



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 €12,95
Aperol, prosecco, sparkling water & orange

DARK AND STORMY €13,95
brown rum, lime, ginger beer & ginger syrup

KIEV MULE €13,95
vodka, lime, ginger beer & mint

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

OYSTERS & CAVIAR

OYSTER €4,25 p.u.
Fine de Claire oyster

OYSTER FROM THE JOSPER €4,75 p.u.
spinach & béarnaise

OYSTER PLATEAU €24,95
3 Fine de Claire oysters & 3 oysters from the Josper

CAVIAR €28,95
10 gram - blini & crème fraîche

BREAD €5,95
herb butter & herb oil

SUPPLEMENTS

SAUCES €3,95

béarnaise | beurre de Paris | pepper sauce | red wine sauce

GRILLED VEGETABLES €7,95
seasonal vegetable

GLAZED CARROT €7,95
butter, cognac & orange juice

SIDE SALADE €4,95

SWEET POTATO FRIES €7,95
parmesan & truffle mayonnaise

STARTERS

SOUP OF THE DAY €10,95
with bread

TUNA TARTARE €16,95
soy sauce, sesame seeds, honey, avocado & wasabi mayonnaise

CHEF'S PATÉ €16,95
changing seasonal pate

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

CAMEMBERT FROM THE OVEN €15,95
warm camembert & sourdough bread

FOIE ROYAL €22,95
duck liver with apricot, vanilla & hazelnut

GRILLED PRAWNS €15,95
roasted garlic, chili & green herbs

HALF A LOBSTER €26,00
herb oil & lime mayonnaise

GRILLED SCALLOPS €18,95

green beans, lemon sauce & guanciale

BURRATA €15,95
tomato, basil, capers, onion & balsamic syrup

ESCARGOTS - 6 PIECES €15,95
herb butter, garlic & bread

MAIN COURSES

TENDERLOIN €29,95 | €39,95
160 gram | 250 gram

RIB-EYE - 600 GRAMS €72,95
for two

LAMB SHANK €29,95
mashed potato, carrot & jus de veau

SURF & TURF €55,95 | €65,95
half Canadian lobster & tenderloin 160 grams | 250 grams

PLAT DU CHEF € daily price
varied dish of the day

All main courses
are served with
fresh fries

WHOLE LOBSTER - 500 GRAMS €51,00
choose your preparation method for each half lobster:

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

MUSSELS €31,95
white wine, leek, onion, celery,
fennel with garlic & whiskey sauce

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

DUCK CONFIT €28,95
savoy cabbage, sultana raisins, red onion,
brandy, apple & veal jus

SPÄTZLE €24,95
roasted mushrooms & truffle cream

RED'S SALAD €24,95
croutons, grilled vegetables, goat cheese & parmesan

CAESAR SALAD €24,95
chicken, 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
+€26,00

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 €16,95
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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