENU

49,50

Marinated artichokes with buffalo mozzarella, puffed honey tomatoes and basil oil of extra virgin (VEGETARIAN)

or

Watercress soup and brie crouton (VEGETARIAN)

or

Prawns and wild scallop in a puff pastry shell, with a chive-shrimp beurre blanc

or

Sirloin carpaccio with Manchego cheese, deep-fried Roseval potato matchsticks and truffle dressing

—

Pan fried gnocchi with funghi porcine cream sauce, wild mushrooms and deep fried salsify (VEGETARIAN)

or

Fried wild sea bass fillet and fried risotto with antiboise dressing

or

'Boeuf Belhamel'

Tranches of sirloin Dutch beef, with trompettes de la mort, green beans, fondant potatoes and a red wine sauce

or

Fried lamb bolt with risotto and a sugo of honey tomatoes

—

White chocolate cheesecake with raspberry coulis

or

Crème Brûlée of aniseed

or

Stew pears with pear ice cream and lychees



de belhamel
AMSTERDAM

4 COURSE GROUP MENU

57,-

Marinated artichokes with buffalo mozzarella, puffed honey tomatoes and basil oil of extra virgin (VEGETARIAN)

or

Watercress soup and brie crouton (VEGETARIAN)

or

Prawns and wild scallop in a puff pastry shell, with a chive-shrimp beurre blanc

or

Sirloin carpaccio with Manchego cheese, deep-fried Roseval potato matchsticks and truffle dressing

—

Grilled tomato with organic old cheese from the oven and a basil dressing (VEGETARIAN)

or

Pickled halibut with olive tapenade and extra virgin olive oil

—

Pan fried gnocchi with funghi porcine cream sauce, wild mushrooms and deep fried salsify (VEGETARIAN)

or

Fried wild sea bass fillet and fried risotto with antiboise dressing

or

'Boeuf Belhamel'

Tranches of sirloin Dutch beef, with trompettes de la mort, green beans, fondant potatoes and a red wine sauce

or

Fried lamb bolt with risotto and a sugo of honey tomatoes

—

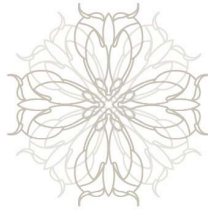
White chocolate cheesecake with raspberry coulis

or

Crème Brûlée of aniseed

or

Stew pears with pear ice cream and lychees



de belhamel
AMSTERDAM

5 COURSE GROUP MENU

64,-

Marinated artichokes with buffalo mozzarella, puffed honey tomatoes and basil oil of extra virgin (VEGETARIAN)

or

Watercress soup and brie crouton (VEGETARIAN)

or

Prawns and wild scallop in a puff pastry shell, with a chive-shrimp beurre blanc

or

Sirloin carpaccio with Manchego cheese, deep-fried Roseval potato matchsticks and truffle dressing

—

Grilled tomato with organic old cheese from the oven and a basil dressing (VEGETARIAN)

or

Pickled halibut with olive tapenade and extra virgin olive oil

—

Pan fried gnocchi with funghi porcine cream sauce, wild mushrooms and deep fried salsify (VEGETARIAN)

or

Fried wild sea bass fillet and fried risotto with antiboise dressing

or

'Boeuf Belhamel'

Tranches of sirloin Dutch beef, with trompettes de la mort, green beans, fondant potatoes and a red wine sauce

or

Fried lamb bolt with risotto and a sugo of honey tomatoes

—

Selection of Dutch cheeses with fig bread

—

White chocolate cheesecake with raspberry coulis

or

Crème Brûlée of aniseed

or

Stew pears with pear ice cream and lychees