



DINNER

Experience the vibe of cosy New York and London dining rooms, where we serve classics with a creative culinary twist.

Whether you're here for a good conversation, a delicious plate of food, a tasteful glass of wine or an exciting cocktail - our staff will do everything to make your stay as enjoyable as possible.

"Our time together is never enough."

STARTERS

BURRATA (V)

Asparagus tapenade • asparagus tips • beurre noisette vinaigrette • hazelnut
Groene asperge tapenade • aspergetips • beurre noisette vinaigrette • hazelnoot

KOSHARI (V)

Red lentils • chickpeas • cherry tomatoes • feta • pomegranate • herb oil
Rode linzen • kikkererwten • cherry tomaat • feta • granaatappel • kruidenolie

STEAK TARTARE

Harissa crème • dried olives • capers • almond • manchego cheese
Harissa crème • gedroogde olijven • kappertjes • amandel • manchego

TUNA TATAKI

Wakame • spring onion • sesame • wasabi dressing • avocado • sepia cracker
Wakame • bosui • sesam • wasabi dressing • avocado • sepia kroepoek

MIXED STARTER PLATTER

Mix of all our starters
Mix van al onze voorgerechten

DESSERTS

GÂTEAU CHAUD

Blood orange sorbet • white chocolate crumble
Bloedsinaasappel sorbet • witte chocolade crumble

SALAD

CARTER SALAD

Figs • grilled chicken • feta cheese • pickled vegetables
Vijgen • gegrilde kip • feta • ingelegde groenten

MAINS

FLAT IRON STEAK

180 gr steak • caramelized onion crème • palm cabbage • potato crisps • sherry gravy
180 gr steak • gekarameliseerde uien crème • palmkool • aardappel krokantjes • sherry jus

PEARL BARLEY RISOTTO (V)

Peas • green asparagus • wild garlic • Parmesan cheese
Doperwt • groene asperges • daslook • Parmezaanse kaas

BLACK ANGUS BURGER

Brioche bun • Carter sauce • pickled onion • little gem • bacon • cheddar • pickle • coleslaw • fries
Brioche bol • Carter saus • ingelegde ui • little gem • bacon • cheddar • augurk • coleslaw • friet

CATCH OF THE DAY

Ask your waiter for more info

SEAFOOD PASTA

Various shellfish • cherry tomatoes • chilli • parsley • garlic
Verschillende schaal- en schelpdieren • cherry tomaat • chili • peterselie • knoflook

FALAFEL BURGER (V)

Brioche bun • aioli • pickled onion • little gem • coleslaw • fries
Brioche bol • aioli • ingelegde ui • little gem • coleslaw • friet

CRÈME BRÛLÉE

Lemongrass • lime leaf
Citroengras • limoenblad

SHARING PLATTERS

ROTISSERIE ROASTED CHICKEN (FOR 2 PEOPLE)

Grandmother's gravy • rosemary • lime • fries • salad
Grootmoeders jus • rozemarijn • limoen • friet • salade

WEEKLY ROAST (FOR 2 PEOPLE)

Gravy • chimichurri • fries • salad
Jus • chimichurri • friet • salade

SIDES

FRIES FROM "FRIETBOUTIQUE" (V)

Friet van "Frietboutique"

GREEN SALAD (V)

Variation of salad and vegetables
Variatie van sla en groenten

ROASTED CAULIFLOWER (V)

Piccalilly sauce
Bloemkool • piccalilly saus

PAN FRIED PALM CABBAGE (V)

Chilli / garlic oil
Palmkool • chili / knoflook olie

COLESLAW (V)

KIDS ONLY

DO IT YOURSELF HOTDOG

Salad • fries • vanilla ice cream with smarties • small gift
Doe-het-zelf-hotdog • salade • friet • vanille-ijs met smarties • cadeautje

FRIANDISES

Bonbon • pâte de fruit • cookie • coffee / tea of choice
Bonbon • pâte de fruit • koekje • koffie / thee naar keuze

*IN CASE OF ALLERGIES, PLEASE LET US KNOW

DRINKS

SPARKLING

CAVA D'ARCIAC Cava • Selecció brut	6.5 • 33
LAURENT-PERRIER Champagne • Brut	12 • 70

WHITE BY THE GLASS

ROC DE BELAME Sauvignon Blanc • Gascogne • FR	4.5 • 24
PIERRE HENRI Chardonnay • Languedoc • FR	5.5 • 28
GREGORIS Pinot Grigio • Veneto • IT	6.5 • 33
FINCA TRESOLMOS Verdejo • Rueda • ES	6.5 • 33

ROSE BY THE GLASS

CINQ Merlot/Grenache • Languedoc FR	4.5 • 24
FLEUR DOMAINE DE L'AMAURIGUE Grenache • Cinsault • Provence • FR	7 • 36

RED BY THE GLASS

CARMINUCCI VIABORE Sangiovese • Montepulciano • Marche • IT	4.5 • 24
ESTACIONES Tempranillo • Castile • ES	5.5 • 28
BEAUREMPART Cab. Sauvignon • Merlot • Languedoc • FR	6.5 • 33
BIANCHI ESTATE Malbec • Mendoza • AR	6.5 • 33

DRAFT BEERS

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GROLSCH 5%	3 • 3.5 • 6.5
GROLSCH WEIZEN 5.1%	4.5 • 5.5 • 8.5
PILSNER URQUELL 4.4%	4.5 • 5.5 • 8.5
FUNKY FALCON PALE ALE 5.2%	4.5 • 5.5 • 8.5
SEASONAL DRAFT	...

BOTTLED BEERS

PERONI 5.1%	5
BREWDOG ELVIS JUICE IPA 6.5%	5.5
SEASONAL BOTTLE	...
GROLSCH 0.0%	3.5
GROLSCH WEIZEN 0.0%	3.5
VAN DE STREEK IPA 0.5%	5

WHITE WINE

ENDLESS RIVER Sauvignon Blanc • Marlborough • NZ • 2019
DOMAINE DE BICHERON Chardonnay • Bourgogne • FR • 2018
WEINGUT MANZ Spätburgunder • Rheinhessen • DE • 2019
KURT ANGERER - KIES Grüner Veltliner • Kamptal • AT • 2019
BARON DE LEY Blanco • Reserva • Rioja • ES • 2016
DOMAINE DE RIAUX Sauvignon Blanc • Pouilly-Fumé • FR • 2019
LOUIS CHÈZE Viognier • Rhône • FR • 2018
BERNARDUS Chardonnay • California • US • 2018
COPPOLA "DIRECTOR'S CUT" Chardonnay • California • US • 2018

RED WINE

VILLA GIADA Barbera d'Asti • Piemonte • IT • 2018
WEINGUT MARTIN WASSMER Spätburgunder • Baden • DE • 2017
ROCCA DELLE MACIÈ Chianti Classico • Toscane • IT • 2018
ZENI VALPOLICELLA Ripasso • Veneto • IT • 2018
MUGA Reserva • Tempranillo • Rioja • SP • 2016
SEGHEGIO Zinfandel • Sonoma County • US • 2016
BERNARDUS Pinot Noir • California • US • 2017
COPPOLA "DIRECTOR'S CUT" Cabernet Sauvignon • California • US • 2016
MASSOLINO Nebbiolo • Barolo • IT • 2015

WE WOULDN'T BE CARTER WITHOUT A SECRET WINE STASH. PLEASE ASK OUR STAFF, THEY LOVE TO TELL YOU ALL ABOUT IT.

COCKTAILS

33 LONG ISLAND ICED TEA Bacardi Carta Blanca • 42 Below vodka • Bombay Sapphire • Cazadores tequila • Cointreau • lemon • lime • sugar syrup • Coca Cola	12
34 COSMOPOLITAN 42 Below vodka • cranberry juice • lime • Cointreau	12
36 BASIL SMASH Classic basil smash • Bombay Sapphire	13
40 DRY / DIRTY MARTINI Vodka or gin • olive or lemon twist • shaken or stirred • with Noilly Prat	12
43 PENICILLIN Dewar's whisky • lemon • honey-ginger syrup • Ardbeg float	13
46 PORNSTAR MARTINI 42 Below vodka • passionfruit • vanilla syrup • pineapple	12
55 ANTIBIOTIC Cazadores tequila • mezcal • lime • ginger liqueur • sugar syrup	13
60 ESPRESSO MARTINI 42 Below vodka • coffee liqueur • espresso • vanilla sugar syrup	12
33 MARGARITA Cazadores tequila • Cointreau • lime	12
38 OLD FASHIONED Spirit of your choice • bitters • sugar syrup	FROM 12
39 NEGRONI Gin of your choice • bitters • red vermouth	FROM 10
44 SOUR Classic sour • spirit of your choice	FROM 11
48 SOMETHING ELSE? Ask our bartender what he can create for you	
56 VIRGIN COCKTAILS	
58 SHIRLEY TEMPLE Grenadine • ginger ale • Maraschino cherry	6
60 ITALIAN SPRITZ Martini Vibrante 0% • tonic • orange	6
69 LEMONADE SPRITZ Mint • sugar syrup • lemon • grapefruit soda	6
MARTINI BREEZE Martini Floreale 0% • apple juice • soda • lemon	6

G&T With Fever-Tree Tonic

DAMRAK VIRGIN 0.0% • Orange	8
BOMBAY SAPPHIRE • Lemon	8
BOMBAY SAPPHIRE EAST • Lemongrass	9
HENDRICKS • Cucumber • black pepper	11
TANQUERAY NO. TEN • Grapefruit	11
BOBBY'S • Orange • cloves	12
GIN MARE • Rosemary	12
BOTANIST • Orange zest • basil	12
STAR OF BOMBAY • Ginger • orange zest	13
MONKEY 47 • Blackberry • lemongrass	14
COPPERHEAD • Cardamom • orange peel	14

MIXED DRINKS

MOSCOW MULE 42 Below vodka • ginger beer • lime • Angostura	9
DARK'N STORMY Bacardi Carta Negra • ginger beer • lime • Angostura	9
SPRITZ Aperol or Amaro • prosecco • soda water	9
HUGO'S St. Germain • prosecco • mint • soda water	9

CARTER

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