



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** 22
 Selection of barsnacks
Verschillende barsnacks
- Petite charcuterie** 11
 Different cuts of meat and homemade pickles
Dun gesneden vleeswaren en huisgemaakt tafelzuur
- Iberico beef 50 gr** 12
 Smoked veal
Gerookt rund vlees
- Tempura veggies** 8
 Tempura fried veggies with homemade yuzu mayonnaise
In tempura gefrituurde seizoensgroenten met huisgemaakte yuzu mayonaise
- Lobster bitterballen (4 pieces)** 8
 Tarragon mayonnaise
Kreeftenbitterballen, dragonmayonaise
- Uncle Kees "Bitterballen" (6 pieces)** 8
- Spring Rolls (6 pieces)** 7
 Vegetarian spring rolls, homemade ponzu-chilli mayonnaise
Vegetarische mini loempia's, huisgemaakte ponzu-chili mayonaise
- Classic Hot dog** 7
 Mayonnaise, mustard, ketchup, pickles and crispy onions
Mayonaise, mosterd, ketchup, augurk en krokante uitjes
- BAR basics (all night)** 5
 Roasted nuts, mixed olives
Geroosterde noten, gemengde olijven

3 COURSE DINNER MENU 32.5
 Chosen by the chef
 Gekozen door de chef kok

STARTERS

- Carrot polenta** 9
 Polenta made of carrot, herboil, radish, seasonal mushrooms, herb salad, sweet & sour carrot and crispy Parmesan cheese.
Polenta van wortel, kruidenolie, radijs, seizoenpaddenstoelen, kruidensla, zoet zure bospeen en krokantje van Parmezaan.
- Pumpkin soup** 9
 Walnuts, crispy tramazini
Walnoten, tramazini krokant
- Shrimp cocktail** 10
 Avocado, little gem, Granny smith and whisky sauce
Garnalen cocktail, avocado, cocktailsaus, little gem en sneeuw van Granny smith
- Carpaccio** 12
 Carpaccio from smoked beef, mushrooms, purple cauliflower, black radish, hazelnut
Gerookte biefstuk carpaccio, bundelzwammen, paarse bloemkool, zwarte rettich, hazelnoot
- Carter salad** 12
 Figs, pumpkin and poached pear
Vijgen, pompoen en gepocheerde peer

CATCH OF THE DAY MARKETPRICE
 Your waiter will inform you
 De bediening zal u vertellen wat de vis van de dag is

MAINS

- Beetroot risotto** 16
 Beetroot pearl barley risotto, poached egg, Chioggia beet, Parmesan and herb salad
Rode bieten parelgort risotto, gepocheerd ei, Chioggia biet, Parmezaan en kruidensla
- Wagyu burger** 19
 Old Amsterdam cheese, tomatoes, red onions, little gems, pickle, crispy bacon
 Served with bio French fries, mixed salad. **Add on:** Truffle slices: 5,-
Old Amsterdam kaas, tomaat, rode ui, augurkjes, krokant spek geserveerd met franse frietjes, gemengde salade. Extra: Truffel: 5,-
- Entrecôte** 21
 Entrecôte, zucchini, potato fondant, red onion, slow cooked leek and mushroom gravy
Runder entrecôte, courgette, aardappel fondant, rode ui, langzaam gegaarde prei en paddenstoelen jus
- Haddock fillet** 19
 Spinach, potato cream, Romanesco, radishes, lemon-gin beurre blanc
Schelvisfilet, spinazie, aardappel crème, Romanesco, radijs en citroen-gin beurre blanc

SHARING PLATTERS

- Burrata** 18
 Baby spinach, spinach pie, pear and honey-balsamic vinegar
Baby spinazie, spinazie taart, peer en honing-balsamico vinaigrette
 - Dry aged cote de boeuf 600 gr (2pax)** 65
 21 dagen dry aged côte de boeuf, 600 gram
 - Rotisserie roasted chicken (2pax)** 38
 Kip van 't spit
- 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 fries boutique** 4
 Biologische friet van frietboutique

DESSERTS

- Grapefruit cheesecake** 8
 Gin gel, tonic ice and grapefruit
Grapefruit cheesecake, gin gel, tonic ijs en grapefruit
- Tarte tatin** 8
 Upside-down pastry with apples, "hangop" (yoghurt) and vanilla sauce
"appeltaart op zijn kop" met hangop en vanillesaus
- Goat cheese with figs** 8
 Deep-fried goatcheese served with different structures of figs
Gefrituurde geitenkaas geserveerd met vijgenstructuren
- Chocolate overload** 8
 Chocolate nemesi, chocolate ganache, chocolate ice, chocolate crisp and chocolate sauce
Chocolade nemesi, chocolade ganache, chocolade ijs, krokantje van chocola en chocolade saus

L' ENFANTS 3 COURSE MENU 16
 Vegetable chips with tomato mayo
Groenten chips met tomaat mayo
 *
 Make your own hot dog
Maak je eigen hot-dog
 *
 Oreo milkshake

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



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

GIN & TONIC	
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

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

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, Pistola, Castilla, 2013	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	12	68
Champagne Barons de Rothschild Blanc des Blancs		110