



RED MENU 1 _____ € 59,95 p.p.

STARTERS

Gamba's from the josper | Carpaccio | Burrata

MAINS

Tournedos Black Angus 160 grams |
Catch of the day | Spatzle

DESSERTS

Crème brûlée | Cheese platter | Sgroppino

RED MENU 2 _____ € 72,50 p.p.

STARTERS

Steak tartare | Tuna tartare | Burrata

MAINS

Tournedos Black Angus 250 grams | Whole Lobster |
Surf & Turf: tournedos 160 gram & half a lobster | Vegan chef special

DESSERTS

Crème brûlée | Cheese platter | Sgroppino



LUNCH MENU'S

1 COURSE € 14,95 p.p. | **2 COURSES** € 23,50 p.p. | **3 COURSES** € 35,00 p.p.

RED LUNCH MENU 1 _____

STARTERS

Soup of the day | Bruschetta tomato

MAINS

Croque Monsieur: sandwich, béchamel, ham, gruyere & mustard
| Focaccia Steak Tartare: steak tartare & gribiche sauce

DESSERTS

Crème brûlée

RED LUNCH MENU 2 _____

STARTERS

Soup of the day | Bruschetta Tomato

MAINS

Egg Benedict: English muffin, ham, poached egg & Hollandaise sauce |
Egg Norwegian: English muffin, smoked salmon, poached egg
& Hollandaise sauce

DESSERTS

Chocolate fondant

OPTIONALS

Breadboard + € 5,50

Prosecco & Oyster + € 12,50

Possible 4th course - Grilled scallops + € 17,95

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

RED XL MENU 3 _____ € 115,00 p.p.

APETIZER

Oster & Champagne: Fine de Claire oyster

INTERMEDIATE DISH

Beef tartare: 100% Black Angus & mosterd mayonnaise

STARTERS

Grilled scallops, green beans, bacon & beurre blanc

MAINS

Surf & Turf: tournedos Black Angus 160 grams,
half a lobster & bearnaise sauce

DESSERT

Chocolate fondant

COFFEE / TEA

Macaron

DINNER 11.00 – 23.00 UUR | LUNCH 11.00 – 16.30 UUR

Do you have other wishes than our standard menu? We are happy to help you with a suitable proposal based on your own wishes. You can send an email to sales@restaurantblackandblue.nl

All main courses are served with fries & sauce

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 & 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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Restaurant Red Amsterdam



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