

# MENU

*Humble ingredients with  
surprising twists on flavours*

## **LOCAL. SURPRISING. LAID-BACK.**

Carstens takes you on a journey through the Netherlands, celebrating the most sustainable and seasonal Dutch ingredients from our own soil, waters & meadows, sourced from the most local suppliers.

Craftsmanship is at the core of the Carstens kitchen. When nature does most of the work for us, the focus is on sourcing the best products possible. Carstens brings humble Dutch ingredients to life on the plate, with surprising inspirations and modern twists on flavours. Each dish brings a story to tell and interactive tableside moment to be shared.

Nothing too far-fetched, just damn tasty and interesting on the eye.

## **SEASONAL. SUSTAINABLE. DUTCH.**

We live in a country with so many beautiful products. They form the basis of our seasonal menus. Carstens works with products that are at their best at that moment. At Carstens menu changes will be plentiful, so there is always a reason to come back! With both craftsmanship and sustainability in mind, our mission is to make the most of every ingredient that comes into our kitchen, to reduce food waste and ensure the suppliers that we work with share the same philosophy.

**Carstens welcomes you!**

Share your Carstens  
experience with us!

 @carstensbrasserie

 /carstensbrasserie



# SEASONAL SET MENU

The flavours of the season.

Sometimes classic, sometimes surprising. Yet always local.

An exclusive set menu, carefully sourced and chosen by our chefs!

**3-course menu - 39**

**4-course menu - 47**

WINE PAIRING

**3 glasses - 24 | 4 glasses - 32**



All prices include VAT at the current rate and are quoted in Euros.  
If you suffer from any allergy or food intolerance, please let us know.

# SNACKS

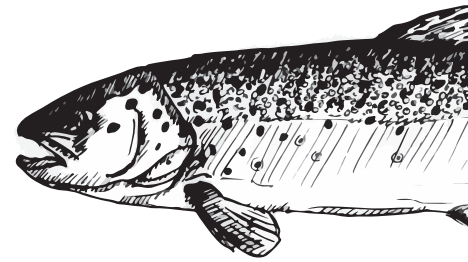
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**POPCORN** - Smoked barbecue - 3

**HAZELNUT** - Ras El Hanout - 4

**NAGELHOLT** - Tomasu soy sauce - 5

**OYSTER CREAM** - Vegetables - 4



# STARTERS

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**GARDEN SALAD** - Vegetables from Groenhartig, pickles, lacto-fermentation - 13

**NORTH SEA HADDOCK** - Smoked rillettes, seaweed, pickles - 14

**SOLT SHRIMP COCKTAIL** - Elstar apple, kohlrabi, verbena - 16

**TONGNATO** - Beef tongue by Zorg & Natuur, kipper, capers - 14



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# MAIN COURSES

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**KOHLRABI** - Salt crust, vegetable vinaigrette, green sauce - 21

**CHERMOULA MACKEREL** - Buckwheat, lovage, cabbage - 23

**LAMB RENDANG** - Satay jantung, atjar, beans - 24

**BEEF CHUCK BY ZORG & NATUUR** - Pommes pavé, lettuce, jus - 25



# SIDE DISHES

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**SATAY FRIES** - Mayonnaise, peanut sauce, shallots - 5

**GRILLED LITTLE GEM** - Sourdough, dressing - 5

**BEETROOT LEAVES SALAD** - Aged Gouda cheese, almonds - 5



# DESSERTS

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**ICE CREAM SANDWICH** - Waffle, blueberry, shiso - 9

**SEA BUCKTHORN** - Bastogne Dutch cookie, rose hip, summer fruits - 9

**CHOCOLATE CAKE** - Chocolatemakers mousse, awajún 80%, lemon sorbet - 9

**DUTCH FARMER'S CHEESES** - Traditional raisin bread from Twente, compote - 14



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# WINE MENU

Carstens' wine menu brings you a mix of classic, innovative and artisanal wines from passionate wine makers or smaller vineyards. Some local, and some from our close neighbours in Europe. We are fascinated by the biodiversity of grapes and pay particular attention to the way each wine is made, to have biodynamic or natural wines as the leading force on our menus. Our winemakers have unique heritages with treasured stories to tell about each of the wines on this list. We will leave it to you to choose, or let us know if you'd like a particular recommendation. Proost!





# WINES

## SPARKLING

<b>INTEGRALE, PETNAT BIANCO FRIZZANTE, VENETO, ITALY</b>	<b>8</b>	<b>49</b>
Glera, Garganega, Serprino, Pinella		
<b>SAUSKA, ROSÉ BRUT MÉTHODE TRADITIONELLE, BUDAPEST, HUNGARY</b>	<b>9</b>	<b>52</b>
Pinot Noir, Furmint, Hárslevel		
<b>TESTULAT BRUT BLANC DE NOIRS, CHAMPAGNE, FRANCE</b>	<b>16</b>	<b>92</b>
Pinot Noir		

## ROSÉ WINES

<b>DOMAINE SAINT PONS ROSÉ, L'AUTHENTIQUE, CÔTES DE PROVENCE, FRANCE</b>	<b>7</b>	<b>39</b>
Grenache, Cinsault		
<b>CHÂTEAU DES MARRES, PRESTIGE ROSÉ, CÔTES DE PROVENCE, FRANCE</b>		<b>59</b>
Grenache, Syrah, Cinsault		

## NON-ALCOHOLIC

<b>VENDÔME MADEMOISELLE, SPARKLING</b>		<b>7</b>
<b>GREEN TEA &amp; JASMINE KOMBUCHA FROM THULL'S</b>		<b>6</b>
<b>DARJEELING TEA &amp; ROOIBOS KOMBUCHA FROM THULL'S</b>		<b>6</b>
<b>WHITE TEA &amp; VERBENA KOMBUCHA FROM THULL'S</b>		<b>6</b>

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# WINES

## WHITE WINES

<b>NIUS, VERDEJO SAUVIGNON BLANC, RUEDA, SPAIN</b>	<b>7</b>	<b>39</b>
Verdejo, Sauvignon Blanc		
<b>GRANDES PAGOS GALLEGOS, FRAGAS DO LECER BLANCO, GALICIA, SPAIN</b>	<b>7</b>	<b>39</b>
Godello		
<b>WEINGUT DIEM, LÖWENSTEIN NATURWEIN, WEINVIERTEL, AUSTRIA</b>	<b>8</b>	<b>49</b>
Grüner Veltliner		
<b>WEINGUT JOSEF MILZ, WEISSBURGUNDER, MOSEL, GERMANY</b>	<b>9</b>	<b>59</b>
Weissburgunder		
<b>APOSTELHOEVE CUVÉE XII, LIMBURG, NETHERLANDS</b>	<b>11</b>	<b>65</b>
Müller-Thurgau, Auxerrois, Pinot Gris		
<b>BODEGAS SONSIERRA, RIOJA BLANCO FERMENTADO EN BARRICA, RIOJA, SPAIN</b>		<b>39</b>
Viura		
<b>WIJNGOED THORN, RIESLING, LIMBURG, NETHERLANDS</b>		<b>59</b>
Riesling		
<b>DI UBALDO PARÉ PECORINO DOC, ABRUZZO, ITALY</b>		<b>59</b>
Pecorino		
<b>DOMAINE FRANCIS BLANCHET, POUILLY FUMÉ 'KRIOTINE', LOIRE, FRANCE</b>		<b>59</b>
Sauvignon Blanc		
<b>DOMAINE LAPORTE, SANCERRE BLANC 'LES GRANDMONTAINS' BIO, LOIRE, FRANCE</b>		<b>79</b>
Sauvignon Blanc		
<b>VINCENT GIRARDIN, RULLY 1ER CRU "GRESIGNY", BURGUNDY, FRANCE</b>		<b>99</b>
Chardonnay		

# WINES

## RED WINES

<b>NIUS, DE NADA 15 YEARS, JUMILLA, SPAIN</b>	<b>7</b>	<b>39</b>
Monastrell, Petit Verdot, Syrah, Tempranillo		
<b>CHÂTEAU DE MANISSY, 'LES COLLINES D'ELZÉARD' ROUGE, RHÔNE, FRANCE</b>	<b>7</b>	<b>39</b>
Grenache, Syrah, Mourvèdre		
<b>JAKOB JUNG, SPÄTBURGUNDER TRADITION, RHEINGAU, GERMANY</b>	<b>8</b>	<b>49</b>
Pinot Noir		
<b>ELIO FILIPPINO, BARBERA D'ALBA 'VIGNA VEJA' PIEMONTE, ITALY</b>	<b>9</b>	<b>59</b>
Barbera		
<b>WIJNGOED THORN, PINOT NOIR 777 BARRIQUE, LIMBURG, NETHERLANDS</b>	<b>14</b>	<b>89</b>
Pinot Noir		
<b>WEINGUT DIEM, BLAUER ZWEIGELT BIO, WEINVIERTEL, AUSTRIA</b>		<b>39</b>
Blauer Zweigelt		
<b>DI UBALDO, ZAUOTT MONTEPULCIANO D'ABRUZZO DOC, ABRUZZO, ITALY</b>		<b>52</b>
Montepulciano		
<b>HEGYEM REGELŐ, KEKFRANKOS BARRIQUE, ÉSZAK-DUNÁNTÚL, HUNGARY</b>		<b>69</b>
Kékfrankos		
<b>DALAMARA, NAOUSSA, GREECE</b>		<b>76</b>
Xinomavro		
<b>CHÂTEAU PICARD, CRU BOURGEOIS SAINT- ESTÈPHE, BORDEAUX, FRANCE</b>		<b>79</b>
Cabernet Sauvignon		
<b>VINCENT GIRARDIN, MARANGES 'VIEILLES VIGNES', BURGUNDY, FRANCE</b>		<b>92</b>
Pinot Noir		

# WINES

## DESSERT WINES

<b>DOMAINE LASSERRE, JURANÇONS, FRANCE</b>	<b>8</b>
Gros Manseng, Petit Manseng	
<b>BANYULS TRADITIONNEL 3 ANS, VIGNERONS CATALANS, LANGUEDOC ROUSSILLON, FRANCE</b>	<b>8</b>
Grenache noir, Grenache, Carignan	
<b>PEDRO XIMENEZ ZULETA, JEREZ, SPAIN</b>	<b>10</b>
Pedro Ximenez	
<b>CORTE MAINENTE, RECIOTO DI SOAVE 'LUNA NOVA', VENETO, ITALY</b>	<b>13</b>
Garganega	

## PORT

<b>VIEIRA DE SOUSA TAWNY 10 YEARS OLD PORT, DOURO, PORTUGAL</b>	<b>14</b>
Touriga Nacional, Touriga Francesca, Tinto Cão, Tinta Roriz	