



Est. 2014
 reservations@barporter.nl
 www.barporter.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 hotdog with red curry mayo, raita, mango chutney

Bar basics
 Toasted nuts, Manzanilla olives, wasabi popcorn

LE PLATEAU 'ROYAL' DE FRUITS DE MER 45

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

Organic Niçoise 15
 MSC tuna, crunchy beans, anchovy, La Ratte potatoes

11 Bloody Mary soup 7.5
 Pickled celery, horseradish cream, lemon oil, zucchini flower

12 Steak tartare 90gr 11
 We make it, you mix it, pure MRIJ beef

16 Porter's botanical salad 11
 Baby spinach, quinoa, beetroot, superfoods, homemade ricotta

6 PLATS DU JOUR Ask your waiter

7.5 MAINS

Grass ravioli 17
 Fresh baby peas, Tallegio and Parmesan cheese, sweet and sour spring onions

Dutch lamb 21.5
 Spice rub, heirloom tomatoes, Borlotti cassoulet, basil

100% Wagyu burger 18.5
 We do it right!
(served with fries and green salad)

Catch of the day ask your waiter

Flame grilled entrecôte 23
 Roasted garlic mash, baby machee, clamshell mushrooms, Albufera sauce

SHARING PLATTERS

Porterhouse steak 600g (2 pax) 65

Rotisserie corn fed chicken (2 pax) 38

Suckling pig 130
(order one day in advance) (4-5 pax)

Buratta (2 pax) 16.5
 coeur de boeuf tomato

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

Project G&T 9
 Sorbet and jelly of Tangueray gin and Fever-Tree tonic, lime curd, foam of tonic

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

LES ENFANTS 3 COURSES 16

Snack veggie and fruit *

Cannelloni with tomato sauce *

Strawberry sundae



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BEER

Grolsch	2.75
Weizen	3.5
Pilsner Urquell	3.75
Peroni	4.5

SPARKLING

Champagne Barons de Rothschild

Martini Royale Bianco 8
 Martini Bianco, Martini prosecco

Martini Royale Rosato 8
 Martini Rosato, Martini prosecco

Aperol Spritz

Bellini 8.5
 Prosecco, peach

WHITE WINE

Lost Luggage, Verdejo, Castilla, 2013	3.90	19.50
Domaine Quartaut, Chardonnay, Pays d'Oc, 2012, 50	4.50	22.50
Donna Marzia, Vermentino, Puglia, 2013	4.80	24.00
Durnberg, Gruner Veltliner, Oostenrijk, 2013		27.00
Mossbacher, Riesling, Pfalz, 2013		28.50
Amaral, Sauvignon Blanc, Chili, 2013		29.00
Erste & Neue, Gewurztraminer, Alto Adige, 2012		31.00
Ca'Rugate, Soave Classico, Veneto, 2013		33.00
Louis Cheze, Marsanne, Rhone, 2012		35.00
Domaine Bieville, Chardonnay, Chablis, 2012		38.50
Domaine Balland, Sauvignon Blanc, Sancerre, 2012		42.00
Bernardus, Chardonnay, VS, 2011		46.50
Vie di Romans, Pinot Grigio, Friuli, 2012		53.50

RED WINE

Cinq, Grenache, Merlot, Languedoc, 2013	3.90	19.50
Mulderbosch, Cabernet Sauvignon, 2012	3.90	19.50
Domaine Ott, Grenache, Cinsault, Syrah, Provence, 2012		36.50
Lost Luggage, Tempranillo, Castilla, 2013	3.90	19.50
Boveri, Barbera, Piemonte, 2013	4.80	24.00
Domaine Astruc, Syrah, Limoux, 2012	5.00	25.00
San Marzano, Rosso Salento, Puglia, 2012		26.00
Erste & Neue, Merlot, Alto Adige, 2012		32.00
Pfannenstielhof, Vernatsch, Lagrein Alto Adige, 2012		35.00
Bernardus, Pinot Noir, VS, 2011		39.50
Monteraponi, Sangiovese, Chianti, 2011		44.00
Domaine du Gros Nore, Mourvedre et al., Bandol, 2008		49.00
La Dame de la Montrose, Cab/Sav, Merlot, Saint-Estephe, 2008		57.00
Shafer, Merlot, VS, 2008		66.00

COCKTAILS

Paloma	9
Don Julio Reposado, lime juice, Ting	
Dark & Stormy	8.5
Black Seal Goslings, lime Juice, ginger beer, Angostura bitters	
Negroni	10.5
Tangeray, Campari, Carpano Antica Formula	
Pornstar Martini	11
Ketel One vodka, vanilla syrup, passion fruit, shot of prosecco	
Americano	8.5
Campari, Carpano Antica Formula, soda water	
Southside	11
Tangeray, lime juice, sugar syrup, mint leaves, prosecco	
Clover Club	11
Tangeray gin, lemon juice, raspberry puree, sugar syrup, egg white	
Whiskey Trail	9.5
Makers Mark, lemon juice, home made pineapple, syrup, Amer Picon	
Porter's Mary	14
Ketel One vodka, lemon juice, tomato juice, salt, pepper, worchester sauce, tabasco, horseradish, celery bitters	
Grey Fizz	17
Grey Goose, lemon juice, Chartreuse, sugar syrup, soda water	
Vodka Martini	13
Ketel One vodka, Noilly Prat vermouth	
Saint Porter	9.5
Saint Germain, Sauvignon Blanc, prosecco	
Bramble	10
Bombay Sapphire Gin, lemon juice, sugar syrup, Crème de mure	
Cuba Libre	7.5
Bacardi Gold, lime juice, Coca Cola	