

APERITIF

PROSECCO	€ 6,95
APEROL SPRITZ Aperol, prosecco, sparkling water & orange	€ 8,50
HENDRICKS GIN & TONIC Cucumber & black pepper	€ 10,95
DARK AND STORMY Dark rum, gingerbeer, ginger syrup & lime	€ 9,95
MOSCOW MULE Wodka, gingerbeer, ginger syrup, lime & mint	€ 9,95
SCROPPINO Wodka, lemon sorbet & prosecco	€ 8,95

OYSTERS & CAVIAR

'ZEEUWSE' OYSTER 6 pc. Red wine vinegar & shallot	€ 18,00
'ZEEUWSE' OYSTER 12 pc. Red wine vinegar & shallot	€ 36,00
OYSTER FROM THE JOSPER spinach & bearnaise	€ 3,00
OYSTERS Oysters with classic vinaigrette & oysters from the Josper with spinach & bearnaise	6 st € 18,00 12 st € 36,00
CAVIAR PICCOLO BAERI CLASSIC 10 gram acipenser baeri	€ 19,00

BREAD & NIBBLES

BREAD Homemade herb oil & herb butter	€ 4,95
BRUSCHETTA SPANISH HAM	€ 6,95
BRUSCHETTA MUSHROOMS	€ 6,95
BRUSCHETTA TOMATO	€ 6,95
TAGGIASSE OLIVES	€ 3,50

STARTERS

VITELLO TONNATO tuna crème, capers & green herbs	€ 12,95
HALF A LOBSTER Lime mayonnaise or "Beurre du Chef"	€ 16,00
STEAK TARTARE 75 gram 125 gram Classis garnish & quail egg	€ 11,95 € 16,95
BURRATA Tomato-basil salsa	€ 11,50
TUNA SASHIMI Seaweed salad & ginger	€ 13,95
GRILLED SCALLOPS lukewarm lentil salad & mustard dressing	€ 14,95
FOIE GRAS TERRINE ON BRIOCHE BREAD Duck liver, roasted garlic, red pepper & green herbs	€ 16,00
BISQUE	€ 10,50

DINNER MENU

RED CLASSICS

TENDERLOIN BLACK ANGUS 160 gram 250 gram Bearnaise	€ 22,95 € 29,95
CANADIAN LOBSTER FROM THE JOSPER 500 gram Lime mayonnaise or "Beurre du Chef"	€ 35,95
SURF & TURF 160 gram 250 gram ½ Canadian lobster & tenderloin	€ 38,95 € 45,95

MAIN COURSES

All main courses are served with fries & salad.

RIB-EYE BLACK ANGUS 600 gram For two	€ 62,00
STEAK TARTARE 200 gram Classis garnish & quail egg	€ 24,95
CORNISH HEN Thyme & lemon	€ 19,95
SOLE A LA MEUNIERE 400 gram Lemon butter & parsley	daily price
CATCH OF THE DAY	€ 22,95
ROASTED CAULIFLOWER white bean puree & gravy of morels	€ 18,95

RED SALAD

Salad with croutons, tomato, cucumber, beetroot, walnuts, egg, cheesecrisps, avocado & fresh Parmesan curls. € 18,95

PICK YOUR TOPPING
Roasted vegetables | Butcher Steak | Goatcheese
Half a lobster (€ + 6,50)

PICK YOUR LETTUCE
Mixed salad or Crispy Romaine

LET'S FOIE IT Combine your dish with duck liver € 9,50
LET'S SURF IT Combine your dish with half a lobster € 16,00

SUPPLEMENTS

SAUCES Bearnaise Pepper sauce BBQ salsa Herb butter	€ 1,95
SEASONAL VEGETABLES	€ 4,95
GREEN ASPARAGUS Grana Padano & tomato	€ 4,95

DESSERTS

DEATH BY CHOCOLATE Chocolade lava cake & caramel seasalt ice cream	€ 9,95
CRÈME BRÛLÉE Cinnamon ice cream	€ 9,95
SCROPPINO Wodka, lemon sorbet & prosecco	€ 8,95
CHEESE BOARD Fig bread & pomegranate	€ 12,95

DINNER MENU



RED

TOURNEDOS & KREEFT

WHAT IS A JOSPER CHARCOAL OVEN?

All our main courses are being prepared in the 'Josper', a robust charcoal grill and closes barbecue.

When closed, the oven reaches temperatures up to 400 degrees Celsius! The charcoal and perfect circulation of hot air creates the unique taste, aroma and texture.

Every dish containing meat, fish, poultry but also vegetables and pasta are being cauterized and roasted and will get a characteristic and roasted and will get a characteristic smokey flavour. This ensures an authentic texture and juiciness in your dish.

Enjoy!

OPEN EVERY DAY FROM 8:30 TOT 23:00

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**DO YOU HAVE AN ALLERGY?
PLEASE INFORM US**

DINNER MENU



RED

TOURNEDOS & KREEFT

DINNER MENU