



LE GARAGE AMSTERDAM

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BAR BISTRO  
DEPUIS 1990  
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# DÉJEUNER

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BAR BISTRO  
DEPUIS 1990  
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## Les Entrées

**PIZZA TUNA** ..... €19,50  
the one and only, honestly stolen  
from The Mercer, NY

**STEAK TARTARE** ..... €17,50  
a 'petit' as we like to call it,  
but just as tasty

**CEASAR SALAD** ..... €15,-  
with Clark's dressing from  
The Bold & the Beautiful

**FLAT OYSTER FROM ZEELAND** .... €37,50  
per 6, nature, classic (vinaigrette),  
bloody or gratiné

**OYSTER FINE CLAIRE** ..... €26,50  
per 6, nature, classic (vinaigrette),  
bloody or gratiné

✓ **LENTIL SALAD** ..... €15,-  
also a bit of a classic, with feta, tomato  
and Savora mustard

## Les Plats

**CATCH OF THE DAY** ..... €25,-  
fresh of the boat, straight onto your plate

**POULET NOIR** ..... €24,-  
a real chicken, a bit firmer than normal,  
prepared in the most beautiful way: at the  
rôtissoire

**TOURNEDOS (200 GR)** ..... €32,50  
the most tender piece  
\*with foie gras 30 gram + €9,50

**SUKADE RENDANG** ..... €25,-  
sous vide with an Indonesian touch!

## Les Desserts

**FROMAGE** ..... €4,50  
choice of our selection, per piece

**CRÈME BRÛLÉE** ..... €10,-  
burned with the bruleur iron, the way it  
should be done!

**MOELLEUX AU CHOCOLAT** ..... €10,-  
hot out of the oven, soft and runny inside

### \*\*\* Chefs special

ask our chef about the special  
of the day!

€29,50  
FOR 2 COURSES  
AND A GLASS OF WINE

LE GARAGE AMSTERDAM

# LE DINER



## Les Entrées

**PIZZA TUNA** ..... €19,50  
the one and only, honestly stolen  
from The Mercer, NY

**STEAK TARTARE** ..... €17,50  
a 'petit' as we like to call it,  
but just as tasty

**CEASAR SALAD** ..... €15,-  
with Clark's dressing from  
The Bold & the Beautiful

**FOIE GRAS** ..... €21,-  
old school terrine made with the classic  
rules of art

**ESCARGOTS** ..... €12,50  
6 pieces, why would you try  
to reinvent the wheel?

✓ **BEETROOT** ..... €15,-  
as a tartare with a sorbet of Savora  
mustard, because beet is "hot"

**FISHSOUP** ..... €17,50  
the way the fishermen in Port Cros  
used to make it

✓ **LENTIL SALAD** ..... €15,-  
also a bit of a classic, with feta, tomato  
and savora mustard

✓ **GRAVADLAX** ..... €15,-  
of watermelon with dill cream, because  
classical can also be modern

**FLAT OYSTER FROM ZEELAND** .... €37,50  
per 6, nature, classic (vinaigrette),  
bloody or gratiné

**OYSTER FINE CLAIRE** ..... €26,50  
per 6, nature, classic (vinaigrette),  
bloody or gratiné

## Les Plats

**CATCH OF THE DAY** ..... €25,-  
fresh of the boat, straight onto your plate

**TURBOT** ..... €27,50  
with a sauce of langoustine and  
lardo Colonnata, tasty simplicity

**RIB EYE (250 GR)** ..... €35,-  
Dutch dairy cow from the Brabant pasture,  
matured for 8 weeks, on this they are jealous  
in Japan, comes with béarnaise sauce

**POULET NOIR** ..... €22,50  
a real chicken, a bit firmer than normal,  
prepared in the most beautiful way: at the  
rôtissoire

**STEAK TARTARE** ..... €22,50  
prepared at the table,  
completely to your wishes

**TOURNEDOS (200 GR)** ..... €32,50  
the most tender piece  
\*with foie gras 30 gram + €9,50

**SAITHE** ..... €26,50  
a la Tom ka kai, for love for the Orient

**SUKADE RENDANG** ..... €25,-  
sous vide with an Indonesian touch!

✓ **RAVIOLIS** ..... €22,50  
of mushroom and parmesan with  
a foam of topinambour, winter flavors in  
a summer jacket

## Plats d'accompagnement

**BREAD** ..... €4,50  
olive oil and free range butter

**SALAD** ..... €5,50  
with French dressing

**HARICOTS VERT** ..... €5,50  
nice, fresh and briefly blanched

**GRILLED ONION & BEET** ..... €5,50

**FRESH FRIES** ..... €5,50  
with our famous homemade mayonnaise!

## Doux et Fromage

**FROMAGE** ..... €4,50  
choice of our selection, per piece

**CRÈME BRÛLÉE** ..... €10,-  
burned with the bruleur iron, the way it  
should be done!

**CANDY BAR** ..... €10,-  
with tonka bean ice cream, our variation  
on the old well-known "Koetjes reep"!

**CARROT CAKE** ..... €10,-  
with cinnamon ice cream, but on our  
stubborn way!

**MOELLEUX AU CHOCOLAT** ..... €10,-  
hot out of the oven, soft and runny inside

**ÎLE FLOTTANTE** ..... €10,-  
sweet air, a classic for years

## Menu Maison

**ESCARGOTS**  
6 pieces, why would you try  
to reinvent the wheel?

**LENTIL SALAD**  
also a bit of a classic, with feta, tomato  
and Savora mustard

**CAESAR SALAD**  
with Clark's dressing from  
the Bold & the Beautiful

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**SAITHE**  
a la Tom ka kai, for love for the Orient

**SUKADE RENDANG**  
sous vide with an Indonesian touch!

✓ **RAVIOLIS**  
of mushroom and parmesan with a foam of  
topinamboer, winter flavors in a summer jacket

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**ÎLE FLOTTANTE**  
sweet air, a classic for years

**FROMAGE**  
3 pieces from our collections of fine cheeses

**MOELLEUX AU CHOCOLAT**  
hot out of the oven,  
soft and runny inside

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€29,75  
FOR 2 COURSES

€37,00  
FOR 3 COURSES

### \*\*\* Spécial sur demande

**BEEF WELLINGTON** ..... the ultimate christmas special is always good  
**PRESSE DE CANARD** ..... made the traditional French way by our chef de cuisine  
Please order 2 days in advance

LE GARAGE AMSTERDAM

# LES DESSERTS



## Les Desserts

**PLATEAU DU FROMAGES (PER PIECE)** .... €4,50  
a selection of cheeses from the cheese cart  
Suggestion: Banyuls, €6,50 per glass

**CANDY BAR** .... €10,-  
with tonka bean ice cream, our variation  
on the old well-known "Koetjes reep"!  
Suggestion: Moscato d'Asti, €6,50 per glass

**CRÈME BRÛLÉE** .... €10,-  
burned with the bruleur iron, the way it should be done!  
Suggestion: Don Pappa Rhum, €6,50 per glass

**CARROT CAKE** .... €10,-  
with cinnamon ice cream, but on our stubborn way!  
Suggestion: Sauternes, €8,50 per glass

\*\*\* MENU MAISON DESSERTS \*\*\*

**MOELLEUX AU CHOCOLAT**  
hot out of the oven, soft and runny inside  
Suggestion: PX, €7,50 per glass

**ÎLE FLOTTANTE**  
sweet air, a classic for years  
Suggestion: Muscat Beaumes de Venice, €7,50 per glass

**FROMAGE**  
3 pieces of our collection of fine cheeses  
Suggestion: Banyuls, €6,50 per glass

## Vins de Dessert

**CHATEAU PETIT VERDRINES** ..... €10,-  
2015 . Sauternes

**DOMAINE JABOULET** ..... €7,50  
2014 . Muscat de Beaumes de Venise

**MOSCATO D' ASTI** ..... €6,50  
2018 . D'Asti

## Port

**QUINTA DE NOVAL** ..... €5,50

For other dessert wines, ask for our wine list.

## Digestives

**COGNAC RAGNAUS-SABOURIN V.S.** ..... €7,50

**DELAMAIN PALE&DRY** ..... €12,-

**PAUL GIRAUD VIEILLE RESERVE** ..... €15,-

**CALVADOS MICHEL BEUCHER DUPONT** ..... €7,50  
€6,50

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