



LE GARAGE AMSTERDAM

CARTE DU GARAGE

OPEN FROM TUESDAY TO SATURDAY FOR LUNCH AND DINNER



TO SHARE / BAR CARD

Petit plats à partager

- TERRINE DE MAISON** €14,50
homemade, from veal with a bit of pig
- TERRINE DE FOIE GRAS** €23,50
The art of and craft for a beautiful terrine you can taste here
- ESCARGOTS** €14,-
6 pieces, classic au gratin, just like you do with us are used to, noblesse oblige
- FINES CLAIRE OYSTERS 3** €14,50
the wild from France, served as you like, classic, bloody or au gratin
- FINES CLAIRE OYSTERS 6** €28,50
the wild from France, served as you like, classic, bloody or au gratin
- FLAT ZEELAND OYSTERS 3** €19,50
the beautiful 4 zeros from Zeeland, our pride the way you want them; natural, bloody or au gratin
- FLAT ZEELAND OYSTERS 6** €39,-
the beautiful 4 zeros from Zeeland, our pride the way you want them; natural, bloody or au gratin
- SHRIMP CROQUETTES** €15,50
from Holtkamp, because Kees makes the best
- BITTERBALLEN** €10,-
per 6, you can suddenly feel like it

CLUB NEXT DOOR!

OUI OUI! YOU READ IT RIGHT!
DID YOU KNOW THAT WE HAVE A
SPACE 'NEXT DOOR' WHERE YOU CAN
CELEBRATE A SPECIAL EVENING
WITH A GROUP, COMPLETELY
PRIVATE AND ACCORDING TO YOUR
OWN WISHES?

CURIOUS?
ASK OUR STAFF FOR MORE
INFORMATION AND BEFORE YOU
KNOW YOU'RE IN OUR CLUB
'NEXT DOOR'

A BIENTOT!

Les Entrées

- ✓ **PIZZA TUNA** €21,-
the one and only, honestly stolen from The Mercer, NY *vegetarian option €15
- ✓ **SALAD DU JOUR** €19,50
the inspiration of the day and the fresh supply take care of the ingredients of this salad
- SALMON ROULLEAU** €19,50
smoked salmon, avocado and cucumber, fresh flavors for the beginning of spring
- LE PETIT TARTARE** €18,50
as an appetizer or to share
- ✓ **SHRIMP COCKTAIL 2.0** €21,50
oh so famous in the NL, time for a modified version *vegetarian option with mushrooms
- ✓ **RUSSIAN SALAD** €18,50
the classic ingredients with gently cooked veal escalope, because delicious knows no age *vegetarian option with mushrooms

Champagne

- UN VERRE LE GARAGE** €12,-
blanc de blancs
- UNE BOUTEILLE LE GARAGE** €79,50
blanc de blancs
- "R" DE RUINART** €110,-
brut
- RUINART** €145,-
blanc de blancs
- RUINART** €135,-
rosé
- RUINART MAGNUM** €250,-
blanc de blancs

Les Plats

- COD CURRY** €27,50
a type of dish that is always requested, so, on request!
- LOBSTER** €32,50
half lobster, with its own sauce, why make it difficult when you can make it easy *met caviar + €25,-
- SEA BASS** €27,50
baked, land and sea in a nice combination
- LE GRANDE TARTARE** €26,-
as a main course, the tartare is prepared at the table in our tartare car, entirely according to your wishes!
- SIRLOIN STEAK 150 GR** €29,50
a kind of lady steak, less fat but no less tasty
- VEGAN 2.0** €23,50
with kohlrabi and cauliflower, letting vegetables also play the leading role for once

Specials

- CAVIAR 30 GR** €99,50
blimis and garnish
- RIB EYE 300 GR** €39,50
Dutch dairy cow; they graze a few more years and thus achieve a beautiful marbling *with foie gras 30 grams + €9.50
- POULET NOIR** €29,50
French chickens, from the meadow, home in brine, dried and then on the rôtissoire, there is no better way *with truffle + €7.50
- TOURNEDOS ROSSINI** €59,50
the famous dish for the famous composer, served for 1 with croutons, foie gras, truffle and madeira sauce
- CHEESE CART** €4,50*
our cheese truck contains various types of cheese from the season *per type/piece

Les Desserts

- ÎLE FLOTTANTE** €11,-
sweet air, soft meringue with vanilla sauce
- DAME BLANCHE 2.0** €11,-
Such an old acquaintance, we just had to put it in a new jacket
- CRÈME BRÛLÉE** €11,-
roasted with the brûleur, as it should be
- LG PASSION** €11,-
passion fruit, the passion at easter, we couldn't stay behind
- STRAWBERRY** €11,-
how sweet can it be

Sides

- FRESH CHIPS** €6,-
still in the spirit of Heston, cooking, cooling, frying, and that twice
- BREAD** €5,-
from Menno, baked with Geurnesey butter and Arbequina olive oil
- SALAD** €5,50
the tastiest varieties with our own dressing
- SAUCES FROM LE GARAGE**
bearnaise sauce, pepper sauce and madeira sauce

Suppléments

- TRUFFLE** €15,-
season of the summer truffle
- CAVIAAR 10 GR** €25,-
a generous spoonful of extra caviar
- FOIE GRAS** €10,-
fried duck liver
