

# CARTER

## BAR & KITCHEN

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

### BARSNACKS

#### Petite charcuterie

Different cut meats and home made pickles

#### Iberico Beef 50 gr

#### Petite fruits de mer

served with a mignonette sauce, passion fruit mayo and lemon

#### Petite fruits de terre

Aubergine cavier, cepes croquette, umami vegetables

#### Lobster "Bitterballen" by Holtkamp (4 pieces)

with lemon-dragon mayo

#### Oysters on the rocks (6 pieces)

Mignonette, lemon

#### Croquetas de bacalao (4 pieces)

Cucumber salad, crème fraiche, black mustard

#### 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

12

#### Spicy Thai beef salad

Thinly sliced USA rump steak-lime-crunchy peanuts

12

#### Carter's low carb salad

Brasserie mesclun hemp seeds-figs-curved parnip

11

### CATCH OF THE DAY

Ask your waiter

market price

### MAINS

#### Jerusalem artichoke ravioli

Yuzu foam-parmasan-marinated pear

17

#### Braised lamb shank

Parsnip puree-mint-autumn vegetables-port jus

21

#### 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

18

#### USA Hanger steak

Potato fondant-pumpkin-autumn crunch- cepes sauce

21

### SHARING PLATTERS

#### Burrata (2 pax)

Coeur de boeuf tomato

18

#### Porter House steak 600gr (2 pax)

65

#### Rotisserie Roasted chicken (2 pax)

38

#### Suckling pig (4-5 pax)

(order 1 day in advance)

150

#### Whole roasted fish Basquaise

1-2 kg 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 maître d'hôtel 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

#### French-Canadian Poutine

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

6

### DESSERTS

#### Chocolate nemesis

Gingerbeer foam-fudge bitterball-cranberry sorbet

9

#### Egg-hog bavarois

"Boerenjongens"-autumn fruit-gewürtz traminer sorbet

7.5

#### Red Velvet Chocolate cake

Buttermilk sorbet

8.5

#### NL Cheese

Membrillo-figterrine-grape confit

12

### L'ENFANTS

### 3 COURSE MENU

15

"Snack veggie and fruit"

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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

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