



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

**BARSNACKS**

- Petite charcuterie** 11  
Different cuts and pickles
- Iberico Beef 80 gr** 12
- Petite fruits de mer** 16/30  
Bourbon cured salmon, oysters, shellfish
- Petite fruit de terre** 9  
Market vegetables, radishes, pea hummus
- Croquetas Bacalao (4 pieces)** 6  
Cucumber salad, crème fraîche
- Oysters vinaigrette (6 pieces)** 15
- "Le Chihuahua"** 7.5  
Hot dog Gastronomically made
- BAR basics** 4  
Toasted nuts, manzanilla olives, wasabi pop-corn

**PLATEAU DE FRUITS DE MER** 23/45

*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
- Bloody mary soup** 7.5  
Pickled celery, horseradish cream, lemon oil, zucchini flower
- Steak tartare 90gr** 11  
We make it, you mix it, pure MRIJ beef
- Porter's organic 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** 16.5  
If we do it, we do it good  
(served with fries and green salad)
- Catch of the day** ask your waiter
- USA Bavette** 22  
Roasted garlic mash, baby spinach, clamshell mushroom, star anise jus

**SHARING PLATTERS**

- Porter house steak 800g (2 pax)** 75
- Rotisserie corn fed chicken (2pax)** 38
- Suckling pig (order one day in advance) (4-5 pax)** 130

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

**SIDES**

- Heirloom carrots** 5
- Market Vegetables** 5
- Baby leaf salad** 4
- Bio frites van hoes** 4

**DESSERTS**

- Project G&T** 9  
Tangeray 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

- Candy, veggie and fruit \*
- Cannelloni with tomato sauce \*
- Strawberry sundae