



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

WE SERVE A CONTEMPORARY FRENCH BISTRO MENU INSPIRED BY THE VIBRANT DINING ROOMS IN NEW YORK AND LONDON, PREPARED BY OUR ENTHUSIASTIC KITCHEN TEAM.

OUR KITCHEN TEAM SHARES THEIR TAKE ON CLASSICS WITH A TWIST THROUGHOUT THE MENU, HIGHLIGHTING FAVORITE BISTRO FARE INTERPRETED THROUGH THEIR EMPHASIS ON SEASONALITY, SOURCING AND MODERN TECHNIQUES. THE FOOD MENU IS COMPLEMENTED BY GREAT WINES AND COCKTAILS CREATED BY OUR PASSIONATED BARTENDERS.

FIRST COURSE

Carpaccio of halibut

Beets structures, orange, hazelnut dressing
Bieten structuren, sinaasappel, hazelnoot dressing

SECOND COURSE

Oxtail soup

Oxtail, broth
Ossenstaart, bouillon

MAIN COURSE

Pheasant

Stewed pear, parsnip, chestnut, homemade jus
Gestoofde peer, pastinaak, kastanje, huisgemaakte jus

DESSERT

Chocolate fondant

Cranberry
Cranberry

44,-