





Lambs lettuce | figs | boletus | vinaigrette B D N

Veldsla | vijgen | boleten | vinaigrette

12

Celery root veloutine | pesto | scallops Viennese A B D H I

Knolselderij velouté | pesto | Weense sint-jakobsschelpen

9.50

Barbary duck breast | black currant | savoy cabbage | semolina gnocchi B D I N

Barbary eendenborst | zwarte bessen | savooiekool | gnocchi van griesmeel

16

Black halibut | Pommery mustard | spinach D E L N

Zwarte heilbot | Pommery mosterd | spinazie

18.50

Williams pear | honey | almond cracker | chocolate sauce A B D F N

Williams peer | honing | amandel koekje | chocolade saus

8.50

Cox's apple tarte tatin | vanilla mousseline | lavender A B D

Appeltaartje van Cox appels | vanille mousseline | lavendel

9.50

Dishes that energize food-life balance

Enjoying a healthy work-life balance is a wonderful thing, but Mövenpick Hotels & Resorts also believes that a healthy food-life balance is a vital component of living well. 'Go Healthy' dishes designed to showcase the best of fresh regional seasonal ingredients as well as inspire refreshing body balance. The concept is global across all the company's hotels in Africa, Europe, Middle East and Asia. Available on our la carte menu's, breakfast buffet and room service menu's, easily and directly to be identified with the 'Go Healthy' logo – new dishes every quarter based upon seasonality.

Delicious fresh nutritious flavors are the cornerstone of every dish on the 'Go Healthy' menu and although this is a constant across all Mövenpick Hotels & Resorts, dishes are customized to match the local produce available.

To conclude that in every hotel in Europe, an appetizer (200 to 280 calories), main course (500 to 650 calories) and dessert (30 to 270 calories) from the 'Go Healthy' menu can add up to less than a thousand calories meaning every meal is a guilt-free pleasure and every course is a body-boosting energizer.

Allergens: A Eggs // B Gluten // C Lupine // D Dairy // E Mustard // F (tree) Nuts // G Peanuts // H Crustacean / shell fish // I Celery // J Sesame seeds // K Soy beans // L Seafood // M Molluscs // N Sulphur dioxide (sulphites)

All prices include VAT. Alle prijzen zijn inclusief BTW.

Local cuisine, global appeal

Traditional Swiss recipes revisited by Mövenpick to entice the modern palate, marrying tradition with culinary innovation. Savour these classic dishes, always cooked to perfection, in our restaurants worldwide

Beef tartare

One of Mövenpick's greatest culinary successes, perfected by our chefs over time, steak tartare is true classic, not only in Switzerland, but worldwide.

Riz Casimir

Curry and tropical fruit flavours suggest an exotic origin, yet Riz Casimir was invented in the Mövenpick kitchen by our founder, the legendary Ueli Prager.

It's been served in our restaurants since 1952!

Zürich-style veal

Succulent veal in a mouth-watering cream and mushroom sauce, served with a traditional crispy rösti, a quintessential Swiss dish popular at Mövenpick restaurants the world over.

Swiss Carrot Cake

A modern take on the traditional Swiss 'Rüebli Chueche', our contemporary gluten-free carrot cake is light to bite, but big on flavour and topped with a smooth and velvety cream cheese glace.

	EUR
Beef tartare <small>B D N E</small>	
Mild, medium or spicy sake, cognac or armagnac	14
brioche toast and butter	24
Zurich-style veal <small>B D I N</small>	
Sliced veal button mushrooms cream sauce butter rösti	16
	22
Riz Casimir <small>B F D N G H I</small>	
Sliced veal mild curry sauce jasmine rice exotic fruits	
Sambal crispy krupuk	18
Swiss carrot cake <small>F D A</small>	
Gluten-free carrot cake cream cheese glace candied carrots	7

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Starters | Voorgerechten


EUR

**MRIJ beef carpaccio | Reypenaer cheese VSOP | oyster leaf | roasted Iranian pistachio nuts
smoked extra virgin olive oil** ^{DEFGN} **16.50**

MRIJ runder carpaccio | Reypenaer kaas VSOP | oesterblad | geroosterde Iraanse pistache noten
gerookte extra vierge olijfolie

 **Silk Road house salad | honey roasted sweet potato | pecan nuts | goat cheese | rucola salad** ^{DFAEN} **14**
Silk Road salade | in honing geroosterde zoete aardappel | pecan noten | geiten kaas | rucola salade

 **Roasted tomato soup | cherry tomatoes | mozzarella** ^{BDIN} **9.75**
Geroosterde tomatensoep | cherry tomaten | mozzarella

 **Mille feuille sundried tomatoes | grilled artichokes | smoked eggplant puree | balsamic glaze** ^{DBNJ} **12.50**
Mille feuille van zongedroogde tomaten | gegrilde artichokken | gerookte aubergine puree | geglaceerde balsamico

Tuna tartar | avocado crème | sesame filo crisp | wasabi – soya mayo ^{DBKJ} **16**
Tonijn tartaar | avocado crème | krokante sesam filo | wasabi- soja mayo

Hot smoked salmon | goat cheese crumble | beetroot hummus | confit shallots ^D **14**
Warm gerookte zalm | crumble van geitenkaas | hummus van rode bieten | gekonfijte sjalotten

**Caesar salad | romaine lettuce | croûtons | garlic anchovy dressing
parmesan cheese | bacon bits** ^{ABDEIL} **14**

Caesar salade | romeinse sla | croûtons | knoflook ansjovis dressing | parmezaanse kaas | spekjes

Add grilled chicken **+3**
Met gegrilde kip

Add prawns à la plancha ^H **+5**
Met gamba's à la plancha

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Main Courses | Hoofdgerechten

EUR

Honey glazed lamb shank | carrot | potato puree | rosemary oil | red wine jus ^{DBKJN} **20**

In honing geglaceerde lamsschenkel | wortel | aardappelpuree | rozemarijn olie | rode wijn jus

Black Angus sirloin beurré café de paris (7 oz) | roasted cherry tomatoes | french fries ^D **26**

Black Angus entrecôte boter café de paris (200gr) | geroosterde cherry tomaten | frietjes

Grilled USA bavette steak | caramelized shallots | hand cut fries | roasted vine tomato's port- mustard sauce ^{DBEN} **25**

Gegrilde USA bavette steak | gekarameliseerde sjalotjes | handgesneden friet | geroosterde tros tomaten port-mosterdsaus

Grilled tiger prawn | chorizo risotto | shimeji mushrooms | garlic oil ^{DHN} **17**

Gegrilde tijgergarnaal | chorizo risotto | shimeji champignons | knoflook olie

Linguini arrabiata sauce | seared scallops | crispy bacon | basil ^{DBAHNI} **16.50**

Linguini arrabiatasaus | gebakken coquilles | krokante bacon | basilicum

Medaillon of wolffish | celeriac crème | shiitake mushrooms | romanesco | nori rosemary red wine sauce ^{DN} **23**

Medaillon van zeewolf | crème van knolselderij | shiitake champignons | romanesco | zeewier rode wijnsaus met rozemarijn



Red curry | sweet potato | chickpeas | baby spinach | coconut | jasmin rice ^D **14**

Rode curry | zoete aardappel | kikkererwten | babyspinazie | kokos | jasmijn rijst



Spinach gnocchi | gorgonzola | walnuts ^{DBFA} **17**

Spinazie gnocchi | gorgonzola | walnoten

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MÖVENPICK

HOTEL AMSTERDAM
CITY CENTRE

Desserts

EUR

Mövenpick Ice Cream



1 Scoop / bol
2 Scoops / bollen
3 Scoops / bollen

2.50
4.80
7

Blue berry bavaois | hazelnut | vanilla curd DBAF

Bosbessen bavaois | hazelnoot | vanille hangop

9

Montélimar nougat bavaois | macadamian nuts | toffee sauce DBAF

Montélimar nougat bavaois | macadamianoten | toffeesaus

9

Baileys and mascarpone gâteaux | white chocolate with baileys sauce DBAKFN

Baileys en mascarpone gâteaux | witte chocolade met baileyssaus

10

Swiss carrot cake (gluten-free) | cream cheese glaze | candied carrots FDA

Zwitserse worteltaart (glutenvrij) | roomkaas glacé | ge glaceerde wortelen

7

Cheese platter | Reblochon | Tomme de Savoie | St. Maure de Touraine | Shropshire blue DB

Kaas plateau | Reblochon | Tomme de Savoie | St. Maure de Touraine | Shropshire blauw

14

Dessert Wine

2017, Moscato d'Asti N

Canelli, Moncalvina, Italy

Glass

7

Bottle

40

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