



LE GARAGE AMSTERDAM

CARTE DU GARAGE

OPEN FROM TUESDAY TO SATURDAY FOR LUNCH AND DINNER



BIB GOURMAND MENU

We had a BiB and we would like to have it again. Our kitchen, led by chef Philippe Schuring, deserves that in our opinion. We cook with fresh products, mainly from the region or the Netherlands. The kitchen brigade makes the most beautiful dishes with passion and taste. The inspiration of the day determines which dishes we serve. At the table we inform you about the dishes.

3 GANGEN - €49,50

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 Entrées

TERRINE DE MAISON €18,50
veal - pig - pistachio
The terrine is experiencing a revival, here you can taste why.

ESCARGOTS 6X €16,-
snails - herbal garlic butter - little soldiers
Au gratin and homeless, but swimming in a jacuzzi of herbal garlic butter

SHRIMP CROQUETTES 3x €16,50
shrimp - citrus - mayonnaise
Ever since Kees Holtkamp honours us with his visits, we are sold. Most delicious

✓ **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,-

LE PETIT TARTARE €23,50
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

FINES CLAIRE 3x €15,-
natural - bloody - au gratin. As you wish
The little ones and most tasty from the Breton coast

LA-DI-DA MENU

Of course you can dine in Le Garage before the concert. We are happy to welcome you and serve a menu, according to the chef. This takes into account the time, so that you have consumed the three courses well before the concert. Then there is even time for a coffee and you can easily go to the Concertgebouw.

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Les Plats

CATCH OF THE DAY €35,-
What is caught by fishermen and creatively prepared by our kitchen, ends up on your plate

LE GRANDE TARTARE €32,50
bavette - egg yolk - crouton
What is there left to mention? After 30 years people return especially for it

POULET NOIR DU ROTISOIR €32,50
salt - tarragon - gravy
Free range chicken from our beloved France. For a sublime preparation, our kitchen adds more love.

RIB EYE BERNAISE ± 300 GRAM €42,50
celeriac - leek/onion - mushrooms
As tradition prescribes, beautiful matured meat, grilled and with freshly battered sauce bernaïse

ART MENU

In Le Garage we have a great connection with art. Not only because we are surrounded by the most beautiful museums of our country. Also because we have a nice collection ourselves. And of course all the creatives who have frequented the restaurant here in 33 years. And what better way to end (or start) a museum visit than to enjoy an Art menu in Le Garage!

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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 dessert!

CHEESETROLLEY (A PIECE) €5,-
nut bread - homemade compote
Your own selection chosen from the trolley

Les Accompagnements

BREAD €7,50
sourdough bread with Guernsey butter and olive oil

FRESH FRIES €7,50
homemade triple-baked fries with homemade mayonnaise

SALAD €7,-
side salad with homemade French dressing

VEGETABLES €7,-
several preparations of seasonal vegetables
