
BAR BISTRO
DEPUIS 1990

LE GARAGE AMSTERDAM

LE DINER

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Petit plats

- ✓ **AMSTERDAMS SOUR** €6,50
an Amsterdam classic for a little refreshment
- LOUMAN GRILLWORST** €8,50
with our own spices, as back in the old days
- VAN DOBBEN BITTER BALLS** ... €8,50
per 6, with Zaanse mustard
I rest my case!
- SHRIMP CROQUETTES** €12,50
per 3, from Holtkamp with parsley & lime mayo, why do it yourself as one other can do better?
- ✓ **OLD BEEMSTER CHEESE** €8,50
a private address on the Dapper market, 4 years old!
- BLOODY OYSTERS** €13,50
per 3, with beet mustard, sweet & salty, yin & yang
- VIRGIN OYSTERS** €13,50
per 3, for those who like pure, with perhaps onion & vinegar?
- OYSTER AU GRATIN** €14,50
per 3, with béarnaise, old school, noblesse oblige!
- FLAT OYSTER FROM ZEELAND** ... €18,50
per 3, virgin, classic (vinaigrette), bloody or gratiné

Les Entrées



- PIZZA TUNA** €19,50
the one and only, honestly stolen from The Mercer, NY
✓ *vegetarian option also possible €15,-
- STEAK TARTARE** €17,50
a "petit", completely corona proof made and served
✓ *vegetarian option also possible €15,-
- CAESAR SALAD** €15,-
with Clark's dressing from The Bold & the Beautiful
- FOIE GRAS** €21,-
old school terrine made with the classic rules of art
✓ *vegetarian option also possible €15,-
- ESCARGOTS** €12,50
6 pieces, why would you try to reinvent the wheel?
- ✓ **LENTIL SALAD** €15,-
also a bit of a classic, with feta, tomato and Savora mustard
- OYSTER FINE CLAIRE** €26,50
per 6, nature, classic (vinaigrette), bloody or gratiné
- FLAT OYSTER FROM ZEELAND** ... €36,-
per 6, nature, classic (vinaigrette), bloody or gratiné
- FISHSOUP** €17,50
the way the fishermen in Port Cros used to make it

Les Plats

- STEAK TARTARE** €22,50
completely corona proof made and served
- CATCH OF THE DAY** €25,-
fresh out of the water, straight onto your plate
- RIB EYE (300 GR)** €37,50
Dutch dairy cow from the Brabant pasture, matured for 8 weeks, on this they are jealous in Japan, comes with béarnaise sauce *with foie gras 30 grams + €9,50
- POULET NOIR** €25,-
a real chicken, a bit firmer than normal, prepared in the most beautiful way: at the rôtissoire
- TOURNEDOS** €32,50
the most tender piece
*with foie gras 30 grams + €9,50
- SUKADE STROGANOFF** €25,-
our interpretation of the winning recipe from Saint Petersburg
- CURRY VONGOLE** €22,50
our own curry with the delusion of today, taste today's inspiration
- ✓ **TAGLIATELLE** €22,50
with pumpkin, feta and Mediterranean flavors for a summer breeze
- ✓ **SALTY VEGETABLES** €20,-
with sea lavender in a butter sauce, a brainwave of land & sea

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
- FRESH FRIES** €5,50
with our famous homemade mayonaise!

Les Dessert

- PLATEAU DE FROMAGES** €13,50
a selection of ripe cheeses, selected according to the season
- CRÈME BRÛLÉE** €10,-
burned with the bruleur iron, the way it should be done!
- ÎLE FLOTTANTE** €10,-
sweet air, a classic for years
- TARTE AU CHOCOLAT** €10,-
our chef loves cake, and he likes you to taste it
- TARTE AU CITRON** €10,-
sour lemon and sweet merengue, Yin and Jang, balance ensures an ideal dessert!

Dear guest

Everyone is welcome at Le Garage again for lunch and dinner. We are ready for it, but our way of working will be slightly different from as it used to be. For your and our safety, we work according to the guidelines set by the Dutch government.
Thank you for your understanding and cooperation.

Opening hours

Dinner: every day from 17:30h till 23:00h
Lunch: from Monday till Friday from 12:00h till 15:00h

please share
#LEGARAGEAMSTERDAM

ARE THERE ANY ALLERGIES WE SHOULD TAKE ACCOUNT OF? PLEASE KNOW OUR SERVICE
