



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

BAR SNACKS (UNTIL 11 PM)

- Petite charcuterie** 11
 Different cuts, home made pickles
Fijne vleeswaren, huisgemaakt tafeluur
- Iberico beef 50 gr** 12
- Crudité** 8
 Sun dried tomato hummus, spring vegetables
Hummus van zongedroogde tomaat, lentegroenten
- Lobster "Bitterballen" by Holtkamp (4 pieces)** 8
 Lemon-Tarragon mayo
Kreeftbitterballen, citroen-dragonmayo
- MRIJ "Bitterballen" (6 pieces)** 8
 Mustard
Bitterballen, mosterd
- Oysters on the rocks (6 pieces)** 17
 Mignonette, lemon
Oesters, mignonette, citroen
- Crab cakes (3 pieces)** 7.5
 Rocket salad, mango and rose pepper salsa
Krabcakes, rucola, mango, roze peper
- Vegetarian spring rolls (5 pieces)** 6
 Asian salad, chili sauce
Vegetarische loempia's, Aziatische salade, chilisaus
- Moon hotdog** 7.5
 Cheddar cheese, crispy bacon, fried onions, mustard, dill pickles
Cheddarkaas, knapperig spek, gebakken uitjes, mosterd, augurkjes
- BAR basics (all night)** 5
 Toasted nuts, mixed olives
Geroosterde nootjes, gemengde olijven

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

Carter Bar & Kitchen since 2014.
 Open 7 days a week from 1100 till 0100, and on Friday and Saturday till 0300 Pm.

3 COURSE DINNER MENU 32.5
 Chosen by the chef

STARTERS

- Smoked prawns** 12.5
 Mussels, la ratte potato, pickled spring vegetables, sepia crunch
Gerookte gamba's, mosselen, La Ratte aardappel, ingelegde lentegroenten, sepia kroepoek
- Zucchini flower salad** 12.5
 Ricotta, tomato, peas, broad beans, basil, parmesan, hemp seeds, rocket salad
Courgettebloem, ricotta, tomaat, erwten, tuinbonen, basilicum, Parmesaan, hennep zaad, rucola
- Beef carpaccio** 12.5
 Couscous, eggplant, cumin, apricot, spicy hazelnuts
Rundercarpaccio, couscous, aubergine, komijn, abrikoos, pittige hazelnoten
- Carter's oxtail soup** 9
 Soup/meat, orange, pita, Romaine salad
Ossenstaartsoep, sinaasappel, pita, Romaine salade
- Burrata (2 pax)** 18
 Green vegetables: raw, marinated, cooked
Groene groenten: rauw, gemarineerd, gekookt

CATCH OF THE DAY MARKETPRICE
 Ask your waiter

MAINS

- Artichoke ravioli** 17
 Baby artichoke, green asparagus, parmesan, saffron, crispy onions
Baby artisjok, groene asperges, Parmesaan, saffraan, gebakken uitjes
- 100% Wagyu burger** 18
 Old Amsterdam, tomatoes, red onions, little gems, dill pickle, crispy bacon
 Served with bio French fries, mixed salad. Add on: Truffle slices: market price | Foie gras: 5,-
Old Amsterdam kaas, tomaat, rode ui, augurkjes, krokant spek geserveerd met franse frietjes, gemengde salade. Extra: Truffel: dagprijs | Ganzenlever: 5,-
- Hanger steak** 21
 Celeriac, chinese cabbage, pommes dauphine, pearl onion gravy
Longhaas, knolselderij, spitskool, pommes dauphine, jus van zilverui
- Spring lamb** 23
 Asparagus, baby potatoes, peas, sea lavender, cep sauce
Asperges, krieltjes, erwten, lamsoor, saus van eekhoortjesbrood

SHARING PLATTERS

- Dry aged 21 days Côte de boeuf 600 gr (2pax)** 65
21 dagen dry aged côte de boeuf, 600 gram (voor 2 personen)
- Rotisserie roasted chicken (2 pax)** 36
Kip van 't spit (voor 2 personen)
- Suckling pig (4-5 pax)** (order 2 days in advance) 150
Speenvarken (voor 4-5 personen) (2 dagen van te voren bestellen)
- Whole roasted fish Basquaise** market price
 1-2 kg head-on fish such as gray or pink snapper, black sea bass, or branzino, scaled, gutted ...
 (order 1 day in advance)
 1-2 kg vis met de kop er nog aan. Bijvoorbeeld; grijze of roze snapper, zwarte zeebaars, branzino, geschubd gestript.. (1 dag van tevoren bestellen)

All warm platters are served with | Alle warme gerechten worden geserveerd met:
 Red wine sauce/grandmother sauce, BIO fries and botanical green salad
 Rode wijnsaus/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

- Peanutbutter and jelly** 9
 Blackberry cheese cake, peanut butter fudge, blackberry jelly, peanut butter ice cream
Bramencheesecake, pindakaasfudge, bramencompote, pindakaasijs
- Chocolate bread and butter pudding** 9
 Chocolat cream, raisins, apricot ice cream
Broodpudding, chocoladecreme, boerenjongens, abrikozenijs
- Raspberry apple crumble** 9
 Salty caramel swirl ice cream
Ijs met een zoute karamel swirl
- Market cheeses** 11
 4 kinds of market cheeses, spring compote
4 soorten kazen van markt, lente compote

L'ENFANTS 3 COURSE MENU 16

Vegetable chips with green peas mayo
groentenchips met erwtenmayo

*
 Make your own hot dog
maak je eigen hot-dog

*
 Dutch pancake, vanilla ice cream, chocolate sauce
pannenkoek, vanilleijs, chocoladesaus



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

COCKTAILS	
Americano	8
Campari, sweeth 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	20
Domaine Quartaut, Chardonnay, Pays d'Oc, 2013	5	24
Gregoris, Pinot Grigio, della Venezie, 2014	6	28

Clic, Chardonnay, Cormons, 2013		26
Durnberg, Grüner Veltliner, Oostenrijk, 2013		27
Mossbacher, Riesling, Pfalz, 2013		28
Erste & Neue, Gewürztraminer, Alto Adige, 2012		31
Ca'Rugate, Soave Classico, Veneto, 2013		33
Pouilly-Fumé, Sauvignon Blanc, Loire, 2013		38
Domaine Biéville, Chardonnay, Chablis, 2013		40
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		85

ROSE WINE

Cinq, Grenache, Merlot, Languedoc, 2013	4	20
Domaine Ott, Grenache, Cinsault, Syrah, Provence, 2013		36

RED WINE

Pistola, Tempranillo, Castilla, 2013	4	21
Boveri, Barbera, Piemonte, 2014	5	24
Domaine Astruc, Syrah, Limoux, 2013	6	28

San Marzano, Rosso Salento, Puglia, 2013		26
Erste & Neue, Merlot, Alto Adige, 2011		32
Alta Vista, Malbec, Argentina, 2013		33
Pfannenstielhof, Vernatsch, Lagrein, Alto Adige, 2012		35
Muga Reserva, Tempranillo, La Rioja, 2010		42
Monteraponi, Sangiovese, Chianti, 2012		44
Domaine du Gros Noré, Mourvèdre et al., Bandol, 2008		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

Champagne Barons de Rothschild	12	68
Champagne Barons de Rothschild Blanc des Blancs		110
Aperol Spritz	8	