

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 and 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 an abundance of fresh produce which for the basis of our seasonal menus. Carstens use seasonal ingredients that are at their tastiest and with a menu that changes frequent, there's always a reason to come back and visit. With both craftsmanship and sustainability in mind, our mission is to make the most of every ingredient in our kitchen, to keep food waste to a minimum and ensure the suppliers we work closely with share the same philosophy.

Welcome to Carstens Brasserie!

Share your Carstens
experience with us!

 @carstensbrasserie

 /carstensbrasserie



SEASONAL SET MENU

Celebrate the flavours of the season with an exclusive set menu,
carefully sourced and created by our chefs!

3-course menu - 45

4-course menu - 51

WINE PAIRING

3 glasses - 26

4 glasses - 34

3 glasses 'BOB' - 18

4 glasses 'BOB' - 26

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



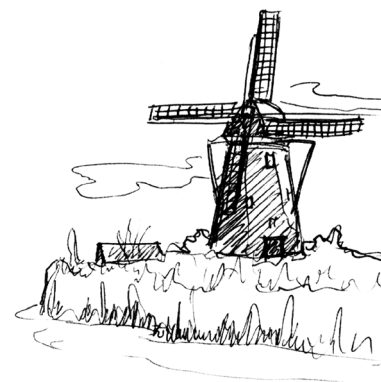
BITES

OLIVES - 5

Luque

SOURDOUGH BREAD - 5

Salted butter



CAR2TENS
AMSTERDAM

APPETIZERS



PUMPKIN 3 WAYS - 16

Roasted pumpkin, pumpkin crème, sweet & sour pumpkin, pumpkin seeds (VG)

GOAT'S CHEESE TART - 16

Caramelized onions compote, thyme (V)

POTATO & SHRIMP CANNELLONI - 18

Potato cannelloni, shrimp crème, shrimp oil, fried shrimp

SEA BASS TARTARE - 19

Coconut leche de tigre, cucumber wasabi sorbet

BEEF TARTARE - 19

Amsterdam onions, fermented mustard seeds in genever, cornichons, croutons

BRAISED VEAL CHEEK - 18

Coppa di Osdorp, corn crème, roasted corn



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MAIN COURSES

ROASTED HARISSA CAULIFLOWER- 23

Basil & lemon hummus, dukkha (V)

ROASTED SALMON FILLET - 27

Dill, potato salad, orange blossom

COD BAKED ON SKIN - 29

River prawn risotto, lemon butter sauce

SLOW COOKED PORK BELLY - 27

Sweet & sour yellow carrot roll, baby corn, crispy kale, jus de veau

HERB CRUSTED BAVETTE STEAK - 30

Roasted roseval potatoes, bimi, hazelnuts & parsley crumble, jus de veau

GRILLED CHICKEN BREAST - 25

Truffle mashed potatoes, bimi, mushroom sauce



SIDE DISHES

FRITES UIT ZUYD - 6

MIXED SALAD - 6

ROASTED POTATOES - 6

ROASTED VEGETABLES - 6



DESSERTS



ASSORTMENT OF DUTCH CHEESES - 15

Grapes, walnuts, apple syrup

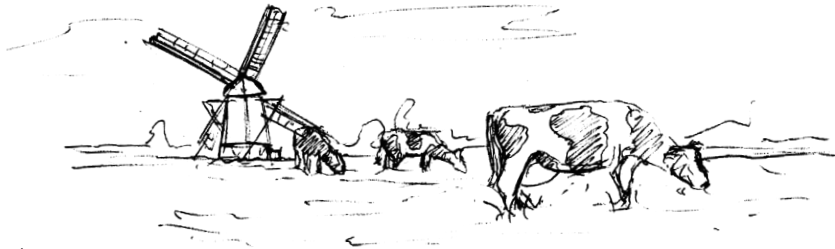
HEMELSE MODDER - 13

Chocolate mousse, hazelnut ice cream, seaweed pearls

HONEY MOUSSE - 13

Yoghurt foam, cranberry chutney

DESSERT OF THE WEEK - 13



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