



RED

TOURNEDOS & KREEFT



DEUTSCH



ESPAÑOL



FRANÇAIS

DINNER

ENGLISH

VEGETARIAN

VEGAN

DO YOU HAVE AN ALLERGY? LET US KNOW!

APERITIF

PROSECCO €8,95

HENDRICK'S GIN & TONIC €13,50
cucumber

APEROL SPRITZ €10,95
Aperol, prosecco, sparkling water & orange

DARK AND STORMY €12,50
brown rum, lime, ginger beer & ginger syrup

KIEV MULE 12,50
vodka, lime, ginger beer & mint

SGROPPINO €10,25
vodka, prosecco & lemon sorbet ice cream

OYSTERS & CAVIAR

OYSTER €3,95 pu.
Fine de Claire oyster

OYSTER FROM THE JOSPER €4,25 pu.
spinach & béarnaise

OYSTER PLATEAU €23,95
3 Fine de Claire oysters & 3 oysters from the Josper

CAVIAR €25,50
10 grams - blini & crème fraîche

BREAD €5,50
herb butter & herb oil

SUPPLEMENTS

SAUCES €3,75
béarnaise | beurre de Paris | pepper sauce | Red wine sauce

GRILLED VEGETABLES €6,50
seasonal vegetable

BRUSSELS SPROUTS €6,50
balsamic vinegar, pomegranate & parmesan

SIDE SALADE €4,95

SWEET POTATO FRIES €6,50
parmesan & truffle mayonnaise

STARTERS

SOUP OF THE DAY €9,50
with bread

TUNA TARTARE €15,95
soy sauce, sesame seeds, honey, avocado & wasabi mayonnaise

STEAK TARTARE - 80 grams €15,95
toast & quail egg

CARPACCIO €14,95
parmesan curls, arugula, pine nuts & truffle mayonnaise

CAMEMBERT FROM THE OVEN €14,95
warm camembert & sourdough bread

FOIE ROYAL €21,50
duck liver with apricot, vanilla & hazelnut

GRILLED PRAWNS €14,95
roasted garlic, chili & green herbs

HALF A LOBSTER €23,95
herb oil & lime mayonnaise

GRILLED SCALLOPS €17,95
green beans, bacon & beurre blanc

BURRATA €14,95
tomato, basil, capers, onion & balsamic syrup

ESCARGOTS - 6 PIECES €13,50
herb butter, garlic & bread

MAIN COURSES

BLACK ANGUS TOURNEDOS €26,95 | €34,95
160 gram | 250 gram

RIB-EYE ANGUS - 600 GRAMS €69,95
for two

STEAK TARTARE - 180 GRAMS €27,95
toast & quail egg

PLAT DU CHEF € daily pice
varied dish of the day

SURF & TURF €48,95 | €54,50
Canadian lobster & tournedos 160 grams | 250 grams

WHOLE LOBSTER - 500 GRAMS €45,95
choose your preparation method for each half lobster:

1. CLASSIC pure
2. GRATINED cognac & parmesan
3. BEURRE DE PARIS

MUSSELS €28,50
white wine, leek, onion, celery, fennel with garlic & whiskey sauce

LEMON SOLE - 500 GRAMS €38,50
lemon cream sauce

BONNE FEMME GARNISH €26,95
carrot, potatoes, peas, onions & bacon

SPÄTZLE €23,50
roasted mushrooms & truffle cream

CAESAR SALAD €23,50
romaine salad, croutons, crispy bacon, parmesan cheese & Caesar dressing

100% BLACK ANGUS BURGER €19,95
brioche, cheddar, BBQ salsa, tomato, arugula, onion & pickle relish

VEGAN BURGER 100% PLANT-BASED €19,95
vegan brioche, vegan cheese, BBQ salsa, arugula, tomato, onion & pickle relish

100% BLACK ANGUS BURGER - ROQUEFORT €20,95
brioche, roquefort, arugula, BBQ salsa, tomato & onion relish

All main courses
are served with
fresh fries

LET'S SURF IT
combine your dish
with half a lobster
+€23,95

DESSERTS

CRÈME BRÛLÉE €11,95
vanilla ice cream

SGROPPINO €10,25
vodka, lemon sorbet & prosecco

HOT CHOCOLATE CAKE €12,95
orange ice cream

CHEESE PLATE €16,50
selection of 3 cheeses, fig bread & apple-pear syrup

TARTE TATIN €12,95
glazed apple, lemon zest & cinnamon ice cream

WHAT IS A JOSPER GRILL OVEN?

All our main courses are prepared in a robust charcoal grill "DE JOSPER": A closed barbecue, fired on charcoal. When fully closed, the oven reaches temperatures of up to 400°C! The noble wood and the perfectly adjustable flow of hot air provide a unique taste, smell and texture. Every piece of meat, fish, poultry, as well as vegetables, is seared, roasted and provided with a characteristic smoky flavor at the same time. This provides the authentic texture and juiciness to your dish. And you can taste it!

RED

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