



de belhamel
AMSTERDAM

VALENTINE'S MENU 2020

14th of February

starter

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

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

'Salad Belhamel'

Salad with serano ham, stewed yellow beets, a crostini with goat cheese from the oven and balsamic syrup

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

Terrine of foie gras with vanilla, fresh truffle, Sauternes and a confit of green grapes

second course

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

Pickled halibut with olive tapenade and extra virgin olive oil

main course

Ravioli stuffed with buffalo mozzarella, 'çannelloni' of eggplant with bechamel sauce and a paprika sugo sauce from the oven (VEGETARIAN)

Fried wild sea bass and fried risotto with antiboise dressing

Fried lamb bolt with risotto and a sugo of honey tomatoes

'Boeuf Belhamel'

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

cheese/dessert

Selection of Dutch cheeses

Petit grand dessert

3-course menu 49.50

4-course menu 57.50