



EST. 2014  
 RESERVATIONS@BARCARTER.NL  
 WWW.BARCARTER.NL  
 VALERIUSSTRAAT 85-HS  
 1071 MG AMSTERDAM  
 020-7526855

**BAR SNACKS (UNTIL 1100 PM)**

- Carter platter**  
Selection of bar snacks  
*Verschillende bar snacks*
- Spare ribs**  
Served with homemade BBQ sauce  
*Geserveerd met huisgemaakte BBQ saus*
- Iberico beef 50 gr**  
Smoked beef  
*Gerookt rundvlees*
- Tempura veggies**  
Deep fried veggies served with homemade yuzu mayonnaise  
*Gefrituurde seizoensgroenten met huisgemaakte yuzu mayonaise*
- Lobster bitterballen (4 pieces)**  
Tarragon mayonnaise  
*Kreeften bitterballen, dragonmayonaise*
- Uncle Cees bitterballen (5 pieces)**
- Spring rolls (5 pieces)**  
Vegetarian spring rolls, homemade ponzu-chilli mayonnaise  
*Vegetarische mini loempia's, huisgemaakte ponzu-chili mayonaise*
- Classic Hot Dog**  
Mayonnaise, mustard, ketchup, pickles and crispy onions  
*Mayonaise, mosterd, ketchup, augurk en krokante uitjes*
- BAR basics (all night)**  
Roasted nuts, mixed olives  
*Geroosterde noten, gemengde olijven*

In case of allergy, please ask for our allergies menu.

WE SERVE A CONTEMPORARY FRENCH BISTRO MENU INSPIRED BY THE VIBRANT DINING ROOMS IN NEW YORK AND LONDON, PREPARED BY OUR ENTHUSIASTIC KITCHEN TEAM.

OUR KITCHEN TEAM SHARES THEIR TAKE ON CLASSICS WITH A TWIST THROUGHOUT THE MENU, HIGHLIGHTING FAVORITE BISTRO FARE INTERPRETED THROUGH THEIR EMPHASIS ON SEASONALITY, SOURCING AND MODERN TECHNIQUES. THE FOOD MENU IS COMPLEMENTED BY GREAT WINES AND COCKTAILS CREATED BY OUR PASSIONATED BARTENDERS

**3 COURSE DINNER MENU** **32.5**

Chosen by the chef  
Gekozen door de chef kok

**STARTERS**

- Salsify soup** 8  
Truffle oil, rye bread  
*Schorsenerensoep, truffelolie, roggenbrood*
- Carter salad** 12  
Different kinds of beet, goat cheese, hazelnut  
*Structuren van biet, geitenkaas, hazelnoot*
- 23 Carter's homemade "Amsterdamse ossenworst"** 11  
Sausage of ox, herb salad, pickled seasonal vegetables  
*Huisgemaakte ossenworst, kruidensla, zoetzure seizoengroenten*
- 8 Smoked salmon** 12  
Salmon marinated in gin, salmon tartar, licorice, red cabbage, Granny Smith apple  
*Huisgerookte zalm gemarineerd in gin, tataar van zalm, zoethout, drop, rode kool, Granny Smith appel*
- 12 Escargots** 9  
Herb butter, bread

**CATCH OF THE DAY** **MARKETPRICE**

Your waiter will inform you  
De bediening zal u vertellen wat de vis van de dag is

**MAINS**

- Pumpkin risotto** 16  
Pearl barley risotto, pumpkin, poached egg, Parmesan  
*Parel gort risotto, pompoen, gepocheerd ei, Parmezaan*
- 7 Wagyu burger** 20  
Old Amsterdam cheese, tomatoes, red onions, little gems, pickle, crispy bacon  
Served with bio French fries, mixed salad. **Add on:** foie gras: 5,-  
*Old Amsterdam kaas, tomaat, rode ui, sla, augurkjes, krokant spek geserveerd met franse frietjes, gemengde salade. Extra: ganzenlever: 5,-*
- Lamb shank** 21  
Parsnip, pear, chestnuts, gravy  
*Lamsschenkel, pastinaak, stoofpeer, kastanjes, eigen jus*
- Cod** 20  
Cream of Jerusalem artichoke, pommes Dauphine, watercress, black radish, saffron beurre blanc  
*Kabeljauw, crème van aardpeer, pommes Dauphine, waterkers, zwarte rettich, saffraan beurre blanc*

**SHARING PLATTERS FOR TWO**

- Burrata** 20  
Zucchini, peppers, eggplant, rocket, balsamic vinegar  
*Courgette, paprika, aubergine, rucola, balsamico*
- Spare ribs** 36  
Homemade BBQ sauce, jacket potato and sour cream  
*Huisgemaakte BBQ saus, gepofte aardappel en crème fraîche*
- Rotisserie roasted chicken** 38  
Kip van 't spit  
Grandmother's gravy, BIO fries and botanical green salad  
*Grootmoeders jus, BIO friet en groene salade*
- Dry aged côte de boeuf 800 gr** 60  
21 dagen dry aged côte de boeuf, 800 gram  
Red wine sauce, BIO fries and botanical green salad  
*Rode wijnsaus, BIO friet en groene salade*

**SIDES**

- Market vegetables** 4  
*Groenten van de markt*
- Green salad** 4  
*Groene salade*
- Bio fries from "Frietboutique"** 4  
*Biologische friet van "Frietboutique"*

**DESSERTS**

- Pumpkin cheesecake** 8  
Walnut ice cream  
*Pompoen cheesecake, walnoten ijs*
- Chocolate fondant** 8  
Cranberry, vanilla ice cream  
*Chocolade fondant, cranberry, vanille ijs*
- Lemon meringue** 8  
Seasonal Fruit, strained yoghurt  
*Citroen meringue, seizoensfruit, hangop*
- Cheese** 10  
3 kinds of cheese, pear compote, fig bread  
*Kaasplankje met 3 soorten kaas, perencompote, vijgenbrood*

**KIDS MENU 15**

Tomato soup  
*Tomatensoep*  
\*

DIY hotdog  
*Maak je eigen hotdog*  
\*

Oreo milkshake



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### BEER

Grolsch	2.75
Grolsch Herfst Bok	3.5
Pilsner Urquell	3.75
Texels Skuumkoppe	3.5
Peroni	4.5
APA Amsterdam Pale Ale	4.5
Stender	3.5

### LONGDRINKS

<b>Moscow Mule</b> Ketelone vodka, lime juice, angostura, ginger beer	9
<b>Dark 'n Stormy</b> Bacardi Carta Negra, lime juice, angostura, ginger beer	9
<b>Paloma</b> Blanco tequila, lime juice, grapefruit soda	9
<b>Cuba libre</b> Bacardi Carta Oro, lime juice, cola	8

### GIN & TONIC

Gin of the week	...
Bombay Sapphire	8
Star of Bombay Sapphire	8
Tanqueray	8
Nolets Silver	10
Damrak	10
Hendricks	11
Tanqueray No. Ten	11
Gin Mare	12
Monkey 47	13

### COCKTAILS

<b>Americano</b> Campari, soda, Martini Rosso	8
<b>Caprese Liquida</b> Bombay Gin, lemon juice, thyme & rosemary syrup, black pepper, fresh basil	12
<b>Red lips</b> Ketelone vodka, lemon juice, egg white, prosecco	11
<b>Spritz</b> Aperol, soda, prosecco	8
<b>Market Mojito</b> Bacardi Carta Blanco, lime juice, sugar syrup, mint leaves	10
<b>Lady Killer</b> Ketelone vodka, Lillet blanc, St Germain, angostura, peychauds	11
<b>Pornstar</b> Vanilla vodka, passionfruit puree, vanilla sugar syrup	11
<b>Old Fashioned</b> Bulleit Bourbon, sugar syrup, pechauds bitters	12
<b>Espresso Martini</b> Ketelone vodka, espresso doppio, Kahlua, sugar syrup	11
<b>Hugo</b> St. Germain, soda, prosecco	9

### WHITE WINE

Sauvignon Blanc, Le Dropt, Atlantique, 2014	4	22
Chardonnay, Domaine Quartaut, Pays d'Oc, 2014	5	26
Pinot Grigio, Gregoris, della Venezia, 2014	6	28
Verdejo, Vincente Gandia Nebla, Rueda, 2014		30
Picpoul, Domaine Muret, Langeudoc, 2014		30
Viognier, Les Vignerons de Puisserguier, Langeudoc, 2014		30
Grüner Veltliner, Durnberg, Oostenrijk, 2013		32
Riesling, Mossbacher, Pfalz, 2014		33
Soave Classico, Ca'Rugate, Veneto, 2013		36
Chardonnay, Domaine Biéville, Chablis, 2014		37
Sauvignon Blanc, Pouilly-Fumé, Loire, 2014		39
Chardonnay, Bernardus, VS, 2012		48
Chassagne-Montrachet, Thomas Morey, Bourgogne, 2013		65

### ROSE WINE

Merlot, Cinq, Grenache, Languedoc, 2014	4	22
Grenache et al., Les Domaniers OTT, Provence, 2014		36

### RED WINE

Tempranillo, Castilla, 2014	4	22
Merlot, Huhues et Bernard Jeanjean, Languedoc, 2014	5	26
Barbera, Boveri, Piemonte, 2014	6	30
Tempranillo, Bodegas Ramon Bilbao, Rioja, 2012		30
Carmenère Reserva, Casa Silva, Colchagua 2014		30
Malbec, Alta Vista, Argentina, 2013		34
Tempranillo, Muga Reserva, La Rioja, 2011		40
Bandol, Mourvèdre et al., Domaine du Gros Noré, 2008		49
Pinot Noir, Bernardus, VS, 2011		52
Cabernet Sauvignon et al., La Dame de la Montrose, FR, 2008		57
Nebbiolo, Gramolere, Barolo, 2009		74

### SPARKLING

Cava d'ARCIAC brut	6	30
Champagne Barons de Rothschild		68
Champagne Barons de Rothschild Blanc des Blancs		110