



Est. 2014
 Reservations@barporter.nl
 www.barporter.nl
 Valeriusstraat 85-hs
 1071 MG, Amsterdam
 020-7526855

BARSNACKS

Petite charcuterie
 Different cuts and 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 4
 Toasted nuts, Manzanilla olives, wasabi pop-corn

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, anchovies, La Ratte potatoes

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

12 16 Steak tartare 90gr 11
 We make it, you mix it, pure MRIJ beef

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

PLATS DU JOUR Ask your waiter

MAIN

Grass ravioli 17
 Freshbaby peas, Tallegio cheese, sweet and sour, spring onions

Dutch lamb 21.5
 Spice rub, roasted heirloom, tomato, Borlotti cassoulet

Wagyu burger 18.5
 If we do it, we do it right!
 (served with fries and green salad)

Catch of the day ask your waiter

Flame grilled entrecote 23
 Roasted garlic mash, baby spinach, clamshell mushroom, 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)

All platters are served with:
 Bearnaise butter or sauce bordelaise
 bio frites and botanical green salad

SIDES

Thai quinoa salad 5
 Market vegetables 5
 Baby leaf salad 4
 Bio frites van Hoes 4

DESSERTS

Project G&T 9
 Tangueray gin, Fever-Tree tonic, sorbet, jelly

Eton mess 7
 Fresh fruit, meringue, whipped cream-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
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 Cannelloni with tomato sauce / Basic hotdog
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 Strawberry sundae