



de belhamel
AMSTERDAM

MENU

“Vitello Umbrië”	13.00
Kalfsfricandeau met makreelmayonaise, rucola en crostini <i>Roast veal fricandeau with mackerel mayonnaise, rocket salad and crostini</i>	
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Aspergesoep met coquille en kervel	11.00
<i>Asparagus soup with a scallop and chervil</i>	
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Asperges “Klassiek”	23.00
<i>Asparagus Flemish style</i>	
Of/or	
Asperges met zalm en Hollandaise saus <i>Asparagus with salmon and Hollandaise sauce</i>	
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Caramel crème brûlée	9.50
<i>Caramel crème brûlée</i>	
3 Gangen/Courses	(incl. soep/soup) 35.00
3 Gangen/Courses	(incl. Vitello) 37.00
4 Gangen/Courses	45.00