



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

**6 PLATS DU JOUR Ask your waiter**

**15**

**7.5 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