

SERRE.

Sparkling wine

Simonsig Kaapse Vonkel Brut, 11 55
Stellenbosch, South Africa
Fresh & citrus

Veuve Clicquot Ponsardin Brut 22 115
Champagne, France
Apple & gooseberry

White wine

Verdejo 7 35
Vera Cruz, Rueda, Spain
Apricot & flowers

Chardonnay, Cypress Vineyards, 8 40
California, USA
Nuts & ripe apple

Grüner Veltliner 9 45
Kurt Angerer, Kamptal, Austria
Juicy & exotic fruit

Sauvignon Blanc, Menetou Salon 11 55
Domaine de Chatenoy, Loire, France
Herbal & boxwood

Chenin Blanc, Delaire Graff Estate, 11 55
Stellenbosch, South Africa
Full & smoked

Chardonnay, Chablis, Domaine 14 75
Chevallier, Burgundy, France
Salty & citrus

Rosé

Cinsault, Syrah, Grenache 10 50
MIP, Provence, France
Light pink & red fruit

Red wine

Monastrell 7 35
De Moya, Valencia, Spain
Blackberries & rhubarb

Zinfandel, Alicante Bouschet, Petite 8 40
Syrah, Cypress Vineyards, California, USA
Cocoa & cloves

Pinot Noir, The Winery of Good Hope, 11 55
Stellenbosch, South Africa
Earthy & cherry

Barbera, Luigi Einaudi Barbera, 12 60
Piedmont, Italy
Powerful & liquorice

Cabernet Sauvignon, Merlot, 15 83
Petit Verdot, Malbec
Delaire Graff Estate Botmaskop,
Stellenbosch, South Africa
Dark berries & herbs

Rondinella, Corvina, Amarone 25 125
Tenuta Sant'Antonio, Veneto, Italy
Sweet cherry & liquorice

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To share

Dutch bitterballen	6 pieces	8	
Thai bitterballen Mango & red pepper	6 pieces	8	🌱
Karaage Crispy chicken & kimchi mayonnaise		15	
Zwaluwgekwekker out of the oven Honey, rosemary & walnut		15	🌱
Charcuterie 'De Leeuw' pickles, humus & bread	120 grams	20	
Cheese Selection of international cheeses from Fromagerie Kef Amsterdam		15	
Pulpo ceviche Fennel, red onion & grapefruit		18	
Pulpo 'Pimentón' Potato, garlic & chorizo		19	
Pata Negra 'Joselito'	60 grams	22	

Classics

Caesar salad Suppl. for prawns or turkey		15	5
Best club in town Turkey		17	
Salmon		19	
Lobster		28	
Serre burger, M.R.IJ. Brioche, B.L.T & Pimenton	180 grams	18	



Bib Gourmand is a Michelin qualification which represents excellent value for money.

Create your own Bibendum-menu

3-course menu of your choice Starter, main course & dessert	39
Second dish instead of dessert	suppl. 10
4-course menu of your choice Starter, second dish, main course & dessert	57

Starters

Albacore Tuna Tom Yam, Thai salad & soy caviar	15	
Tartar 'nature' Melon, tomato & savora mustard	16	🌱
Salmon miso Soba noodles, shiitake & gomasio	18	

Second dishes

Celeriac BBQ Browned butter foam, lavas oil & hazelnut	16	🌱
Duck liver Smoked eel, mustard-miso & granny smith	19	

Main courses

Gnocchi Peas, Pierre Robert cheese & fresh mint	18	🌱
Gurnard Orzo, fruits de mer & Vadouvan lobster sauce	24	
Flat iron steak Roasted shallot cream, young beans & long pepper jus	26	

Desserts

Serre sundae Vanilla ice cream, fudge & Oreo crumble	10
Blackberries Hazelnut, Swiss cream & ricotta beignet	12

Caviar lovers

Baerii Creamy, dark brown to black	55
Oscietra Nutty, deep dark brown to olive green	60
Imperial Nutty & salty, light brown to golden	75
Beluga Creamy & nutty, grey silver	120

Caviar is served per 10 grams with classic garnish & blinis

Seafood 'Serre'

Assortment of cold crustaceans Dutch shrimps, pulpo ceviche, king crab, marinated mussels, spicy prawns, 2 oysters & half lobster	1 pers. 65 2 pers. 120 4 pers. 220
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Served with aioli, tandoori mayonnaise, kimchi cocktail sauce, pickled shallot

Fine de Claire	6 / 12 pieces	24 / 48
Tara oyster	6 / 12 pieces	32 / 64

Combination of both oysters	6 pieces	30
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Oysters are served with pumpernickel, lemon & shallot vinegar

Black Angus 'Grain Fed'

Entrecôte 200 grams / 300 grams	31 / 43
Rib-eye 300 grams / 550 grams to share	49 / 79

Combine the entrecôte or rib-eye with:

Duck liver	suppl. 10
Half lobster	suppl. 25

All items are served with béarnaise and chimichurri, fries & tomato salad

Tartar & lobster

Steak tartar	150 grams	25
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Combine the steak tartar with:

Oysters	per piece	4
Caviar	10 grams	35
Half lobster		25

Cold lobster Caesar salad & fries	half/whole	38 / 72
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THE ART OF OKURA

Through the Art of Okura we celebrate half a century of Hotel Okura Amsterdam. Fifty years of special memories and remarkable stories. We invite you to join us. Try our signature dish, our Steak tartar, to celebrate the Art of Craftsmanship.

