



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

BAR SNACKS

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

PLATS DU JOUR Ask your waiter

MAINS

- 6 Grass ravioli 17**
 Fresh baby peas, Tallegio and Parmesan cheese, sweet and sour spring onions
- 7.5 Dutch lamb 21.5**
 Spice rub, heirloom tomatoes, Borlotti cassoulet, basil
- 15 100% 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 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)

*All 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, lemon 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	58
Martini Royale Bianco Martini Bianco, Martini prosecco	8
Martini Royale Rosato Martini Rosato, Martini prosecco	8
Aperol Spritz	8

WHITE WINE

Lost Luggage, Verdejo, Castilla, 2013	3.90	19.50
Domaine Quartaut, Chardonnay, Pays d'Oc, 2012/4,50	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 San Marzano, Rosso Salento, Puglia, 2012	5.00	25.00 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 Don Julio Reposado, lime juice, Ting	9
Dark & Stormy Black Seal Goslings, lime Juice, ginger beer, Angostura bitters	8.5
Negroni Tangeray, Campari, Carpano Antica Formula	10.5
American Campari, Carpano Antica Formula, soda water	8.5
Southside Tangeray, lime juice, sugar syrup, mint leaves, prosecco	11
Clover Club Tangeray gin, lemon juice, raspberry puree, sugar syrup, egg white	11
Whiskey Trail Makers Mark, lemon juice, home made pineapple, syrup, Amer Picon	9.5
Porter's Mary Ketel One vodka, lemon juice, tomato juice, salt, pepper, Worchester sauce, tabasco, horseradish, celery bitters	14
Grey Fizz Grey Goose, lemon juice, Chartreuse, sugar syrup, soda water	17
Vodka Martini Ketel One vodka, Noilly Prat vermouth	13
Saint Porter Saint Germain, Sauvignon Blanc, prosecco	9.5
Bramble Bombay Sapphire Gin, lemon juice, sugar syrup, Crème de mure	10
Cuba Libre Bacardi Gold, lime juice, Coca Cola	7.5