



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.

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

**PANINI ' S**

(served on a Deli Focaccia flatbread with coleslaw)

**Crab and Swiss melt** 9  
Lemon Mayonaise

**Chicken Saltimbocca** 8  
Sage, Serrano ham and white wine mayo

**Alla Norma** 8  
Grilled eggplant, tomato, ricotta cheese and basil mayo

**Sunday Roast** 9  
Roast beef, onions, rosemary, gravy

<p><b>PLOUGMAN ' S LUNCH</b> 15 Selection of Dutch cheese and meat served with sourdough, pickles and boiled egg</p>
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**SALADS**

**Thai beef salad** 12  
Thinly sliced USA rump steak-lime-crunchy peanuts

**Carter's low carb salad** 10  
Brasserie mesclum-hemp seeds-figs-currried parnip

**Ceasar salad** 10  
Poached egg, Cardini's dressing, croutons  
Topping: Grilled chicken 4,5

**Burrata** 16.5  
Coeur de boeuf tomato (2 pax)

<p><b>SOUP OF THE DAY</b> 7 Ask your waiter</p>
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<p><b>3 COURSE CHEF ' S LUNCH MENU</b> 25</p>
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**FROM THE GRILL**

**100% Wagyu burger** 16  
Served with bio French fries, steaky bacon and mixed salad  
Toppings: Truffle slices 5,- | Foie gras 5,-

**VEG Burger** 13  
Grilled violet aubergine patty, pesto, blue cheese

**Eggs Benedict** 10  
Toasted English muffin, 2 poached eggs, bacon and Hollandaise

**Jerusalem artichoke Ravioli** 14  
Burro e salvia-sauted mushrooms

**Catch of the day** market price  
Ask your waiter

<p><b>SWEET TOOTH</b></p> <p><b>Pouched figs in red wine</b> 6 Crème cru</p> <p><b>Banana walnut cake</b> 3.5</p> <p><b>Home made carrot cake</b> 5 Mascarpone and lime icing</p>
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