



RED

TOURNEDOS & KREEFT

DEUTSCH
ESPAÑOL
FRANÇAIS



DINNER

- VEGETARIAN
- VEGAN

ENGLISH
12:00-22:30

DO YOU HAVE AN ALLERGY? LET US KNOW!

APERITIF

PROSECCO €8,95

HENDRICK'S GIN & TONIC €14,95
cucumber

APEROL SPRITZ 12,50
Aperol, prosecco, sparkling water & orange

DARK AND STORMY €13,50
brown rum, lime, ginger beer & ginger syrup

KIEV MULE 13,50
vodka, lime, ginger beer & mint

SGROPPINO €10,95
vodka, prosecco & lemon sorbet ice cream

OYSTERS & CAVIAR

OYSTER €3,95 p.u.
Fine de Claire oyster

OYSTER FROM THE JOSPER €4,25 p.u.
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 €6,70
seasonal vegetable

BRUSSELS SPROUTS €6,70
balsamic vinegar, pomegranate & parmesan

SIDE SALADE €4,95

SWEET POTATO FRIES €6,70
parmesan & truffle mayonnaise

STARTERS

SOUP OF THE DAY €9,95
with bread

TUNA TARTARE €16,95
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 €14,50
herb butter, garlic & bread

MAIN COURSES

BLACK ANGUS TOURNEDOS €27,00 | €35,50
160 gram | 250 gram

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

STEAK TARTARE - 180 GRAMS €28,50
toast & quail egg

PLAT DU CHEF € daily pice
varied dish of the day

SURF & TURF €49,95 | €55,50
Canadian lobster & tournedos 160 grams | 250 grams

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

- CLASSIC pure
- GRATINED cognac & parmesan
- BEURRE DE PARIS

MUSSELS €29,50
white wine, leek, onion, celery, fennel with garlic & whiskey sauce

LEMON SOLE - 500 GRAMS €38,95
lemon cream sauce

CORNISH HEN €26,95
carrot, peas, mushrooms & balsamic glaze

SPÄTZLE €23,95
roasted mushrooms & truffle cream

CAESAR SALAD €23,95
romaine salad, croutons, crispy bacon, parmesan cheese & Caesar dressing

100% BLACK ANGUS BURGER €21,95
brioche, cheddar, BBQ salsa, tomato, arugula, onion & pickle relish

VEGAN BURGER 100% PLANT-BASED €21,95
vegan brioche, vegan cheese, BBQ salsa, arugula, tomato, onion & pickle relish

100% BLACK ANGUS BURGER - ROQUEFORT €22,95
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 €12,95
vanilla ice cream

SGROPPINO €10,95
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

Keizersgracht 594,
1017 EN Amsterdam
020 320 1814
info@restaurantred.nl



Restaurant Red Amsterdam



@restaurantred_amsterdam



@restaurantred