



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

BAR SNACKS (UNTIL 1100 PM)

- Carter platter**
Selection of barsnacks
Verschillende barsnacks
- Spare ribs**
Served with homemade BBQ sauce
Geserveerd met huisgemaakte BBQ saus
- Iberico beef 50 gr**
Smoked veal
Gerookt rundvlees
- Tempura veggies**
Fried veggies served with homemade yuzu mayonnaise
Gefrituurde seizoensgroenten met yuzu mayonaise
- Lobster bitterballen (4 pieces)**
Tarragon mayonnaise
Kreeften bitterballen, dragonmayonaise
- Uncle Cees bitterballen (5 pieces)**
- Spring rolls (5 pieces)**
Vegetarian spring rolls, homemade ponzu-chilli mayonnaise
Vegetarische mini loempia's, huisgemaakte ponzu-chilli mayonaise
- Classic Hot Dog**
Mayonnaise, mustard, ketchup, pickles and crispy onions
Mayonaise, mosterd, ketchup, augurk en krokante uitjes
- BAR basics (all night)**
Roasted nuts, mixed olives
Geroosterde noten, 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.

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

3 COURSE DINNER MENU 32.5

Chosen by the chef
 Gekozen door de chef kok

STARTERS

- Salsify soup** 8
Truffle oil
Schorsenerensoep, truffelolie
- Carter salad** 12
Different kinds of beet, goat cheese, hazelnut
Structuren van biet, geitenkaas, hazelnoot
- Carter's homemade "Amsterdamse ossenworst"** 11
Ox sausage, herb salad, pickled seasonal vegetables
Huisgemaakte ossenworst, kruidensla, zoetzure seizoengroenten
- Smoked salmon** 12
Salmon marinated in gin, licorice, red cabbage, Granny Smith apple
Huisgerookte zalm gemarineerd in gin, zoethout, drop, rode kool, Granny Smith appel
- Escargots** 9
Herb butter, bread
Kruidenboter, brood

CATCH OF THE DAY MARKETPRICE

Your waiter will inform you
 De bediening zal u vertellen wat de vis van de dag is

MAINS

- Pumpkin risotto** 16
Pearl barley risotto, pumpkin, poached egg, Parmesan
Parel gort risotto, pompoen, gepocheerd ei, Parmezaan
- Wagyu burger** 20
Old Amsterdam cheese, tomatoes, red onions, little gems, pickle, crispy bacon
Served with bio French fries, mixed salad.
Old Amsterdam kaas, tomaat, rode ui, sla, augurkjes, krokant spek geserveerd met franse frietjes, gemengde salade.
- Lamb shank** 22
Parsnip, pear, chestnuts, gravy
Lamsschenkel, pastinaak, stoofpeer, kastanjes, eigen jus
- Cod** 20
Cream of Jerusalem artichoke, watercress, black radish, saffron beurre blanc
Kabeljauw, crème van aardpeer, waterkers, zwarte rettich, saffraan beurre blanc

SHARING PLATTERS

- Burrata** 20
Zucchini, peppers, eggplant, rocket, balsamic vinegar
Courgette, paprika, aubergine, rucola, balsamico
- Spare ribs** 32
Homemade BBQ sauce, jacket potato and sour cream
Huisgemaakte BBQ saus, gepofte aardappel en crème fraîche
- Rotisserie roasted chicken (2pax)** 38
Kip van 't spit
- Dry aged côte de boeuf 600 gr (2pax)** 60
21 dagen dry aged côte de boeuf, 600 gram

All warm platters are served with | Alle warme gerechten worden geserveerd met:
 Red wine sauce or grandmother's gravy, BIO fries and botanical green salad
Rode wijnsaus of grootmoeders jus, 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

- Pumpkin cheesecake** 8
Walnut ice cream
Pompoen cheesecake, walnoten ijs
- Chocolate fondant** 8
Cranberry, vanilla ice cream
Chocolade fondant, cranberry, vanille ijs
- Lemon meringue** 8
Seasonal Fruit, strained yoghurt
Citroen meringue, seizoensfruit, hangop
- Cheese** 10
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
Grolsch Herfst Bok	3.5
Pilsner Urquell	3.75
Texels Skuumkoppe	3.5
Peroni	4.5
APA Amsterdam Pale Ale	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, soda	9
Cuba libre Bacardi Carta Oro, lime juice, cola	8

GIN & TONIC

Gin of the week	...
Bombay Sapphire	8
Star of Bombay Sapphire	8
Tanqueray	8
Nolets Silver	10
Damrak	10
Hendricks	11
Tanqueray No. Ten	11
Gin Mare	12
Monkey 47	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 Your choice of garnish: Pineapple, Mango, Ginger, Chili Pepper, Raspberry	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

Sauvignon Blanc, Le Dropt, Atlantique, 2014	4	22
Chardonnay, Domaine Quartaut, Pays d'Oc, 2014	5	26
Pinot Grigio, Gregoris, della Venezia, 2014	6	28
Verdejo, Vincente Gandia Nebla, Rueda, 2014		30
Picpoul, Domaine Muret, Langeudoc, 2014		30
Viognier, Les Vignerons de Puisserguier, Langeudoc, 2014		30
Grüner Veltliner, Durnberg, Oostenrijk, 2013		32
Riesling, Mossbacher, Pfalz, 2014		33
Soave Classico, Ca'Rugate, Veneto, 2013		36
Chardonnay, Domaine Biéville, Chablis, 2014		37
Sauvignon Blanc, Pouilly-Fumé, Loire, 2014		39
Chardonnay, Bernardus, VS, 2012		48
Chassagne-Montrachet, Thomas Morey, Bourgogne, 2013		65

ROSE WINE

Merlot, Cinq, Grenache, Languedoc, 2014	4	22
Grenache et al., Les Domaniers OTT, Provence, 2014		36

RED WINE

Tempranillo, Castilla, 2014	4	22
Merlot, Huhues et Bernard Jeanjean, Languedoc, 2014	5	26
Barbera, Boveri, Piemonte, 2014	6	30
Tempranillo, Bodegas Ramon Bilbao, Rioja, 2012		30
Carmenère Reserva, Casa Silva, Colchagua 2014		30
Malbec, Alta Vista, Argentina, 2013		34
Tempranillo, Muga Reserva, La Rioja, 2011		40
Bandol, Mourvèdre et al., Domaine du Gros Noré, 2008		49
Pinot Noir, Bernardus, VS, 2011		52
Cabernet Sauvignon et al., La Dame de la Montrose, FR, 2008		57
Nebbiolo, Gramolere, Barolo, 2009		74

SPARKLING

Cava d'ARCIAC brut	6	30
Champagne Barons de Rothschild		68
Champagne Barons de Rothschild Blanc des Blancs		110