

# CARTER

## BAR & KITCHEN

EST. 2014

RESERVATIONS@BARCARTER.NL

WWW.BARCARTER.NL

VALERIUSSTRAAT 85-HS

1071 MG AMSTERDAM

020-7526855

### BAR SNACKS (UNTIL 11 PM)

#### Petite charcuterie

Different cuts, home made pickles

*Fijne vleeswaren, huisgemaakt tafeluur*

#### Iberico beef 50 gr

#### Crudité

Sun dried tomato hummus, spring vegetables

*Rauwost, hummus van zongedroogde tomaat, lentegroenten*

#### Lobster "Bitterballen" by Holtkamp (4 pieces)

Lemon-Tarragon mayo

*Kreeftbitterballen, citroen-dragonmayo*

#### MRIJ "Bitterballen" (6 pieces)

Grainy mustard

*Bitterballen, korrelige mosterd*

#### Oysters on the rocks (6 pieces)

Mignonette, lemon

*Oesters, mignonette, citroen*

#### Crab cakes (3 pieces)

Rocket, mango and rose pepper salsa

*Krabcakes, rucola, mango, roze peper*

#### Vegetarian spring rolls (5 pieces)

Asian salad, chili sauce

*Vegetarische loempia's, Aziatische salade, chilisaus*

#### Moon hotdog

Cheddar cheese, crisp bacon, fried onions, mustard, dill pickles

*Cheddarkaas, knapperig spek, gebakken uitjes, mosterd, dille augurkjes*

#### BAR basics (all night)

Toasted nuts, mixed olives

*Geroosterde nootjes, 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. They share 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

#### Smoked prawns

Mussels, la ratta potato, pickled spring vegetable, sepia crunch

*Gerookte garnalen, mosselen, La Ratta aardappel, ingelegde lentegroenten, sepia crunch*

12.5

#### Zucchini flower

Ricotta, tomato, peas, broad beans, basil, parmesan

*Courgettebloem, ricotta, tomaat, erwten, tuinbonen, basilicum, Parmesaan*

12.5

#### Lamb carpaccio

Couscous, eggplant, cumin, apricot, spicy hazelnuts

*Lamscarpaccio, couscous, aubergine, komijn, abrikoos, gekruide hazelnoten*

13.5

#### Carter's Oxtail

Soup/meat, orange, focaccia, romaine salad

*Ossenstaart, sinaasappel, focaccia, Romaine salade*

9

#### Buratta (2 pax)

Green vegetables: raw, marinated, cooked

*Groene groenten: rauw, gemarineerd, gekookt*

18

### CATCH OF THE DAY

Ask your waiter

MARKETPRICE

### MAINS

#### Artichoke ravioli

Baby artichoke, green asparagus, parmesan, saffron, crispy onions

*Baby artichoke, groene aspergus, Parmesaan, saffraan, gebakken uitjes*

17

#### 100% Wagyu burger

Old Amsterdam, tomatoes, red onions, little gems, dill pickle, crispy bacon

Served with bio French fries, mixed salad. Add on: Truffle slices: market price | Foie gras: 5,-

*Old Amsterdam kaas, tomaat, rode ui, dille augurkjes, krokant spek*

*geserveerd met franse frietjes, gemengde salade. Extra: Truffel: dagprijs | Ganzenlever: 5,-*

18

#### Hanger Steak

Celeriac, pointed cabbage, pomme dauphine, pearl onion gravy

*Longhaas, knolselderij, spitskool, pomme dauphine, jus van parelui*

21

#### Veal cheek

White beans, heritage carrots, carrot chips, red onion, it's own gravy

*Kalfsvlees, witte bonnen, heritage wortelen, wortelchips, rode ui, in z'n eigen jus*

23

### SHARING PLATTERS

#### Buratta (2 pax)

Green vegetables: raw, marinated, cooked

*Groene groenten: rauw, gemarineerd, gekookt*

18

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

21 dagen bestorven côte de boeuf, 600 gram (voor 2 personen)

65

#### Rotisserie roasted chicken (2 pax)

Kip van 't spit (voor 2 personen)

36

#### Suckling pig (4-5 pax)

(order 2 days in advance)

*Speenvarken (voor 4-5 personen) (2 dagen van te voren bestellen)*

150

#### Whole roasted fish Basquaise

1-2 kg head-on fish such as gray or pink snapper, black sea bass, or branzino, scaled, gutted ...

(order 1 day in advance)

*1-2 kg vis met de kop er nog aan. Bijvoorbeeld: grijze of roze snapper, zwarte zeebaas, branzino, geschubd gestript.. (1 dag van tevoren bestellen)*

market price

All warm platters are served with | Alle warme gerechten worden geserveerd met:

Red wine sauce/grandmother sauce, BIO fries and botanical green salad

*Rode wijnsaus/omasaus, BIO friet en botanische groene salade*

### SIDES

#### Market vegetables

Groenten van de markt

5

#### Baby leaf salad

Salade van babysla

4

#### BIO fries from Hoes

Biologische friet van Hoes

4

### DESSERTS

#### Peanutbutter and jam

Blackberry cheese cake, peanut fudge, blackberry jam, peanut butter ice cream

*Bramencheesecake, pindafudge, bramenjam, pindakaasij*

9

#### Chocolate bread and butter pudding

Apricot ice cream

*Chocoladebrood, boterpudding, abrizokenijs*

9

#### Baked Alaska

Passion fruit sorbet, vanilla cake, meringue, rum

*Passievruuchtij, vanillecake, meringue, rum*

9

#### Market Cheeses

French cheeses (4 kinds), winter compote

*Franse kazen (4 soorten) winter compote*

11

### L'ENFANTS 3 COURSE MENU 16

Vegetable chips with pea mayo /  
groentenchips met erwtenmayo

Make your own hot dog /  
maak je eigen hot-dog

Dutch pancake, vanilla ice cream, chocolate sauce /  
pannenkoek, vanilleijs, chocoladesaus

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### BEER

Grolsch	2.75
Grolsch herfstbok	3.5
Pilsner Urquell	3.75
Peroni	4.5
Stender	3.5

### 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

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

### WHITE WINE

Le Dropt, Sauvignon Blanc, Atlantique, 2013	4	20
Domaine Quartaut, Chardonnay, Pays d'Oc, 2013	4.5	22.5
Gregoris, Pinot Grigio, della Venezia, 2014	4.8	24
Clic, Chardonnay, Cormons, 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
Domaine Biéville, Chardonnay, Chablis, 2013		38.5
Domaine Balland, Sauvignon Blanc, Sancerre, 2013		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, 2013		36.5

### RED WINE

Pistola, Tempranillo, Castilla, 2013	3.9	19.5
Boveri, Barbera, Piemonte, 2014	4.8	24
Domaine Astruc, Syrah, Limoux, 2012	5	25
San Marzano, Rosso Salento, Puglia, 2013		26
Erste & Neue, Merlot, Alto Adige, 2011		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, 2012		44
Domaine du Gros Noré, Mourvedre et al., Bandol, 2009		49
La Dame de la Montrose, Cabernet Sauvignon, Merlot, Saint-Estephe, 2006/2008		57
Shafer, Merlot, VS, 2011		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	