



# 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 €28,95**  
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 €6,95**  
seasonal vegetable

**BRUSSELS SPROUTS €6,95**  
balsamic vinegar, pomegranate & parmesan

**SIDE SALADE €4,95**

**SWEET POTATO FRIES €6,95**  
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 €22,50**  
duck liver with apricot, vanilla & hazelnut

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

**HALF A LOBSTER €24,95**  
herb oil & lime mayonnaise

**GRILLED SCALLOPS €17,95**

green beans, pancetta & beurre blanc

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

**ESCARGOTS - 6 PIECES €14,95**  
herb butter, garlic & bread

### MAIN COURSES

**BLACK ANGUS TOURNEDOS €28,00 | €37,50**  
160 gram | 250 gram

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

**LAMB SHANK €28,95**  
smash potato & jus de veau

**SURF & TURF €51,95 | €57,50**  
Canadian lobster & tournedos 160 grams | 250 grams

**PLAT DU CHEF € daily pice**  
varied dish of the day

All main courses  
are served with  
fresh fries

**WHOLE LOBSTER - 500 GRAMS €47,95**  
choose your preparation method for each half lobster:

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

**MUSSELS €29,95**  
white wine, leek, onion, celery,  
fennel with garlic & whiskey sauce

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

**DUCK CONFIT €28,50**  
red cabbage, sweet potato puree & orange-veal jus

**SPÄTZLE €24,95**  
roasted mushrooms & truffle cream

**RED'S SALAD €24,50**  
croutons, grilled vegetables, goat cheese & parmesan

**CAESAR SALAD €24,50**  
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 €22,95**  
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

LET'S SURF IT  
combine your dish  
with half a lobster  
+€24,95

### 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

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Restaurant Red Amsterdam



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