

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.

We hope you enjoy your Carstens experience!

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 - 45

4-course menu - 51

WINE PAIRING

3 glasses - 26 | 4 glasses - 34



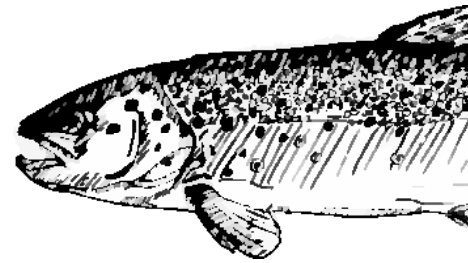
All prices include VAT at the current rate and are quoted in Euros.
If you suffer from any allergies or have food intolerance, please let us know.

SNACKS

HOLTKAMP CROQUETTES - Zwolse mustard - 12

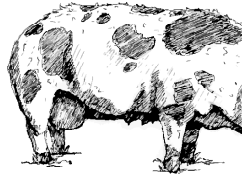
OLIVES - Luque - 5

OYSTER POACHED IN CAVA - Yuzu pearls,
parsley, spring onion - 5,50



CARSTENS
AMSTERDAM

STARTERS



BEETROOT CARPACCIO

Skeepswit, pine nuts, rucola, balsamic vinegar - 14

GRAVLAX

Dill sponge cake, hazelnut, fennel, green asparagus - 17

NORTH SEA CRAB

Roasted pepper coulis, lime, frisée, croutons - 19

SLOW COOKED VEAL CHEEK

Coppa di Osdorp, sweet and sour pumpkin, mini carrots, orange, green asparagus - 19

ASPARAGUS SOUP

Coburg ham, poached quail eggs, parsley, croutons - 12

**Vegetarian option on request*



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MAIN COURSES

ASPARAGUS À LA FLAMANDE (V)

Cooked asparagus with parsley, potatoes, and a boiled egg - 25

supplement Coburg ham 2.5

GRILLED SALMON FILLET

Asparagus, small potato salad, spring onions, beech mushrooms, rémoulade beurre blanc - 27

GRILLED REDFISH

Saffron risotto, lemon butter sauce, fennel salad - 27

TOURNEDOS OF TENDERLOIN

Asparagus, morel gravy - 35

PORK 4 WAYS

Chop, soft-cooked pork belly, sausage, and Coppa di Osdorp, jus de veau - 29

STEAK FROM THE BBQ

Cherry tomatoes, green asparagus, pommes gratin, and garlic and basil jus - 29



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SIDE DISHES

FRITES UIT ZUYD - 6

FRESH SALAD

Aceto balsamic vinaigrette, croutons, fresh
vegetables - 5

OVEN-ROASTED POTATOES - 5

SEASONAL VEGETABLES - 5



DESSERTS



ASSORTMENT OF DUTCH CHEESES

Grapes, apple syrup, walnuts - 12

MARINATED STRAWBERRIES

Vanilla infused nuts, candy cane ice-cream - 11

STRAINED YOGHURT

Orange liqueur and citrus fruit, almond ice-cream - 11

CHOCOLATE DELIGHT

Mousse, crumble, chocolate ice-cream - 11



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