



We serve a contemporary French bistro menu inspired by the vibrant dining rooms in New York and London, prepared by our Dutch Canadian 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.

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

### PANINI ' S

(served on a Deli Focaccia flatbread)

<b>Salmon</b>	<b>9</b>
Spinach, spring onion, red onion mayo	
<b>Chicken cordon bleu</b>	<b>8</b>
Ham, smoked mozzarella, watercress mayo	
<b>Hummus</b>	<b>8</b>
Ricotta, eggplant, red bell pepper, saffron mayo	

**KIDS CROC MONSIEUR 5.5**

### SANDWICHES

(served on brown or white sour dough)

<b>SLT</b>	<b>8</b>
Little gem, warm sausage, tomatoes, horseradish mayo	
<b>Mackerel salad</b>	<b>8</b>
Granny Smith, rocket, cucumber, mustard mayo	
<b>White bean hummus</b>	<b>8</b>
Sundried tomatoes, marinated mushrooms, watercress, pine nuts	

**3 COURSE LUNCH MENU 25**

### FROM THE GRILL

<b>100% Wagyu burger</b>	<b>16</b>
Served with bio French fries, streaky bacon, mixed salad Add on: Truffle slices 5,-   Foie gras 5,-	
<b>Eggs Benedict</b>	<b>10</b>
Toasted English muffin, 2 poached eggs, ham, Hollandaise sauce	
<b>Eggs Florentine</b>	<b>10</b>
Toasted English muffin, 2 poached eggs, spinach, Hollandaise sauce	
<b>Eggs Royal</b>	<b>12.5</b>
Toasted English muffin, 2 poached eggs, salmon, Hollandaise sauce	
<b>Smoked mozzarella and tomato ravioli</b>	<b>14</b>
Black olives, parmesan, sprouting broccoli, walnuts	
<b>Catch of the day</b>	<b>market price</b>
Ask your waiter	
<b>Burrata</b>	<b>16.5</b>
Pumpkin: marinated, cooked	

### SALADS

<b>Steak salad</b>	<b>12</b>
Spinach, mushrooms, walnuts, blue cheese	
<b>Traditional Caesar salad</b>	<b>10</b>
Pouched egg, Caesar dressing, croutons Add on: Grilled chicken 4,5	

**SOUP OF THE DAY 7**

### SWEET TOOTH

<b>Grass hopper cheesecake</b>	<b>6.5</b>
Marshmellow cream	
<b>Apple-pear crumble</b>	<b>8</b>
Crème Swiss, sage, "stroopwafel" ice cream	
<b>Homemade carrot cake</b>	<b>5</b>
Mascarpone and lime icing	