

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.

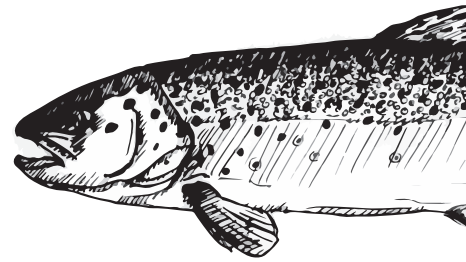
SNACKS

MIXED NUTS - Smoke - 4

OLIVES - Mantequilla - 3

SAUSAGE BY DE HERKOMST - Pickles - 6

ZEEUWSE MUSSEL - Pickled - 4



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STARTERS



BEETROOT - Thull's pickles, goat cheese, smoked almond - 13

JERUSALEM ARTICHOKE - Roasted onion, sauerkraut, hazelnut - 14

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

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



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MAIN COURSES

CELERIAC & MUSHROOM - Pickled beetroot, “knolkatsuo” - 21

NORTH SEA FISH - Parsnip, leek - 23

PULLED BOAR - Pumpkin, Brussels sprouts, kimchi - 24

CHUCK STEAK BY ZORG & NATUUR - Jus, sweet potato, kale - 25



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SIDE DISHES

SATAY FRIES - Mayonnaise, peanut sauce, shallot - 5

GRILLED LITTLE GEM - Dressing, sourdough, aged Gouda - 5

CAULIFLOWER - Vadouvan, chutney, yogurt - 5



DESSERTS

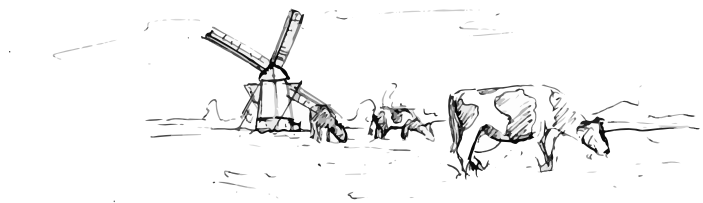


ICE CREAM SANDWICH - Blueberry, shiso - 9

TOMPOUCE - Advocaat - 9

CHOCOLATE TART - Mousse, caramel, lemon sorbet - 9

DUTCH CHEESES - Krentenwegge, chutney - 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

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

ROSÉ WINES

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

NON-ALCOHOLIC

VENDÔME MADEMOISELLE, SPARKLING	7
GREEN TEA & JASMINE KOMBUCHA FROM THULL'S	6
DARJEELING TEA & ROOIBOS KOMBUCHA FROM THULL'S	6
WHITE TEA & VERBENA KOMBUCHA FROM THULL'S	6

WINES

WHITE WINES

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

WINES

RED WINES

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

WINES

DESSERT WINES

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

PORT

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