

CARTER

BAR & KITCHEN

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

BARSNACKS

Petite charcuterie

Home made secreto, different cuts and pickles

Iberico Beef 50 gr

Petite fruits de mer

served with a mignonette sauce, cocktail sauce and lemon

Petite fruits de terre

Aubergine humus, cepes croquette, umami vegetables

Lobster "Bitterballen" by Holtkamp

with lemon-dragon sauce

Oysters on the rocks (6/12 pieces)

Mignonette, lemon

Croquetas bacalao

Cucumber salad, crème fraîche

Chili Cheese Hotdog

Beef chili sauce, sprinkled with cheddar cheese and onions

BAR basics

Toasted nuts, Manzanilla olives, wasabi pop-corn

BAR exclusives

Black olive pate, duck rillettes, home made cheez-dippers

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

Chosen by the chef

32.5

STARTERS

Atlantic crab

Granny smith-avocado-cucumber structures

15

Caponata

Buffalo mozzarella-tomato caviar-basil

11

Spicy Thai beef salad

Thinly sliced USA rump steak-lime-crunchy peanuts

12

Carter's low carb salad

Brasserie mesclun-hemp seeds-figs-curried parnip

10

CATCH OF THE DAY

Ask your waiter

MAINS

Jerusalem artichoke Ravioli and ricotta

Citrus foam-parmasan-marinated pear

18

Braised lamb shank

Parsnip puree-mint jelly-autumn vegetables-port jus

23

100% Wagyu burger

Served with bio French fries and mixed salad

Toppings: Truffle slices 5,- | Foie gras 5,-

18

New England Clam chowder

Chock full of fresh clams and fish, potatoes, celery and chives

19

USA Hanger steak

Beetroot-sweet and sour pumpkin-morilles

23

SHARING PLATTERS

Burrata (2 pax)

Coeur de boeuf tomato

18

Porterhouse steak 800gr (2 pax)

60

Rotisserie Roasted chicken (2 pax)

38

Suckling pig (4-5 pax)

(order 1 day in advance)

150

Whole roasted fish Basquaise

1 1/2-pound head-on fish, such as gray or pink snapper, black sea bass, or branzino, scaled, gutted ...

(order 1 day in advance)

market price

All warm platters are served with:

Beurre maitre d'hotel or sauce bordelaise, BIO frites and botanical green salad

SIDES

Orzo salad with artichoke hearts

5

Market vegetables

5

Baby leaf salad

4

BIO FRIET from Hoes

5

Canadian Poutine

6

(Fries covered with gravy, curdled cheese and fresh herbs)

DESSERTS

Chocolate nemesis

Cranberry sorbet

10

Advokaat bavarois

"Boerenjongens"-gewürtz traminer sorbet-autumn fruit

9

Red Velvet Chocolate cake

Buttermilk sorbet

10

NL Cheese

Membrillo-figterrine-grape confit

9

L'ENFANTS

3 COURSE MENU

15

"Snack veggie and fruit"

*

Make your own hotdog

*

Strawberry sundae

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BEER

Grolsch	2.75
Weizen	3.5
Pilsner Urquell	3.75
Peroni	4.5

GIN & FEVER TREE TONIC

Bombay Sapphire	8
Tanqueray No. Ten	9.5
Hendricks	11
Gin Mare	12
Monkey 47	12.5

COCKTAILS

Saint Carter Saint Germain, Sauvignon Blanc, prosecco	9.5
Bramble Bombay Sapphire Gin, lemon juice, sugar syrup, Crème de mure	10
Paloma Don Julio Reposado, lime juice, Ting	11
Dark & Stormy Black Seal Goslings, lime juice, ginger beer, Angostura bitters	8.5
Negroni Tanqueray, Campari, Carpano Antica Formula	10.5
Pornstar Martini Ketel One vodka, vanilla syrup, passion fruit, shot of prosecco	11
Americano Campari, Carpano Antica Formula, soda water	8.5
Southside Tanqueray, lime juice, sugar syrup, mint leaves, prosecco	11
Clover Club Tanqueray gin, lemon juice, raspberry puree, sugar syrup, egg white	11
Whiskey Trail Maker's Mark, lemon juice, home made pineapple syrup, Amer Picon	9.5
Carter's Mary Ketel One vodka, lemon juice, tomato juice, salt, pepper, Worchester sauce, tobasco, horseradish, celery bitters	14
Le Fizz Grey Goose, lemon juice, Chartreuse, sugar syrup, soda water	17
Vodka Martini Ketel One vodka, Noilly Prat vermouth	13
Cuba Libre Bacardi Gold, lime juice, Coca Cola	7.5
TO SHARE SERVES FOUR	
Pimm's Cup Pimm's Number One, Lemonade, Summer Fruit	24
St. Germain Carafe St. Germain Elderflower Liqueur, Soda, Sauvignon Blanc or Prosecco	24

WHITE WINE

Pistola, Verdejo, Castilla, 2013	3.9	19.5
Domaine Quartaut, Chardonnay, Pays d'Oc, 2012	4.5	22.5
Donna Marzia, Vermentino, Puglia, 2013	4.8	24
Durnberg, Grüner Veltliner, Oostenrijk, 2013		27
Mossbacher, Riesling, Pfalz, 2013		28.5
Amaral, Sauvignon Blanc, Chili, 2013		29
Erste & Neue, Gewürztraminer, Alto Adige, 2012		31
Ca'Rugate, Soave Classico, Veneto, 2013		33
Louis Cheze, Marsanne, Rhone, 2012		35
Domaine Biéville, Chardonnay, Chablis, 2012		38.5
Domaine Balland, Sauvignon Blanc, Sancerre, 2012		42
Bernardus, Chardonnay, VS, 2011		46.5
Vie di Romans, Pinot Grigio, Friuli, 2012		53.5

ROSE WINE

Cinq, Grenache, Merlot, Languedoc, 2013	3.9	19.5
Mulderbosch, Cabernet Sauvignon, 2012	3.9	19.5
Domaine Ott, Grenache, Cinsault, Syrah, Provence, 2012		36.5

RED WINE

Pistola, Tempranillo, Castilla, 2013	3.9	19.5
Boveri, Barbera, Piemonte, 2013	4.8	24
Domaine Astruc, Syrah, Limoux, 2012	5	25
San Marzano, Rosso Salento, Puglia, 2012		26
Erste & Neue, Merlot, Alto Adige, 2012		32
Alta Vista, Malbec, Argentina, 2012		33.5
Pfannenstielhof, Vernatsch, Lagrein, Alto Adige, 2012		35
Bernardus, Pinot Noir, VS, 2011		39.5
Monteraponi, Sangiovese, Chianti, 2011		44
Domaine du Gros Noré, Mourvedre et al., Bandol, 2008		49
La Dame de la Montrose, Cabernet Sauvignon, Merlot, Saint-Estephe, 2006/2008		57
Shafer, Merlot, VS, 2008		66

SPARKLING

Champagne Barons de Rothschild	12.5	66
Ruinart Blanc de Blanc		110
Ruinart Rose		125
Martini Royale Bianco	8	
Aperol Spritz	8	
Bellini	8.5	
Prosecco, peach		