



APERITIF

PROSECCO	€ 8,50
HENDRICKS GIN TONIC Cucumber	€ 12,95
SCROPPINO Vodka, prosecco & lemon sorbet	€ 9,50
APEROL SPRITZ Prosecco, sparkling water, aperol & orange	€ 9,50
DARK AND STORMY Dark rum, gingerbeer, lime & ginger syrup	€ 11,95
MOSCOW MULE Vodka, gingerbeer, lime & mint	€ 11,95

OYSTERS & CAVIAR

“ZEEUWSE” OYSTER Classic Vinaigrette	€ 3,50
“ZEEUWSE” OYSTER FROM THE JOSPER Spinach & Bearnaise	€ 3,80
“ZEEUWSE” OYSTER PLATTER 3 classic oysters & 3 oysters from the Josper	€ 21,00
CAVIAR – PICCOLO BAERI CLASSIC 10 grams - Blini & crème fraiche	€ 23,50

BREAD

BAGUETTE Homemade herb butter	€ 4,95
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STARTERS

STEAK TARTARE 80 GRAM Toast & quail egg	€ 15,50
PATÉ DE CAMPAGNE Onion relish & cornichons	€ 14,95
GRILLED SCALLOPS Leak, bacon & vadouvan	€ 17,50
SMOKED TROUT Lemon, tomato & dill	€ 13,95
CAMEMBERT FROM THE OVEN Red onion chutney & walnut	€ 12,50
GRILLED VEGETABLES Goat cheese, alfalfa & salsa verde	€ 13,95
SOUP OF THE DAY Bread	€ 8,95
BISQUE Bread	€ 12,95

DINER MENU

MAIN COURSES

All main courses are served with fries

RIB EYE for two - 600 gram	€ 69,00
STEAK TARTARE Toast quail egg - 800 gram	€ 26,50
PLAT DU CHEF Changing French dish of the day	Day price
CORNISH HEN Rosemary, garlic & lemon	€ 23,50
CELERIAC FROM THE JOSPER OVEN Portobello, asparagus, roasted onion & bearnaise sauce	€ 21,95
PLAICE FILLET Tartar sauce	€ 26,50
RED SALADE Mixed, boiled egg, tomato, beetroot, cucumber, red onion, parmesan & croutons Pick your topping: STEAK GOAT CHEESE TROUT VEGETABLES	€ 21,50
LET'S SURF IT combine your dish with half a lobster	€ 21,50
SAUCE Peppersauce Bearnaise sauce Beurre de Paris Red wine sauce	€ 3,50

RED CLASSICS

TENDERLOIN BLACK ANGUS 160 gram 250 gram	€ 25,50 33,50
WHOLE LOBSTER Choose your preparation for every ½ lobster; 1. CLASSIC Pure 2. GRATIN Cognac & Parmesan 3. BEURRE DE PARIS Butter & herbs 4. BELLEVUE Little gem, tomato, mayonnaise & cocktail sauce	€ 44,50
SURF TURF 160 gram 250 gram ½ Canadian kreeft & tenderloin	€ 46,50 54,50

SUPPLEMENTS

SEASONAL VEGETABLES	€ 6,50
GREEN ASPARAGUS Parmesan cheese	
SALAD Vinaigrette	

DESSERTS

CRÈME BRULÉE Vanilla ice cream	€ 11,50
HOT CHOCOLATE CAKE Orange ice cream	€ 11,95
SCROPPINO Vodka, lemon sorbet & prosecco	€ 9,50
CHEESE 3 cheeses, fig bread & apple-pear syrup	€ 15,50

DINER 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 9:30 till 23:00
Keizersgracht 594 | 1017 EN Amsterdam

www.restaurantred.nl
www.facebook.com/restaurantred.nl
info@restaurantred.nl

Wifi: REDGUEST
Password: amsterdam2019

**Do you have an allergy?
Please inform us**

[DINER MENU](#)



RED

TOURNEDOS & KREEFT

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