# SERRE.



# Bibendum-menu

#### **Starters**

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

#### Second dishes

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

#### Main courses

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

#### **Desserts**

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

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

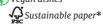
Bib Gourmand is a Michelin qualification which represents excellent value for money.





Starter, second dish, main course & dessert









### 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.





