

Starters

also nice to share

FOCACCIA (V) with aioli	small 4,95 large 6,95
VEGAN TUNA (V)	9,95
papadum, black garlic aioli, broccoli rice, red pepper * Pinot Grigio - Vini La Quercia, Italy 6,00 30,00	
ARANCINI (V)	10,95
burrata, red pesto, olive * Spätburgunder - biodynamic - Weingut Raddeck, Germany 32,50	
MACKEREL	11,95
kohlraabi, vichyssoise, eel oil * Rueda - Bodeags Neo, Spain 42,50	
CHUCK TENDER	12,95
roasted with Japanese pepper mix, chimichurri, rice cracker * Rioja - Martinez Corta, Spain 7,50 37,50	
PLANCHE BOTANIQUE (V) voor 2 personen	23,95
Buffalo cauliflower, green tahini, olives, black aioli, pickles, beet humus, focaccia * Verdejo - Hacienda De La Vega, Spain 32,50	

Soup & salad

GAZPACHO (V)	9,95
celery pickles, chilli oil, cucumber jelly, garlic flatbread * Rueda - Bodeags Neo, Spain 42,50	
BEETROOT SALAD (V)	15,95
hazelnuts, artichoke, apple, raspberry-vinegar dressing * Sauvignon Blanc - Amalinda, Spain 5,50 27,50	

Pizza

from the brick oven
supplement burrata +4,-

MARGHERITA (V)	12,95
tomato, mozzarella, basil	
PEPERONATA (V)	15,95
tomato, vegan mozzarella, bell pepper, cherry tomatoes, olives, basil oil, smoked almond	
RICOTTA (V)	14,95
ricotta spread, artichoke, green peas, broad beans, pesto	
DIAVOLA	15,95
tomato, mozzarella, red peppers, salsiccia piccante, basil	
PROSCIUTTO	16,95
tomato, mozzarella, green asparagus, prosciutto, balsamic shallot, parmesan, truffle oil	

Mains

CAULIFLOWER AL PASTOR (V)	15,95
pico de gallo, tomatillo salsa, guacamole * Viognier - Les Vignerons de Florensac, France 32,50	
PEA GOAT'S CHEESE RAVIOLI (V)	17,95
avocado aioli sauce, parmesan, rocket salad, smoked almonds * Sauvignon Blanc - Amalinda, Spain 5,50 27,50	
HALIBUT	21,95
herb polenta, carrot ginger sauce, pickled vennel, carrot * Chardonnay - Domaine St. Hilaire, France 6,50 32,50	
ENTRECÔTE	22,95
pommes anna, enoki, broccolini * Malbec - Le Patapouf, France 37,50	
PLAT DU JOUR	19,95
seasonal changing dish	

Burgers

SMOKEY BURGER (with fries from Frites uit Zuyd + 5,95)	15,95
angus beef burger, smoked cheese, bacon, caramelized onion, barbecue sauce, served medium rare • Lagunitas IPA 6,2% 5,95 28,50	
BEYOND BURGER (with sweet potatoe fries + 6,95)	15,95
basil cream, radicchio, balsamic onions, red pesto, lemon mayonnaise • Thai Thai spicy tripeL - Oedipus 4,3% 5,50	

Sides

complete your dish

SWEET POTATO FRIES (V)	6,95
with lemon mayonnaise	
'FRITES UIT ZUYD' (V)	5,95
with mayonnaise	
GRILLED GREEN ASPARAGUS (V)	6,95
with smoked almond	
PÃO DE QUEIJO (V)	5,95
small baked dough balls with subtle cheese flavour	
GREEN SALAD (V)	5,95
mixed salad, nuts, parmesan, capers, fresh dressing	

Desserts

ROCKY ROAD CHEESECAKE (V)	8,95
puffed chocolate rice, marshmallows	
MILLES-FEUILLE (V)	8,95
strawberry, rhubarb, custard	
MOJITO CRÈME BRÛLÉE (V)	8,95
mint, lime, rum	
FROMAGES (V)	12,95
truffle brie, remeker, morbier, pont l'evêque with crackers and compote • Ruby port- Quinta do infantado, Portugal 5,50	
ESPRESSO MARTINI	13,95
vodka, Kahlua, espresso	

* wine suggestion

BAR BOTANIQUE

FB | Insta : barbotaniqueamsterdam

(V) vegan (V) vegetarian

Allergies? Let us know!