



LE GARAGE AMSTERDAM

CARTE DU GARAGE

OPEN VAN DINSDAG TOT EN MET ZATERDAG VOOR LUNCH & DINER



TO SHARE / BAR CARD

Petit plats à partager

- TERRINE DE FOIE GRAS** €23,50
duck liver - tomato - crostini
you can taste the art and craft for a beautiful terrine here
- ESCARGOTS 6X** €14,-
snails - herb butter - soldiers
classic au gratin as you are used to with us, noblesse oblige
- FINES CLAIRE 3/6** €14,50/€28,50
oysters - natural, bloody or au gratin
from France, with that nice salty taste
- SHRIMP CROQUETTES** €15,50
from Holtkamp, because Kees makes the best
- KAVIAAR 30 GRAMS** €90,-
caviar - blinis - garnish
beautiful cultivation of Anna Dutch
with classic garnish

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,-
tuna - ricotta - wasabi
the one and only, honestly stolen from the
NY Mercer and improved
*vegetarian option with zucchini €19,-
- TERRINE DE MAISON** €16,50
veal - pig - pistachio
homemade, come on over for this one
- ✓ **SALADE DU JOUR** €19,50
l'inspiration de la cuisine
the inspiration and the fresh supply of the day
make this salad
- LE PETIT TARTARE** €19,50
bavette - condiments
as you like it, as an entrée or to share
- LANGOSTINE CARPACCIO** €21,-
cauliflower - crayfish - chorizo
a brainwave of land and sea and how they harmonize.
- ✓ **BURRATA** €19,50
tomato - basil - cucumber
The usual summer suspects, but a little different.

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
sweet potato - cashew - cabbage
Such a dish that is always requested, so on request
- CATCH OF THE DAY** €27,50
what the fishermen catch ends up on your plate
- VEGA NAVET** €24,50
beans - dopwert - lovage
can the vegetables finally play a leading role
- POULET NOIR** €29,50
de la rôtisserie - brine - tarragon - own gravy
French chickens, pickled and dried and then
on the rotissoir, there is nothing better
- LE GRANDE TARTARE** €26,-
bavette - condiments
prepared at the table as you wish
- TEXELS LAMB** €37,50
peas - Brussels sprouts - own gravy
The chef has processed a whole lamb into this
beautiful dish, entirely from Dutch soil
- RIB EYE** €39,50
spring onion - spinach
of the Dutch dairy cow, just in the meadow
for a beautiful marbling
- TOURNEDOS ROSSINI** €58,50
filet Mignon - truffle - foie gras - Madeira sauce
the famous dish of the famous composer



MENU (BIB) GOURMAND;
€39.50 FOR TWO COURSES.

WE HAD A BIB AND WE WOULD LIKE TO HAVE IT AGAIN.
WE BELIEVE THAT OUR KITCHEN, LED BY CHEF PHILIPPE
SCHURING, DESERVES THAT TOO. WE COOK WITH FRESH
PRODUCTS, MAINLY FROM THE REGION OR THE NETHERLANDS.
WITH PASSION AND TASTE THE KITCHEN MAKES BRIGADE
THE TASTIEST DISHES. WE INDICATE THESE DISHES WITH A
RED CHEF'S HAT, THE TOQUE.

Les Desserts

- DAME BLANCHE 2.0** €11,-
chocolate - vanilla - cream
such an old acquaintance, we put it in a new jacket
- CRÈME BRÛLÉE** €11,-
vanilla - citrus - burnt sugar
burned with the roar, as it should be
- ÎLE FLOTTANTE** €11,-
poached meringue - vanilla - caramel
sweet air, the ideal dessert!
- TACKY MELON** €11,-
blue cheese - white chocolate - grapes
A creation of fresh, salty and sweet...
- CHEESE TROLLEY (EACH)** €5,-
nuts - bread - own compote
We select a choice of seasonal cheeses
from which you can choose again!

Les Accompagnements

- BREAD** €5,-
sourdough ball - Geursney butter - olive oil
- FRESH FRIES** €6,-
homemade triple-baked fries with homemade mayo
- SALAD** €5,50
side salad with homemade French dressing
- VEGETABLES** €6,-
different preparations of vegetables
that vary per season

Les Supplements

- TRUFFLE** €15,-
season of summer truffle
- CAVIAR** €15,-
a generous spoonful of extra caviar
- FOIE GRAS** €15,-
fried duck liver
