



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 FOIE GRAS** €26,-
duck liver - tomato chutney - crostini
Making a terrine is a craft which our chef understands very well
- ESCARGOTS 6X** €15,-
snails - herbal garlic butter - little soldiers
Au gratin and homeless, but swimming in a jacuzzi of herbal garlic butter
- FINES CLAIRE 3x / 6x** €14,50 / €28,50
natural - bloody - au gratin. As you wish
The little ones and most tasty from the Breton coast
- FLAT ZEELAND OYSTERS 3x / 6x** €25 / €50,-
natural - bloody - au gratin. As you wish
The 4 zero's from Zeeland, our pride. Slightly firmer and a fuller flavour
- SHRIMP CROQUETTES 3x** €15,50
shrimp - citrus - mayonnaise
Ever since Kees Holtkamp honours us with his visits, we are sold. Most delicious
- CAVIAR 28G** €99,50
blinis - egg - garnish
A beautiful cultivation in a classic manner.
Served with all of its belongings

Les Favoris

WITH A LOT OF PASSION WE PUT TOGETHER THE MENU AND WINE LIST. OF COURSE WE PUT A LOT OF OURSELVES IN THAT.

BUT WHAT DOES OUR CHEF PHILIPPE THINK IS THE MOST DELICIOUS AND WHAT WINES ARE BEST FOR THESE DISHES? THAT IS DIFFERENT, IN TERMS OF SUPPLY AND THE MOMENT OF THE YEAR.

THEREFORE, NEW AT LE GARAGE: MENU LES FAVORIS. FOUR DISHES SELECTED BY THE CHEF ACCOMPANIED BY A GLASS SELECTED BY ERWIN.

NO CHOICE, SOMETIMES THAT'S JUST NICE!

MENU 4 COURSES €75,-
EXTRA COURSE €15,-
WINE ARRANGEMENT €35,-

Les Entrées

- TERRINE DE MAISON** €18,50
veal - pig - pistachio
The terrine is experiencing a revival, here you can taste why.
- PIZZA TUNA** €22,50
filo dough - ricotta - soy sauce
With pride we notify you that this is a dish which is most copied in NL, although it's cradle stands here
*vegetarian option for €19,-
- ROLL OF LEEK BBQ** €19,50
sweet and sour onion - yuzu - curd
'Asperges du pauvre', in the old days. Today, this vegetable deserves its own stage
- SALADE DU SAISON** €19,50
Seasonal inspiration with the taste from our kitchen
- LE PETIT TARTARE** €19,50
bavette - egg yolk - garnish
Served everywhere, but nowhere as tasty as here.
Those are not our own words
- OEUF DUR MAYONNAISE 2.0** €18,50
potato salad - fluffy mayo - croutons
Truly a chef's dish! His pride. This dish has the potential to become a new classic
- CRAB SALAD** €23,50
fennel - celeriac - avocado
Earthy tastes with a beauty from the sea, our guilty pleasure
*vegetarian option for €18,50

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 Plats

- COD** €31,50
fregola - fennel - beurre blanc
A touch of Italy, a touch of France and how this collaboration will work out
*vegetarian option for €25,50
- CABBAGE** €28,50
kohlrabi - oxheart cabbage - sambai foam
Cabbage, a rising star. Naturally Philippe has created a worldly dish
- LE GRANDE TARTARE** €27,50
bavette - egg yolk - crouton
What is there left to mention? After 30 years people return especially for it
- CATCH OF THE DAY** €37,50
What is caught by fishermen and creatively prepared by our kitchen, ends up on your plate
- LANGOUSTINE** €32,50
pumpkin - rice - curry
Our praised curry, now with langoustine. Sweet, sour, spiced and topped with a spoonful of love!
*vegetarian option for €25,50
- RIB EYE BERNAISE ± 300 GRAM** €43,50
celeriac - leek/onion - mushrooms
As tradition prescribes, beautiful matured meat, grilled and with freshly battered sauce bernaise
- POULET NOIR DU ROTISOIR** €31,50
salt - tarragon - gravy
Free range chicken from our beloved France. For a sublime preparation, our kitchen adds more love.
- TOURNEDOS ROSSINI** €62,50
truffle - foie gras - madeira
Famous by composer and chef. Through the years we have made a name as well
- FLAT IRON STEAK** €31,50
potato - green cabbage - mushroom foam
The basic ingredient is sentiment, the oil lamp and now transformed for our present time
*vegetarian option for €25,50

CLUB NEXT DOOR!

OUI OUI! DID YOU KNOW THAT WE HAVE A ROOM "NEXT DOOR" WHERE YOU CAN CELEBRATE A SPECIAL EVENING WITH A GROUP, ENTIRELY PRIVATE AND PERSONAL? PLEASE ASK OUR SERVICE.

À BIENTÔT!

Les Desserts

- DAME BLANCHE 2.0** €11,-
chocolate - vanilla - cream
Our own creation inspired on the classic
- CRÈME BRÛLÉE** €11,-
vanilla - citrus - cane sugar
The only one still burned with the brûleur iron, unsurpassed
- ÎLE FLOTTANTE** €11,-
poached merengue - vanilla - caramel
Joop B. claimed it to be sweet air. The ideal desert!
- CHOCO & CHEESE** €11,-
dark chocolate - citrus - Belper Knolle
The perfect desert for chocoholics, as everything is present. The grated Knolle is like salt on the caramel
- TARTE TATIN** €11,-
apple - vanilla - tapioca
We have searched for the ultimate goal here as well, a perfect tatin. This is our creation
- CHEESETROLLEY (A PIECE)** €5,-
nut bread - homemade compote
Your own selection chosen from the trolley

Les Supplements

- TRUFFLE** €20,-
seasonal truffle
- CAVIAR** €17,50
a generous spoonful extra
- FOIE GRAS** €17,50
homemade duck liver, fried

Les Accompagnements

- BREAD** €6,-
sourdough bread with Guernsey butter and olive oil
- FRESH FRIES** €7,50
homemade triple-baked fries with homemade mayonnaise
- SALAD** €6,-
side salad with homemade French dressing
- VEGETABLES** €6,-
several preparations of seasonal vegetables

please share
#LEGARAGEAMSTERDAM

LOOK FOR OUR CURRENT OPENING HOURS
OR FOR MORE INFORMATION ON WWW.LEGARAGEAMSTERDAM.NL

ARE THERE ALLERGIES THAT WE SHOULD CONSIDER?
LET OUR STAFF KNOW