



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** €24,50
duck liver - tomato - crostini
Making a terrine is a craft, and our chef understands that
- ESCARGOTS 6X** €15,-
snails - herb butter - bread
Au gratin, homeless but with their own jacuzzi of herb butter.
- FINES CLAIRE 3/6** €14,50/€28,50
oysters - natural, bloody or au gratin
Small, but tastiest of the Breton coast, served as you wish them.
- FLAT ZEELAND OYSTERS** €25/€50,-
oysters - natural, bloody or au gratin
The 4 zeros from Zeeland, our pride. Slightly firmer and fuller in taste.
- SHRIMP CROQUETTES 3 PIECES** €15,50
Since Kees H. has honoured us every now and then, we are sold, the tastiest.
- CAVIAR 30G** €99,50
blini - egg - garnish
Beautiful cultured caviar in a classic way with its accessories.

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?

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

A BIENTOT!

Les Entrées

- TERRINE DE MAISON** 🍷 €17,50
veal - pig - pistachio
The terrine is experiencing a revival, here you can taste why.
- ✓ **PIZZA TUNA** €22,50
tuna - ricotta - wasabi
We can proudly say; the most copied dish from NL, here in the cradle.
*vegetarian option with zucchini €19,-
- TERRINE OF OCTOPUS** 🍷 €19,50
cucumber - shrimp crackers - fennel
A touch of Mediterranean on the plate.
- ✓ **SALADE DU SAISON** €19,50
The inspiration of the season and the taste from the kitchen.
- LE PETIT TARTARE** €19,50
bavette - egg - crouton
Made at your table just the way you want it.
- RUSSIAN SALAD ORIENTAL** €21,50
duck confit - hoi sin - crouton
An oriental variation of the Russian salad, because it's hot again
*vegetarian option with oyster mushroom for €17.50
- ✓ **AJO BLANK** 🍷 €19,50
aubergine - bulgur - belper tuber
The famous cold almond soup but then something different.

Champagne

- UN VERRE LE GARAGE** €12,-
blanc de blancs
- UNE BOUTEILLE LE GARAGE** €79,50
blanc de blancs
- "R" DE RUINART** €125,-
brut
- RUINART** €165,-
blanc de blancs
- RUINART** €150,-
rosé
- RUINART MAGNUM** €250,-
blanc de blancs

Les Plats

- ✓ **COD CURRY** 🍷 €29,50
sweet potato - cashew - cabbage
This is now a signature dish!
*vegetarian option with eggplant for €24.50
- POULET NOIR DU ROTISOIR** 🍷 €29,50
jacuzzi - brine - rotisoir
What it takes to prepare a tasty chicken
- ✓ **PEARL RISOTTO** 🍷 €24,50
mushrooms - parmesan - butter
Autumn also has its advantages, mushrooms.
- CATCH OF THE DAY** €32,50
What the fishermen catch ends up on your plate.
- ✓ **SCALLOPS** €32,50
cauliflower - sherry - hazelnut
Our favorite from last year until the lockdown, so at our own request.
*vegetarian option with king bolete for €24,50
- LE GRANDE TARTARE** €27,50
bavette - egg - crouton
Made at your table just the way you want it.
- RIB EYE** €42,50
celeriac - mushroom - sauce
From the Dutch dairy cow, just in the meadow for a beautiful marbling.
- TOURNEDOS ROSSINI** €62,50
filet Mignon - truffle - foie gras - Madeira sauce
The famous dish of the famous composer.
- WILD** €37,50
duck - deer - hare
Following the calendar we offer game.
From our own hunter Arie.

Les Accompagnements

- BREAD** €5,50
Sourdough ball with Geurnsey butter and olive oil.
- FRESH FRIES** €7,-
Homemade triple-baked fries and mayo.
- SALAD** €5,50
Side salad with homemade French dressing.
- VEGETABLES** €6,-
Different preparations of vegetables that vary per season.

Les Desserts

- DAME BLANCHE 2.0** €11,-
chocolate - vanilla - cream
Our own creation inspired by the classic.
- CRÈME BRÛLÉE** €11,-
vanilla - cream - cane sugar
The only one still burned with the iron, unsurpassed.
- ÎLE FLOTTANTE** €11,-
air - egg - sugar
According to Joop B. Sweet air, the ideal dessert!
- MICHAEL'S APPLE PIE** €11,-
apple - cinnamon - sugar loaf
The only cake that is not a cake, but with everything a cake could be.
- PUMPKIN FUDGE** €11,-
pumpkin - pecan - rye bread
A brainwave that turns autumn flavors into a dessert.
- CHEESE TROLLEY (A PIECE)** €5,-
nut bread - compote - cheese
Make your own choice from the selection on the cheese trolley.

Les Supplements

- TRUFFLE** €17,50
Of the season.
- CAVIAR** €15,-
A generous spoonful of extra caviar.
- FOIE GRAS** €15,-
Fried duck liver.



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.
