



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.

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

PANINI ' S

(served on a Deli Focaccia flatbread)

Crab and Swiss melt 9
Lemon Mayonaise

Chicken Saltimbocca 8
Sage, Serrano ham and white wine mayo

Alla Nonna 8
Grilled eggplant, tomato, ricotta cheese and basil mayo

Sunday Roast 9
Roast beef, onions, rosemary, gravy

PLOUGMAN ' S LUNCH 12.5
Selection of Dutch cheese and meat served with sourdough, pickles and boiled egg

SALADS

Thai beef salad 12
Thinly sliced USA rump steak-lime-crunchy peanuts

Carter's low carb salad 10
Brasserie mesclum-hemp seeds-figs-currried parnip

Ceasar salad 10
Poached egg, Cardini's dressing, croutons
Topping: Grilled chicken 4,5

Burrata 16.5
Coeur de boeuf tomato (2 pax)

SOUP OF THE DAY 7
Ask your waiter

3 COURSE CHEF ' S LUNCH MENU 25

FROM THE GRILL

100% Wagyu burger 16
Served with bio French fries and mixed salad
Toppings: Truffle slices 5,- | Foie gras 5,-

VEG Burger 13
Violet aubergine patty, pesto, blue cheese

Eggs Benedict 10
Toasted English muffin, 2 poached eggs, bacon and Hollandaise

Jerusalem artichoke Ravioli 14
Burro e salvia-sauted mushrooms

Catch of the day 15
Served with buttered potatoes, spinach and saffron sauce

SWEET TOOTH

Brooklyn vanilla cheese cake 6
with lemon verbena sorbet

Red velvet chocolate cake 7
with buttermilk sorbet

Home made carrot cake 5
Mascarpone and lime icing