



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 bar snacks
Verschillende barsnacks
- Oysters (6 pieces)**
Mignonette, lemon
Oesters, mignonette, citroen
- Petite charcuterie**
Different cuts and home made pickles
Fijne vleeswaren en huisgemaakt tafelzuur
- Iberico beef 50 gr**
- Crudités**
Green pea cream, summer dip vegetables
Verschillende groentes met erwten dip
- Lobster "Bitterballen" by Holtkamp (4 pieces)**
Lemon-Tarragon mayo
Kreeftbitterballen, citroen-dragonmayo
- Uncle Kees' "Bitterballen" (6 pieces)**
- Deep fried crunchy whitebait**
Wasabi mayo
Gefrituurde spiering met wasabi mayonaise
- Vegetarian spring rolls (5 pieces)**
Asian salad, chili sauce
Vegetarische loempia's, Aziatische salade, chilisaus
- Tex-mex dog**
Guacamole, Cheddar cheese, tomato salsa, crunchy onions, tortilla chips
Guacamole, Cheddar kaas, tomaten salsa, knapperige uien, tortilla chips
- BAR basics (all night)**
Toasted nuts, mixed olives
Geroosterde nootjes, 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

- Caesar Salad** 10
Anchovy dressing, Parmesan, crotons, poached egg
Ansjovis dressing, Parmezaanse, crotons, gepocheerd ei
Add-on: chicken: 4 Extra: kip 4
Add-on: soft shell crab: 6 Extra: soft shell krab 6
- Carter salad** 11
Pumpkin, feta, fresh ginger, watercress, cumin, seed mix
Pompoen, feta, verse gember, waterkers, komijn, zaden mix
- Classic tartar "we serve it, you mix it"** 11
Capers, pearl onion, anchovy, parsley, egg
Kappertjes, zilverui, ansjovis, peterselie en ei
- Tuna tartar** 12
Asian dressing, cucumber, paksoi, mango, coriander
Aziatische dressing, komkommer, paksoi, mango, koriander

CATCH OF THE DAY **MARKETPRICE**
 Ask your waiter
 Vraag de bediening

MAINS

- Red bell pepper and goat cheese ravioli** 17
Goat cheese, bell pepper, almonds, Parmesan, chives
Geitenkaas, paprika, amandelen, Parmezaanse kaas, bieslook
- 100% 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,-
- Ribe-eye** 21
Kohlrabi, potato, leek, rose pepper sauce
Koolrabi, aardappelen, prei, roze pepersaus
- Mussels** 20
Fries, passion fruit mayo, mignonette, paprika mayo
Friet, passievruucht mayo, mignonette, paprika mayo

SHARING PLATTERS

- Burrata (2pax)** 18
Coeur de boeuf tomato, heirloom tomato, balsamico
Coeur de boeuf tomaat, heirloom tomaat, balsamico
- Dry aged 21 days Côte de boeuf 600 gr (2pax)** 60
21 dagen dry aged côte de boeuf, 600 gram
- Rotisserie roasted chicken (2 pax)** 38
Kip van 't spit
- Suckling pig (4-5 pax) (order 1 day in advance)** 160
Speenvarken (voor 4-5 personen) (1 dag van te voren bestellen)

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** 5
Groenten van de markt
- Green salad** 4
Groene salade
- BIO fries from Hoes** 4
Biologische friet van Hoes

DESSERTS

- Key lime cheesecake** 8
Yoghurt sorbet
Yoghurt sorbet
- Lemon-grass crème brûlée** 8
Coconut ice cream
limoengras crème brûlée met Kokosijs
- Summer crumble** 8
Sabayon, vanilla ice cream, crumble, summer fruits
Sabayon Vanille-ijs, crumble, zomerfruit
- Cheese** 8
Manchego, apple compote, nutbread
Manchego, appel compote, nutbread

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

CARTER

BAR & KITCHEN

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BEER

Grolsch	2.75
Grolsch Weizen	3.5
Pilsner Urquell	3.75
Peroni	4.5
Stender	3.5

GIN & TONIC

Bombay Sapphire	8
Tanqueray	8
Damrak	10
Hendricks	11
Tanqueray No. Ten	11
Gin Mare	12
Sylvius	12
Monkey 47	13
Monkey 47 Sloe	14
Copperhead	14

COCKTAILS

Americano	8
Campari, sweet vermouth, soda, orange	
Hugo's	9
St Germain liqueur, cava, soda, lemon	
Negroni	11
Bombay Sapphire gin, sweet vermouth, Campari	
Beet it	11
Tequila Reposado, Mozart white, Creme de Mure, lemon juice, beetroot syrup	
Pimm's Summer Cup	9
Pimm's, white port, lemon juice, sugar syrup, raspberry, lemonade	
Belloni Bellini	11
Galliano, strawberry, lemon juice, vanilla syrup, cava, mint	
Get Richard or die tryin'	10
Cachaca, homemade ginger-honey syrup, fresh lime, fresh basil	
Kim Holland	10
Ketel One vodka, fresh lime, Licor 43, basil, chilli, mango puree, vanilla syrup	
Espresso Martini	11
Ketel One vodka, Galliano Ristretto, Kahlua, espresso, Orange bitters, simple syrup	
El Jefe	10
Bacardi Reserva, grapefruit cordial, lime, grapefruit soda, bitters, pineapple syrup	
TO SHARE: FOUR SERVES	
Sangria Blanc	26
Bombay gin, St Germain liqueur, Sauvignon Blanc, lemon juice, soda	

WHITE WINE

Le Dropt, Sauvignon Blanc, Atlantique, 2014	4	22
Domaine Quartaut, Chardonnay, Pays d'Oc, 2013	5	26
Gregoris, Pinot Grigio, della Venezie, 2014	6	28
Durnberg, Grüner Veltliner, Oostenrijk, 2013		32
Mossbacher, Riesling, Pfalz, 2013		33
Ca'Rugate, Soave Classico, Veneto, 2013		36
Domaine Biéville, Chardonnay, Chablis, 2013		37
Pouilly-Fumé, Sauvignon Blanc, Loire, 2013		39
Domaine Balland, Sauvignon Blanc, Sancerre, 2013		42
Bernardus, Sauvignon Blanc, VS, 2013		46
Bernardus, Chardonnay, VS, 2012		48
Vie di Romans, Pinot Grigio, Friuli, 2012		54
Thomas Morey, Chassagne-Montrachet, Bourgogne, 2013		65

ROSE WINE

Cinq, Grenache, Merlot, Languedoc, 2013	4	22
Domaine Ott, Grenache, Cinsault, Syrah, Provence, 2013		36

RED WINE

Pistola, Tempranillo, Castilla, 2013	4	22
Boveri, Barbera, Piemonte, 2014	5	26
Domaine Astruc, Syrah, Limoux, 2013	6	28
Erste & Neue, Merlot, Alto Adige, 2011		33
Alta Vista, Malbec, Argentina, 2013		34
Pfannenstielhof, Vernatsch, Lagrein, Alto Adige, 2012		36
Muga Reserva, Tempranillo, La Rioja, 2010		40
Monteraponi, Sangiovese, Chianti, 2012		44
Domaine du Gros Noré, Mourvèdre et al., Bandol, 2009		49
Bernardus, Pinot Noir, VS, 2012		52
La Dame de la Montrose, Cabernet Sauvignon, Merlot, Saint-Estephe, 2006/2008		57
Shafer, Merlot, VS, 2011		66
Barolo, Gramolere, 2009		74

SPARKLING

Cava d'ARCIAC brut	6	30
Champagne Barons de Rothschild	12	68
Champagne Barons de Rothschild Blanc des Blancs		110