

# CARTER

## BAR & KITCHEN

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

### BARSNACKS

#### Petite charcuterie

Different cut meats and home made pickles

#### Iberico Beef 50 gr

#### Petite fruits de mer

served with a mignonette sauce, passion fruit mayo and lemon

#### Petite fruits de terre

Aubergine cavier, cepes croquette, umami vegetables

#### Lobster "Bitterballen" by Holtkamp (4 pieces)

with lemon-dragon mayo

#### Vegetarian spring roll

Asia salad, chili sauce.

#### Croquetas de bacalao (4 pieces)

Cucumber salad, crème fraiche, black mustard

#### Oysters on the rocks (6 pieces)

Mignonette, lemon

#### Chili Cheese Hotdog

Beef chili sauce, sprinkled with cheddar cheese and onions

#### BAR basics

Toasted nuts, Mix olives.

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

Chosen by the chef

32.5

### STARTERS

#### Atlantic crab

Granny smith-avocado-cucumber and crab claw

15

#### Caponata

Buffalo mozzarella-tomato caviar-basil

12

#### Spicy Thai beef salad

Thinly sliced USA rump steak-lime-crunchy peanuts

12

#### Carter's low carb salad

Brasserie mesclun hemp seeds-figs-curried parnip

11

### CATCH OF THE DAY

Ask your waiter

market price

### MAINS

#### Jerusalem artichoke ravioli

Yuzu foam-parmasan-marinated pear

17

#### Braised lamb shank

Parsnip puree-mint-autumn vegetables-port jus

21

#### 100% Wagyu burger

Served with bio French fries and mixed salad

Toppings: Truffle slices 5,- | Foie gras 5,-

18

#### New England clam chowder

Chock-full of fresh clams and fish-potatoes-celery and chives

18

#### USA Hanger steak

Potato fondant-pumpkin-autumn crunch- cepes sauce

21

### SHARING PLATTERS

#### Burrata (2 pax)

Coeur de boeuf tomato

18

#### Porter House steak 600gr (2 pax)

65

#### Rotisserie Roasted chicken (2 pax)

38

#### Suckling pig (4-5 pax)

(order 1 day in advance)

150

#### Whole roasted fish Basquaise

1-2 kg head-on fish such as gray or pink snapper, black sea bass, or branzino, scaled, gutted ... (order 1 day in advance)

market price

All warm platters are served with:

Beurre maître d'hôtel or sauce bordelaise, BIO frites and botanical green salad

### SIDES

#### Quinoa salad with artichoke hearts and olives

5

#### Market vegetables

5

#### Baby leaf salad

4

#### BIO FRIET from Hoes

5

### DESSERTS

#### Chocolate nemesis

Gingerbeer foam-fudge bitterball-cranberry sorbet

9

#### Pumpkin walnut cheese cake

Cinnamon ice cream

7.5

#### Pouched figs in red wine

Crème cru and milk nut crisp

8.5

#### NL Cheese

Membrillo-figterrine-grape confit

12

### L' ENFANTS

### 3 COURSE MENU

15

"Snack veggie and fruit"

\*

Make-your-own-hotdog

\*

Strawberry sundae

# CARTER

## BAR & KITCHEN

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

### 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
Hendricks	11
Gin Mare	12
Monkey 47	12.5

### COCKTAILS

<b>Mayan Daquiri</b> Ron Zacapa 23, homemade passion-chilli syrup, fresh lemon, chocolate bitters	14
<b>Penicillin</b> Johnny Walker Black label, homemade ginger-honey syrup, fresh lemon, ardberg float	12
<b>Pisco sour</b> Pisco, fresh lime, simple syrup and Peruvian bitters	8.5
<b>Get Richard or die tryin'</b> Cachaca, homemade ginger-honey syrup, fresh lime, fresh basil	8.5
<b>Corpse Reviver No. 2</b> Tanqueray, Lillet Blanc, Cointreau, fresh lemon absinthe	8
<b>After dinner dip</b> Hennessy VS, Mozart white, Cherry Herring, fresh lemon, orgeat syrup, chocolate bitters	9
<b>Boulevardier</b> Rye Whiskey, Campari, Carpano artica formula, orange bitters	11
<b>Dark &amp; Stormy</b> Goslings Black seal, Ginger beer, fresh lime	8.5
<b>Paloma</b> Don Julio Blanco, fresh lime, Ting Grapefruit soda	10.5
<b>Roze Mary Carter</b> Ketel One, Domain de canton, pineapple syrup, fresh lime, fresh rosemary	12.5
<b>Zesty Lily</b> Don Julio Reposado, Homemade Grapefruit cordial, fresh lime, fresh rosemary	11
<b>Espresso Martini</b> Ketel One, Galliano Ristretto, Kahlua, espresso, Orange bitters, simple syrup	11
<b>CCT</b> Tanqueray, fresh lemon, cucumber syrup, dash absinthe, fresh cucumber	9.5
<b>Vieux Carré</b> DOM Benedictine, Makers Mark, Hennessy VS, Carpano Artica formula, Peychaud's bitters	11
<b>Cuba Libre</b> Bacardi Gold, lime juice, Coca Cola	7.5
<b>Carter's Mary</b> Ketel One vodka, lemon juice, tomato juice, salt, pepper, Worchester sauce, tobasco, horseradish, celert bitters	12.5
<b>TO SHARE SERVES FOUR</b>	
<b>Pimm's Cup</b> Pimm's Number One, Lemonade, Summer Fruit	24
<b>St. Germain Carafe</b> St. Germain Elderflower Liqueur, Soda, Sauvignon Blanc or Prosecco	24

### WHITE WINE

Pistola, Verdejo, Castilla, 2013	3.9	19.5
Domaine Quartaut, Chardonnay, Pays d'Oc, 2012	4.5	22.5
Donna Marzia, Vermentino, Puglia, 2013	4.8	24
Durnberg, 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, VS, 2011		46.5
Vie di Romans, Pinot Grigio, Friuli, 2012		53.5

### 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, Argentina, 2012		33.5
Pfannenstielhof, Vernatsch, Lagrein, Alto Adige, 2012		35
Bernardus, Pinot Noir, VS, 2011		39.5
Monteraponi, Sangiovese, Chianti, 2011		44
Domaine du Gros Noré, Mourvedre et al., Bandol, 2008		49
La Dame de la Montrose, Cabernet Sauvignon, Merlot, Saint-Estephe, 2006/2008		57
Shafer, Merlot, VS, 2008		66
Barolo, Gramolere, 2008		74

### SPARKLING

Champagne Barons de Rothschild	12.5	66
Ruinart Blanc de Blanc		110
Ruinart Rose		125
Martini Royale Bianco	8	
Aperol Spritz	8	
Bellini	8.5	
Prosecco, peach		