



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

**BARSNACKS**

**Petite charcuterie**  
 Different cuts, pickles

**Iberico beef 80 gr**

**Petits fruits de mer**  
 Bourbon cured salmon, oysters, shellfish

**Petits fruits de terre**  
 Market vegetables, radishes, pea hummus

**Croquetas bacalao (4 pieces)**  
 Cucumber salad, crème fraîche

**Oysters on the rocks (6 pieces)**  
 Mignonette, lemon

**Slum Dog Millionaire**  
 Our signature hotdog with red curry mayo, raita, mango chutney

**Bar basics**  
 Toasted nuts, Manzanilla olives, wasabi popcorn

We serve a contemporary French bistro menu inspired by the vibrant dining rooms in New York and London, prepared by our British Chefs Charlie McGregor and Richard Taylor. Our chefs share their take on classics with a twist throughout the menu, highlighting favourite bistro fare interpreted through their emphasis on seasonality, sourcing and modern techniques.

Please ask your waiter for our daily changing set-menu

**3 COURSE DINNER MENU** 32.5  
 Chosen by the chef

**STARTERS**

- 11 **Organic Niçoise** 15  
 MSC tuna, crunchy beans, anchovy, La Rattes potatoes
- 12 **Bloody Mary soup** 7.5  
 Pickled celery, horseradish cream, lemon oil, zucchini flower
- 16 **Steak tartare 90gr** 12  
 We make it, you mix it, pure MRIJ beef
- 9 **Carter's botanical salad** 11  
 Baby spinach, quinoa, beetroot, superfoods, homemade ricotta

**CATCH OF THE DAY**  
 Ask your waiter

**MAINS**

- 7.5 **Grass ravioli** 17  
 Fresh baby peas, Tallegio and Parmesan cheese, sweet and sour spring onions
- 4 **Dutch lamb** 21.5  
 Spice rub, heirloom tomatoes, Borlotti cassoulet, basil
- 18.5 **100% Wagyu burger**  
 Crispy bacon, Old Amsterdam
- 19 **Moules Frites**  
 Dutch mussels, bio French fries, 3 condiments
- 23 **'Flame grilled' entrecôte**  
 Roasted garlic mash, baby machee, clamshell mushrooms, Albufera sauce

**SHARING PLATTERS**

- Burrata (2 pax)** 18  
 Coeur de boeuf tomato
- Porterhouse steak 800gr (2 pax)** 75
- Rotisserie corn fed chicken (2 pax)** 38
- Suckling pig (4-5 pax)** 150  
 (order 1 day in advance)

*All meat platters are served with:*  
 Béarnaise butter or sauce bordelaise, bio frites, botanical green salad

**SIDES**

- Thai quinoa salad** 5
- Market vegetables** 5
- Baby leaf salad** 4
- Bio frites from Hoes** 4

**DESSERTS**

- NY cheese cake** 8.5
- Eton mess** 7  
 Fresh fruit, meringue, "hangop", sorbet
- Red Velvet Chocolate cake** 8.5  
 Buttermilk sorbet
- NL Cheese** 9.5  
 Membrillo, fig terrine, grape confit

**L' ENFANTS 3 COURSE MENU 16**

Snack veggie and fruit  
 \*  
 Cannelloni with tomato sauce  
 \*  
 Strawberry sundeas

# CARTER

## BAR & KITCHEN

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### BEER

Grolsch	2.75
Weizen	3.5
Pilsner Urquell	3.75
Peroni	4.5

### GIN & FEVER TREE TONIC

Bombay Sapphire	8
Tanqueray No. Ten	9.5
Damrak	9.5
Hendricks	11
Gin Mare	12
Monkey 47	12.5

### COCKTAILS

<b>Saint Carter</b> Saint Germain, Sauvignon Blanc, Prosecco	9.5
<b>Bramble</b> Bombay Sapphire Gin, lemon juice, sugar syrup, Crème de mure	10
<b>Paloma</b> Don Julio Reposado, lime juice, Ting	11
<b>Dark &amp; Stormy</b> Gosling's Black Seal rum, lime juice, ginger beer, Angostura bitters	8.5
<b>Negroni</b> Tanqueray gin, Campari, Carpano Antica Formula	10.5
<b>Pornstar Martini</b> Ketel One vodka, vanilla syrup, passion fruit, shot of Prosecco	11
<b>Americano</b> Campari, Carpano Antica Formula, soda water	8.5
<b>Southside</b> Tanqueray gin, lime juice, sugar syrup, mint leaves, prosecco	11
<b>Clover Club</b> Tanqueray gin, lemon juice, raspberry puree, sugar syrup, egg white	11
<b>Whiskey Trail</b> Maker's Mark, lemon juice, home made pineapple syrup, Amber Picon	9.5
<b>Carter's Mary</b> Ketel One vodka, lemon juice, tomato juice, salt, pepper, Worchester sauce, tobasco, horseradish, celery bitters	14
<b>Le Fizz</b> Grey Goose, lemon juice, Chartreuse, sugar syrup, soda water	17
<b>Vodka Martini</b> Ketel One vodka, Noilly Prat vermouth	13
<b>Cuba Libre</b> Bacardi Gold, lime juice, Coca Cola	7.5
<b>TO SHARE SERVES FOUR</b>	
<b>Pimm's Cup</b> Pimm's Number One, lemonade, summer Fruit	24
<b>Saint Germain carafe</b> Saint Germain Elderflower liqueur, soda, Sauvignon Blanc or Prosecco	24

### WHITE WINE

Pistola, Verdejo, Sauvignon Blanc, Castilla, 2013	3.9	19.5
Domaine Quartaut, Chardonnay, Pays d'Oc, 2013	4.5	22.5
Donna Marzia, Vermentino, Puglia, 2013	4.8	24
Dürnberg, Grüner Veltliner, Oostenrijk, 2013		27
Mossbacher, Riesling, Pfalz, 2013		28.5
Erste & Neue, Gewürztraminer, Alto Adige, 2012		31
Ca'Rugate, Soave Classico, Veneto, 2013		33
Louis Cheze, Marsanne, Rhone, 2012		35
Domaine Biéville, Chardonnay, Chablis, 2012		38.5
Domaine Balland, Sauvignon Blanc, Sancerre, 2012		42
Bernardus, Chardonnay, Monterey, 2011		46.5
Vie di Romans, Pinot Grigio, Friuli, 2012		53.5
Michel Bouzereau, Chardonnay, Meursault, 2012		74

### ROSE WINE

Cinq, Grenache, Merlot, Languedoc, 2013	3.9	19.5
Domaine Ott, Grenache, Cinsault, Syrah, Provence, 2012		36.5

### RED WINE

Pistola, Tempranillo, Castilla, 2013	3.9	19.5
Boveri, Barbera, Piemonte, 2013	4.8	24
Domaine Astruc, Syrah, Limoux, 2012	5	25
San Marzano, Rosso Salento, Puglia, 2012		26
Erste & Neue, Merlot, Alto Adige, 2012		32
Alta Vista, Malbec, Mendoza, 2012		33.5
Pfannenstielhof, Vernatsch, Lagrein, Alto Adige, 2012		35
Bernardus, Pinot Noir, Monterey, 2011		46.5
Monteraponi, Sangiovese, Chianti, 2011		44
Domaine du Gros Noré, Mourvedre et al., Bandol, 2008		49
Aaldering, Pinotage, Stellenbosch, 2010		52
La Dame de la Montrose, Cabernet Sauvignon, Merlot, Saint-Estephe, 2006		57
Shafer, Merlot, Nappa Valley, 2008		66
Fratelli Alessandria, Nebbiolo, Barolo, 2008		74

### SPARKLING

Champagne Barons de Rothschild	12.5	66
Ruinart Blanc de Blanc		110
Ruinart Rose		125
Martini Royale Bianco/Rosato		8
Aperol Spritz		8
Bellini		8.5