



MENU VAN DE CHEF

CHEF'S MENU

GAMBA COQUILLE, mille feuille, beurre blanc met Hollandse-garnalen, bieslook

GAMBA COQUILLE, mille feuille, beurre blanc with Dutch shrimps, chives

INDIASE DAHLSOEP, rode linzen, buikspek, specerijen-vinaigrette

INDIAN DAHL SOUP, red lentils, pork belly, spiced vinaigrette

ZACHTGEGAARDE KALFSSUCADE, wittebonen-misocrème, sugarsnaps, abrikoos, walnoot, shiitake, bordelaisesaus

SLOW COOKED VEAL CHUCK, white bean & miso cream, sugar snaps, apricot, walnut, shiitake, Bordelaise sauce

ETON MESS, aardbeien, mascarpone-yoghurtcrème, aardbeien coulis, meringue

ETON MESS, strawberries, mascarpone-yoghurt cream, strawberry coulis, meringue

3 gangen/course menu 56

4 gangen/course menu 69



LUNCH *LUNCH*

OM MEE TE BEGINNEN *TO START WITH*

OESTERS "Irish Rock", mignonette, citroen <i>OYSTERS "Irish Rock", mignonette, lemon</i>	p/st 5
ESCARGOTS À LA FLAMANDE, kruidenboter, huisgemaakt brood <i>ESCARGOTS À LA FLAMANDE, garlic-herb butter, homemade bread</i>	15
GEROOSTERDE MERGPIJP, XO-mayonaise, Amsterdamse uitjes, zuurdesem <i>ROASTED BONE MARROW, XO-mayonnaise, Amsterdam pickled onions, sourdoug</i>	17
HOUSE OF CAVIAR (ASETRA), crème fraîche, sjalotten, peterselie, blini's <i>HOUSE OF CAVIAR (ASETRA), sour cream, shallots, parsley, blinis</i> 10-50 gram <i>grams</i>	28-98
DRIE CROSTINI BELHAMEL, huisgerookte zalm, steak tartaar, Ibérico <i>THREE CROSTINI 'BELHAMEL', home-smoked salmon, steak tartare, Ibérico</i>	17
TERRINE DE CAMPAGNE, rode-uiencompote, mosterd, cornichons, baguette van Bakkerij As <i>TERRINE DE CAMPAGNE, red onion compote, mustard, cornichons, baguette from Bakkerij As</i>	22

BELHAMEL KLASSIEKERS *BELHAMEL CLASSICS*

CARPACCIO VAN RUNDERLENDE (MRIJ rund), Manchego, gefrituurde Roseval aardappellucifers, truffel vinaigrette, pijnboompitten <i>SIRLOIN CARPACCIO (MRIJ beef), Manchego cheese, deep-fried Roseval potato matchsticks, truffle vinaigrette, pine nuts</i>	21
STEAK TARTAAR (140gr) van Hollandse ossenhaas (MRIJ rund), zwarte truffel, 64°C gegaarde eidooier <i>STEAK TARTARE (5oz) from Dutch beef tenderloin (MRIJ beef), black truffle, 64°C slow-cooked egg yolk</i>	23
ENTRECÔTE 'BELHAMEL', getrancheerde entrecôte (MRIJ rund), mini kingboleten, boontjes, fondant aardappelen, trompet-de-la-mortsaus <i>SIRLOIN STEAK 'BELHAMEL', sliced sirloin beef (MRIJ beef), porcini mushrooms, green beans, fondant potatoes, trompette de la mort sauce</i>	38

A LA CARTE *A LA CARTE*

OEUF COCOTTE, huisgerookte zalm OF Ibérico, wortelcrème, venkel, aardpeer <i>OEUF COCOTTE, home-smoked salmon OR Ibérico, carrots cream, fennel, Jerusalem artichoke</i>	17
CROQUE MADAME, huisgebraden beenham, Comté kaas, bechamel, ei <i>CROQUE MADAME, house-roast ham, Comté cheese, béchamel sauce, egg</i>	15



PROVENÇAALSE SALADE, artisjok, kapperappel, Kalamata-olijf, gekookt ei, geroosterde aardappeltjes, seizoensgroenten (V) - met op de huid gebakken kippendijen of tonijn (+6) <i>PROVENÇAL SALAD, artichoke, caper berry, Kalamata olive, boiled egg, roasted potatoes, seasonal vegetables, (V)</i> - with pan-fried chicken thigh or tuna (+6)	18
SALADE 'BELHAMEL', Schwarzwälder schinken, Achels Blauw, gepocheerde peer, Provençaalse croutons, rode port-kastanjes, gesuikerde walnoten, balsamico-siroop <i>SALAD 'BELHAMEL' with Schwarzwälder schinken, Achels Blue cheese, poached pear, Provençal croutons, red port chestnuts, candied walnuts, balsamic syrup</i>	22
'TARTE TATIN' VAN SJALOTTEN, zilveruitjes, blauwe kaas, mosterdkaramel (V) <i>'CAMELISED SHALLOT 'TARTE TATIN', pearl onions, blue cheese, mustard caramel (V)</i>	18
INDIASE DAHLSOEP, rode linzen, buikspek, specerijen-vinaigrette <i>INDIAN DAHL SOUP, red lentils, pork belly, spiced vinaigrette</i>	16
GNOCCHI, venkeltjes, courgettetjes, meiraapjes, ingemaakte citroen-sherrysaus, Manchego (V) <i>GNOCCHI, baby fennel, courgettes, turnips, preserved lemon-sherry sauce, Manchego (V)</i>	29
TONIJN VAN DE BBQ, coleslaw van rode kool <i>CHARGRILLED TUNA, red cabbage coleslaw</i>	19
VIS VAN DE DAG, witlof gegaard in appelsap, geroosterde bloemkool, zoetzuur ingelegde bloemkool, lavaspistou, gele wortelcrème, beurre rouge <i>CATCH OF THE DAY, chicory braised in apple juice, roasted cauliflower, pickled cauliflower, lovage pistou, yellow carrot cream, beurre rouge</i>	DAGPRIJS
SEIZOENSGERECHT <i>SEASONAL DISH</i>	
HOLLANDESE MOSSELEN. sereh, gember, kurkuma Tip van de chef: met Franse frietjes. <i>DUTCH MUSSELS, lemongrass, ginger, turmeric</i> Chef's recommendation: enjoy with French fries	30
BIJGERECHTEN <i>SIDE DISHES</i>	
GROENE SALADE <i>GREEN SALAD</i> FRANSE FRIET <i>FRENCH FRIES</i>	6
NAGERECHTEN <i>DESSERTS</i>	
EARL GREY CRÈME BRÛLÉE, huisgemaakte roombotersprits <i>EARL GREY CRÈME BRÛLÉE, homemade Dutch shortbread</i>	11
CHOCOLADEMOUSSE, vijgen-dadelbalsamico, stoofpeer, walnoten, gerookt Maldon zeezout <i>CHOCOLATE MOUSSE, fig and date balsamic, stewed pear, walnuts, smoked Maldon sea salt</i>	13
BASQUE CHEESECAKE, licht gebrande cheesecake, kumquatmarmelade <i>BASQUE CHEESECAKE, lightly burnt cheesecake, kumquat marmalade</i>	13
SELECTIE KAZEN (De Kaaskamer van Amsterdam), vijgenbrood, druiven, walnoot <i>SELECTION CHEESES (De Kaaskamer van Amsterdam), fig bread, grapes, walnut</i>	18