



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
- BAR basics (all night)** 6
 Roasted nuts, mixed olives
Geroosterde noten, gemengde olijven

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, poached egg, caesar dressing
Kip, Parmezaanse kaas, gepocheerd ei, caesar dressing
- Steak tartare** 11
 Poached egg, tramezzini
Gepocheerd 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

- Pumpkin 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: ganzenlever: 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

- Pistache cheesecake** 8
 Limoncello ice cream
Limoncello ijs
- Banana split** 8
 Chocolate nemesi, banana, salted caramel ice cream
Chocolade nemesi, banaan, gezouten caramel 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

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



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BEER	
Grolsch	2.75
Grolsch Lente Bok	3.5
Pilsner Urquell	3.75
Texels Skuumkoppe	3.5
Peroni	4.5
APA Amsterdam Pale Ale	4.5
Two Chefs Brewing - Green bullet	4.5
Stender	3.5

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

GIN & TONIC (SERVED WITH FEVER TREE)	
Gin of the week	...
Bombay Sapphire - lime	8
Star of Bombay Sapphire - orange peel	12
Tanqueray - lime	8
Hendricks - cucumber	11
Tanqueray No. Ten - grapefruit	11
Gin Mare - basil	12
Caorunn - red apple slice	13
Mombasa - star anise and orange	12
Monkey 47 - raspberries and blackberries	13

COCKTAILS	
Americano Campari, soda, Martini Rosso	8
Caprese Liquida Bombay Gin, lemon juice, thyme & rosemary syrup, black pepper, fresh basil	12
Red lips Ketelone vodka, lemon juice, egg white, prosecco	11
Spritz Aperol, soda, prosecco	8
Market Mojito Bacardi Carta Blanco, lime juice, sugar syrup, mint leaves	10
Lady Killer Ketelone vodka, Lillet blanc, St Germain, angostura, peychauds	11
Pornstar Vanilla vodka, passionfruit puree, vanilla sugar syrup	11
Old Fashioned Bulleit Bourbon, sugar syrup, pechauds bitters	12
Espresso Martini Ketelone vodka, espresso doppio, Kahlua, sugar syrup	11
Hugo 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		
Limoux Rives-Blanques, Chardonnay/		32
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