



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

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

**BAR SNACKS (UNTIL 1100 PM)**

- Carter platter** 23  
 Selection of bar snacks  
*Verschillende bar snacks*
- Oysters (half dozen or dozen)** 14/26  
 Served with lemon and mignonette  
*Geserveerd met citroen en mignonette*
- Iberico beef 50 gr** 12  
 Smoked beef  
*Gerookt rundvlees*
- Tempura veggies** 8  
 Deep fried veggies served with homemade yuzu mayonnaise  
*Gefrituurde seizoensgroenten met huisgemaakte yuzu mayonaise*
- Lobster bitterballen (4 pieces)** 9  
 Tarragon mayonnaise  
*Kreeften bitterballen, dragonmayonaise*
- Uncle Cees bitterballen (5 pieces)** 7
- Spring rolls (5 pieces)** 6  
 Vegetarian spring rolls, homemade ponzu-chilli mayonnaise  
*Vegetarische mini loempia's, huisgemaakte ponzu-chilli mayonaise*
- Classic Hot Dog** 7  
 Mayonnaise, mustard, ketchup, pickles and crispy onions  
*Mayonaise, mosterd, ketchup, augurk en krokante uitjes*
- Edamame beans** 5  
 Groene sojabonen
- BAR basics (all night)** 6  
 Roasted nuts, mixed olives  
*Geroosterde noten, gemengde olijven*

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

**3 COURSE CHEF'S MENU** 32.5  
 Selected by the chef, weekly changing  
 Geselecteerd door de chef, wisselt wekelijks

**STARTERS**

- Soup of the Day** 7  
 Daily changing  
*Wisselt dagelijks*
- Carter salad** 12  
 Goat cheese, seasonal vegetables, homemade dressing  
*Geitenkaas, seizoensgroenten, huisgemaakte dressing*
- Caesar salad** 12  
 Chicken, Parmesan cheese, egg, caesar dressing  
*Kip, Parmezaanse kaas, ei, caesar dressing*
- Steak tartare** 11  
 Egg, tramezzini crisp  
*Ei, krokant van tramezzini*
- Cod carpaccio** 12  
 Beets, hazelnuts, raspberry sorbet  
*Bieten structuren, hazelnoot, frambozen sorbet*
- Tuna** 12  
 Cauliflower couscous, olive tapenade, balsamico  
*Bloemkool couscous, olijventapenade, balsamico*

**MAINS**

- Mushroom Risotto** 16  
 Pearl barley risotto, mushrooms, poached egg, Parmesan cheese, herb oil  
*Parel gort risotto, paddestoelen, gepocheerd ei, Parmezaanse kaas, kruidenolie*
- 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: eendenlever: 5,-*
- Entrecôte** 21  
 Egg plant, romanesco, pomme dauphine  
*Aubergine, romanesco, pomme dauphine*
- Atlantic Catfish** 19  
 Seasonal vegetables, white wine sauce, parsley  
*Seizoensgroenten, witte wijn saus, peterselie*
- Catch of the Day** marketprice  
 Your waiter will inform you  
*De bediening zal u vertellen wat de vis van de dag is*

**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**

- Carter's Sundae** 8  
 Vanilla cream, whipped cream, Oreo, strawberry, vanilla ice cream  
*Vanillecrème, slagroom, Oreo, aardbei, vanille ijs*
- Banana split** 8  
 Chocolate nemesi, banana, salted caramel ice cream  
*Chocolade nemesi, banaan, gezouten karamel ijs*
- Carter's Crumble** 8  
 Oatmeal crumble, red fruit, meringue, mokka ice cream  
*Crumble van haverhout, rood fruit, meringue, mokka ijs*
- Cheese** 11  
 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
Grimbergen Blond	3.5
Pilsner Urquell	3.75
Texels Skuumkoppe	4
Peroni	4.5
APA Amsterdam Pale Ale	4.5
Two Chefs Brewing - Green bullet	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 (SERVED WITH FEVER TREE)	
Gin of the week	...
Bombay Sapphire - lime	8
Tanqueray - lime	8
Hendricks - cucumber	11
Tanqueray No. Ten - grapefruit	11
Star of Bombay Sapphire - orange peel	12
Gin Mare - basil	12
Mombasa - star anise and orange	12
Caorunn - red apple slice	13
Monkey 47 - raspberries and blackberries	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

Le Dropt, Sauvignon Blanc, Atlantique, FR	4	22
Domaine Quartaut, Chardonnay, Languedoc, FR	5	26
Gregoris, Pinot Grigio, Veneto, IT	6	30
Vincente Gandia Nebla, Verdejo, Rueda, ES, 2014		30
Durnberg, Grüner Veltliner, Weinviertel, AT, 2014		32
Soave Fattori, Garganega, Veneto, IT, 2014		32
Limoux Rives-Blanques, Chardonnay/ Chenin Blanc/Mauzac, Languedoc, FR, 2014		36
Domaine de Riaux, Sauvignon Blanc, Pouilly-Fumé, FR 2014		39
Louis Chèze, Viognier, Rhône, FR, 2014		40
Bernardus, Chardonnay, Californië, US, 2013		48
Thomas Morey, Chardonnay, Chassagne-Montrachet, FR, 2013		65

## ROSE WINE

Cinq, Merlot & Grenache, Languedoc, FR, 2014	4	22
Domaines OTT, Cinsault/Grenache/Mourvedre, Provence, FR, 2014		38

## RED WINE

Carminucci Viabore Rosso, Sangiovese/ Montepulciano, Marche, IT	4	22
Domaine Muret, Syrah, Languedoc, FR	5	26
Bodegas Piqueras, Tempranillo, Almansa, ES	6	30
Casa Silva, Reserva, Carmenère, Colchagua, CL 2014		32
Weingut Manz, Spätburgunder, Rheinhessen, DE, 2013		34
Bodegas Ramon Bilbao, Tempranillo, Rioja, ES, 2012		36
Alta Vista, Malbec, Mendoza, AR, 2013		36
Muga, Reserva, Tempranillo, Rioja, ES, 2012		42
Domaine du Gros Noré, Cinsault/Grenache/ Mourvèdre, Bandol, FR, 2011		49
Bernardus, Pinot Noir, Californië, US, 2011		55
La Dame de Montrose, Cabernet Sauvignon/ Merlot, Saint Estephe, FR, 2012		65
Giovanni Manzone Gramolere, Nebbiolo, Barolo, IT, 2011		69

## SPARKLING

Cava d'ARCIAC brut	6	30
Champagne Barons de Rothschild		68