

# MENU

*Humble ingredients with  
surprising twists on flavours*

## **LOCAL. SURPRISING. LAID-BACK.**

Carstens takes you on a journey through the Netherlands, celebrating the most sustainable and seasonal Dutch ingredients from our own soil, waters & meadows, sourced from the most local suppliers.

Craftsmanship is at the core of the Carstens kitchen. When nature does most of the work for us, the focus is on sourcing the best products possible. Carstens brings humble Dutch ingredients to life on the plate, with surprising inspirations and modern twists on flavours. Each dish brings a story to tell and interactive tableside moment to be shared.

Nothing too far-fetched, just damn tasty and interesting on the eye.

## **SEASONAL. SUSTAINABLE. DUTCH.**

We live in a country with so many beautiful products. They form the basis of our seasonal menus. Carstens works with products that are at their best at that moment. At Carstens menu changes will be plentiful, so there is always a reason to come back! With both craftsmanship and sustainability in mind, our mission is to make the most of every ingredient that comes into our kitchen, to reduce food waste and ensure the suppliers that we work with share the same philosophy.

**Carstens welcomes you!**

Share your Carstens  
experience with us!

 @carstensbrasserie

 /carstensbrasserie



# SEASONAL SET MENU

The flavours of the season.  
Sometimes classic, sometimes surprising. Yet always local.  
An exclusive set menu, carefully sourced and chosen by our chefs!

**3-course menu - 45**

**4-course menu - 51**

## WINE PAIRING

**3 glasses - 26**

**4 glasses - 34**

**3 glasses 'BOB' - 18**

**4 glasses 'BOB' - 26**



All prices include VAT at the current rate and are quoted in Euros.  
If you suffer from any allergy or food intolerance, please let us know.

# SNACKS

---

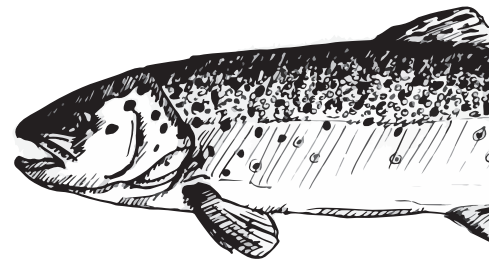
**HOLTKAMP CROQUETTES** - Zwolse mustard - 12

**OLIVES** - Luque - 5

**OYSTER POACHED IN CAVA**

Yuzu pearls, parsley, spring onion - 5,50 / pcs

**SOURDOUGH BREAD** - Salted butter - 5



---

**CARSTENS**  
AMSTERDAM

# APPETIZERS

---



**WATERMELON** - Mint, Skeepswit, chillipepper (v) - 17

**GAZPACHO** - North Sea crab, herb salad - 19  
*Vegetarian option available*

**SCALLOP CEVICHE** - Pickled apple, coriander - 19

**SEA BASS TARTARE** - Cucumber sorbet, lime foam - 17

**BRAISED VEAL CHEEK** - Coppa di Osdorp, sweet & sour squash,  
baby carrot, orange, green asparagus - 19



---

**CARSTENS**  
AMSTERDAM

# MAIN COURSES

---



**COURGETTE SPAGHETTI** - Tomatoes, basil, Pecorino cheese (v) - 21

*Add salmon or red sea bream - 27*

**ROASTED CAULIFLOWER** - Lemon, yoghurt, curry mayonnaise, roasted potatoes, cucumber - 23

**ROASTED SALMON FILLET** - Beetroot 3 ways, shallots, apple, lemon jus - 27

**SLOW COOKED PORK BELLY** - Peas, chorizo, sweet & sour yellow carrot roll, baby corn - 27

**RED SEA BREAM BAKED ON THE SKIN** - Saffron risotto, lemon butter sauce, fennel salad - 27

**HERB CRUSTED BAVETTE STEAK** - Grilled roseval potatoes, broccolini, hazelnut,  
sun-dried tomatoes jus - 30



---

**CARSTENS**  
AMSTERDAM

# SIDE DISHES

---

**FRITES UIT ZUYD - 6**

**MIXED SALAD - 5**

**POTATO SALAD - 5**

**ROASTED BEETS - 5**

**BROCCOLINI - 5**



---

**CARSTENS**  
AMSTERDAM

# DESSERTS

---

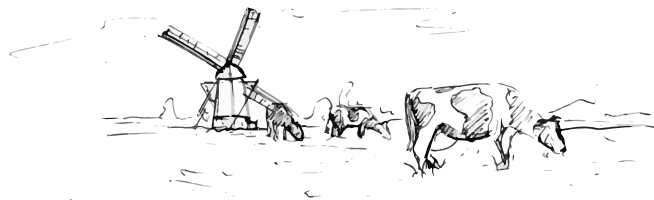


**ASSORTMENT OF DUTCH CHEESES** - Grapes, walnuts, apple syrup - II

**MARINATED STRAWBERRIES** - Vanilla infused nuts, rock candy ice cream - II

**MELON SOUP** - Blueberries, speculaas cookie, yoghurt sorbet - II

**CHEESECAKE** - Raspberries, rhubarb - II



---

**CARSTENS**  
AMSTERDAM

---

CARSTENS  
AMSTERDAM