



SERRE.

Bibendum - menu


Starters

 Quinoa salad*	19
Carrot, pumpkin seeds & vadouvan Scallop supplement	per piece 3
Pulpo	23
Courgette, pimenton & macadamia nut	
Beef tataki	20
Ponzu, wakame & cashew nut	

Second dishes

 Artichoke	19
Amsterdam onion, sage & ajo blanco	
Seabass**	20
Persillade, leek & vichyssoise	

Main courses

 White asparagus*	28
Opperdoezer, peas & watercress	
Cod*	26
Crayfish, orzo & bisque	
Duck breast	27
Polenta, green asparagus & Breton curry	

Desserts

Cheese**	20 / suppl. 9
Selection of 5 cheeses from Fromagerie Kef in Amsterdam	
Baba au rhum*	13
Roasted pineapple & Chantilly cream	
Chocolate	13
63% pure chocolate, coconut & mango	

3-course menu of your choice	49
Starter, main course & dessert	
Second dish instead of dessert	suppl. 10
4-course menu of your choice	64
Starter, second dish, main course & dessert	

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



 Vegetarian dishes  Vegan dishes
 Organic*  MSC certified*  Sustainable paper*

In case of any dietary requirements or allergies, we kindly ask you to inform us when placing your order





Serre

*We proudly present you our Serre menu, created by Chef de Cuisine Bram Postel. Bram worked in several restaurants including our restaurant Ciel Bleu** where he perfected his techniques and created his signature. For menus, Bram still finds a wealth of inspiration from working with Ciel Bleu's executive chef Arjan Speelman.*

We would like to introduce Annika Bouterse in our Serre team to you; a driven service manager working in Amsterdam's hospitality sector for several years. The team at Serre would be very happy to offer you a warm and delightful tasting experience.

Sustainability

We happily inform you our coffee and tea are sustainably certified. For our coffees we use Ueshima Coffee's House Blend coffee beans. This coffee beans are composed by the Ueshima Coffee Company in Japan and exist of a carefully selected mix of 100% Arabica coffee beans (Rainforest Alliance certified).

Our teas are coming from Jing tea. Jing tea is actively thriving for a better environment and a member of Ethical Tea Partnership.

Next to this, Bram and Annika choose their suppliers carefully and prefers to use local and sustainable suppliers, such as Fromagerie Kef and Jan van As, as much possible.

