

JANUARY 18TH

CARSTENS

AMSTERDAM

CANDLELIGHT DINNER

3-COURSE | €59

3-COURSE & WINE PAIRING | €85

AMUSE

Beetroot stroopwafel

STARTER

Wild mushroom tartlet, flaky butter crust, truffle
bechamel and caramelized onions

MAIN

Braised lamb, Dauphinoise potatoes, roasted
Brussels sprouts and herb-infused jus

DESSERT

Saffron and honey panna cotta, sunflower seed
and lemon-thyme sorbet

Share your Carstens experience
@carstensbrasserie #CarstensAmsterdam

If you have any allergies or intolerances please kindly inform your server.