

CARTER

BAR & KITCHEN

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

BARSNACKS

Petite charcuterie
Different cuts, home made pickles

Iberico Beef 50 gr

Petite fruits de terre
White beans humus, cepes croquette, umami vegetables

Lobster "Bitterballen" by Holtkamp (4 pieces)
Lemon-Tarragon mayo

Oysters on the rocks (6 pieces)
Mignonette, lemon

Crab cakes (3 pieces)
Cucumber salad, tartar sauce

Vegetarian spring rolls (5 pieces)
Asian salad, chili sauce

Classic Hotdog
Sauerkraut, crisp bacon, mustard mayo, pickles

BAR basics
Toasted nuts, mixed olives

Divine caviar 12 gr
Smoked potatoe blinis, sour cream

We serve a contemporary French bistro menu inspired by the vibrant dining rooms in New York and London, prepared by our Dutch Canadian chef Richard Taylor. Our kitchen staff shares their take on classics with a twist throughout the menu, highlighting favourite bistro fare interpreted through their emphasis on seasonality, sourcing and modern techniques.

Please ask your waiter for our daily changing set-menu

3 COURSE DINNER MENU

Chosen by the chef

32.5

STARTERS

3 Ways of mackerel; raw, smoked, cooked 12
Heritage beets, fennel, crispy potato

Carter salad 11
Grilled ricotta, hummus, sumac, eggplant, courgette, crispy quinoa

Wild boar sausage 12
Lentils, trompettes de la mort, black cabbage, mustard sauce, onion rings

Parsnip soup 9
Apple, bacon, parsnip chips
Add on: Coquilles 5

Buratta (2 pax) 18
Pumpkin: marinated, cooked

CATCH OF THE DAY

Ask your waiter

market price

MAINS

Venison filet and stew 23
Purple Brussels sprouts, celeriac, truffle potato, Romanesco,
red onion, star anise sauce

Smoked mozzarella and tomato ravioli 17
Verbena, parmesan, wild broccoli, black olives, walnuts

100% Wagyu burger 18
Old Amsterdam, tomatoes, red onions, little gems, dill pickle, crispy bacon
Served with bio French fries, mixed salad
Add on: Truffle slices 5,- | Foie gras 5,-

Rib eye 21
Smoked potato pancake, heritage carrots, shallots, Bloemendaal
cabbage, hazelnut sauce

SHARING PLATTERS

Dry aged 21 days Côte de boeuf 600 gr (2pax) 65

Rotisserie Roasted chicken (2 pax) 38

Suckling pig (4-5 pax) 150
(order 2 days in advance)

Whole roasted fish Basquaise market price
1-2 kg head-on fish such as gray or pink snapper,
black sea bass, or branzino, scaled, gutted ...
(order 2 days in advance)

All warm platters are served with:
Sauce bordelaise, BIO fries and botanical green salad

SIDES

Market vegetables 5
Baby leaf salad 4
BIO fries from Hoes 4

DESSERTS

Choc fondant 9
Orange, white chocolate, Grand Marnier ice cream

Grass hopper cheesecake 8
Marshmallow cream, lime-yogurt sorbet

Apple-pear crumble 8
Crème Swiss, sage, "stroopwafel" ice cream

Market Cheeses 11
French cheeses (4 kinds), winter compote

L'ENFANTS

3 COURSE MENU

16

Tomato soup

*

Chicken nuggets, spinach and French fries

*

Smartie sundae

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BEER

Grolsch	2.75
Grolsch herfstbok	3.5
Pilsner Urquell	3.75
Peroni	4.5

GIN & FEVER TREE TONIC

Bombay Sapphire	8
Tanqueray	8
Tanqueray No. Ten	9.5
Damrak	9.5
Hendricks	11
Gin Mare	12
Monkey 47	12.5

COCKTAILS

 Mayan Daquiri 14 Ron Zacapa 23, homemade passion-chilli syrup, fresh lemon, chocolate bitters	
 Penicillin 12 Johnny Walker Black label, homemade ginger-honey syrup, fresh lemon, ardbeg float	
 Pisco Sour 8.5 Pisco, fresh lime, simple syrup and Peruvian bitters	
 Get Richard or die tryin' 9.5 Cachaca, homemade ginger-honey syrup, fresh lime, fresh basil	
 Blackberry Bubble 10 Grand Marnier, Chambord, blackberry purée, orange bitters, Cava	
 Just another mandarin Monday 10 Diplomatico blanco, Cointreau, lemon juice, pomegranate juice, speculaas liqueur, decanter bitters, mandarin	
 Kim Holland 9.5 Ketel One vodka, fresh lime, Licor 43, basil, chilli, mango puree, vanilla syrup	
 Dark & Stormy 10 Goslings Black seal, Ginger beer, fresh lime	
 Rose Mary Carter 12.5 Ketel One, Domain de canton, pineapple syrup, fresh lime, fresh rosemary, gingerbeer	
 Zesty Lily 11.5 Don Julio Reposado, homemade Grapefruit cordial, fresh lime, fresh rosemary	
 Espresso Martini 11 Ketel One vodka, Galliano Ristretto, Kahlua, espresso, Orange bitters, simple syrup	
 Vieux Carré 12.5 DOM Benedictine, Makers Mark, Hennessy VS, Carpano Artica formula, Peychaud's bitters	
 Spiced Cuba Libre 8.5 Chinese 5 spiced infusion, lime juice, chocolate bitters, Coca Cola	
 Truffel Mary 12.5 Ketel One truffle infused vodka, lemon juice, Worchester shire sauce, truffle bitters, tabasco, tomato juice	
TO SHARE SERVES FOUR	
 Pimm's Fall Cup 24 Pimm's Number One, Grand Marnier, fresh lime juice, pineapple syrup, decanter bitters, cinnamon, star anis, rooibos tea	
 St. Germain Carafe 21 St. Germain Elderflower Liqueur, Soda, Sauvigon Blanc or Prosecco	

WHITE WINE

Le Dropt, Sauvignon Blanc, Atlantique, 2013	4	20
Domaine Quartaut, Chardonnay, Pays d'Oc, 2012	4.5	22.5
Gregoris, Pinot Grigio, della Venezia, 2013	4.8	24
Donna Marzia, Vermentino, Puglia, 2013		26
Durnberg, Grüner Veltliner, Oostenrijk, 2013		27
Mossbacher, Riesling, Pfalz, 2013		28.5
Erste & Neue, Gewürztraminer, Alto Adige, 2012		31
Ca'Rugate, Soave Classico, Veneto, 2013		33
Louis Cheze, Marsanne, Rhone, 2012		35
Domaine Biéville, Chardonnay, Chablis, 2012		38.5
Domaine Balland, Sauvignon Blanc, Sancerre, 2012		42
Bernardus, Chardonnay, VS, 2011		46.5
Vie di Romans, Pinot Grigio, Friuli, 2012		53.5

ROSE WINE

Cinq, Grenache, Merlot, Languedoc, 2013	3.9	19.5
Domaine Ott, Grenache, Cinsault, Syrah, Provence, 2012		36.5

RED WINE

Pistola, Tempranillo, Castilla, 2013	3.9	19.5
Boveri, Barbera, Piemonte, 2013	4.8	24
Domaine Astruc, Syrah, Limoux, 2012	5	25
San Marzano, Rosso Salento, Puglia, 2012		26
Erste & Neue, Merlot, Alto Adige, 2012		32
Alta Vista, Malbec, Argentina, 2012		33.5
Pfannenstielhof, Vernatsch, Lagrein, Alto Adige, 2012		35
Bernardus, Pinot Noir, VS, 2012		39.5
Monteraponi, Sangiovese, Chianti, 2011		44
Domaine du Gros Noré, Mourvedre et al., Bandol, 2008		49
La Dame de la Montrose, Cabernet Sauvignon, Merlot, Saint-Estephe, 2006/2008		57
Shafer, Merlot, VS, 2008		66
Barolo, Gramolere, 2008		74

SPARKLING

Champagne Barons de Rothschild	12.5	66
Ruinart Blanc de Blanc		110
Ruinart Rose		125
Martini Royale Bianco	8	
Aperol Spritz	8	