

BAR
BOTANIQUE
CAFE
TROPIQUE



Dinner

Starters

also nice to share

FOCACCIA (V) with aioli	5,95
CAMEMBERT CHAUD (V)	9,95
camembert, thyme, honey, focaccia, salad * Grüner Veltliner - vin nature - Zillinger, Austria 7,5 35	
CARCIOFI FRITTATA (V)	10,95
artichoke, parmesan, truffle mayonnaise, arugula, lemon vinaigrette, brioche *Cava Ferré - Catasús, Spain 5,95 29,5	
EGGPLANT 🌿	9,95
eggplant, sesame curd, pomegranate, sweetpepper, nut crumble * Pinot Grigio - Vini La Quercia, Italy 5,5 27,5	
BEETROOT (V)	8,95
3 kinds of beet, goat cheese, pea, hazelnut, orange, liquorice root * Pinot Grigio Blush - Borgo Palazzi, Italie 4,95 23,5	
MACKEREL RILLETES	9,95
mackerel, granny smith, watercress, radish, horseradish, brioche * Verdil, Casa Lluch- Spain (vin bio) 6,5 32,5	
SMOKED SALMON	10,95
salmon, green asparagus, egg, cress, remoulade * Verdil - bio - Lluch Casa, Spain 6,5 32,5	
PLAT 'TROPIQUE'	12,5 p.p.
mackerel rillettes, Parma ham, fuet, marinated chicken, olives, pickled vegetables, focaccia with aioli * Syrah - vin nature - Chateau Terre Forte, France 7,5 37,5	
PLAT VÉGÉTARIENNE (V)	12,5 p.p.
roasted eggplant, asparagus, artichoke, manchego, olives, pickled vegetables, focaccia with aioli * Cidre Kerné - cidre nature (0,7) - France 14,95	

Pizza

from the brick oven

MARGHERITA (V)	11,95
tomato, mozzarella, burrata, basil	
DIAVOLA	14,95
tomato, mozzarella, spicy salami, chili oil, basil	
CALABRESE	16,95
tomato, spicy salami, arugula, onion chutney, sundried tomato, burrata	
TARTUFO	16,95
mozzarella, parmesan, mushrooms, Parma ham, truffle cream, arugula	
CARCIOFI 🌿	15,95
tomato, cashew cream, artichoke, olives, red onion, spinach	
PUTANESCA	14,95
tomato, mozzarella, red onion, olives, capers, anchovies	
VERDURE 🌿	14,95
tomato, cashew cream, mushroom, spinach, onion chutney, walnut, vegan pesto	
PIZZA PARMA	15,95
tomato, Parma ham, parmesan, arugula, cherry tomato	
PISTACHIO (V)	15,95
pistachio, mozzarella, tallegio, burrata, cherry tomato	

Mains

GOAT CHEESE SALAD (V)	12,95
goat cheese, mango, spinach, mesclun, radish, hazelnut, arugula dressing + chicken 3,- + bacon 2,- + avocado 2,- * Grüner Veltliner, Zillinger- Austria (vin nature) 7,5 37,5	
RAVIOLI (V)	17,95
ricotta, mushrooms, spinach, truffle, hazelnut, parmesan * Spätburgunder - biodynamique - Weingut Raddeck, Germany 29,5	
PROVENÇAL TARTE TATIN 🌿	16,95
red onion, sweet potato, stuffed tomato, haricots verts, demi-glace * Sangoivese - biodynamique -Cantina Volpi, Italy 6,5 32,5	
FETA CORN CAKE (V)	16,95
feta, corn, white and red chicory salad, stew of green vegetables * Grechetto - biodynamique - Donato Giangirolami, Italy 32,5	
STEAK	19,95
polenta, broad bean salad, jus de veau, puffed cherry tomato * Carignan - biodynamique - Chateau Salettes, France 7,5 37,5	
COD	19,95
asparagus, almonds, burned leek, smoked eel-beurre blanc * Sancerre - Domaine Reverdy, France 42,5	
MUSSELS	18,95
apple cider, cream, remoulade sauce * Verdil bio - Lluch Casa, Spain 6,5 32,5	

Burgers

LE ROYAL	15,95
angus beef burger, cheese, pickles, jalapeños, little gem, tomato, chipotle sauce, French fries • beer suggestion: Hazy Memory new England IPA - Lagunitas 4,95	
FALAFELBURGER 🌿	15,95
falafel, coleslaw, pickled cucumber, little gem, tahini mayonnaise, sweet potato fries • beer suggestion: Mannenliefde saison - Oedipus 5,25	

Sides

complete your dish

SWEET POTATO FRIES (V) with mayonnaise	5,25
FRITES UIT ZUYD (V) with mayonnaise	4,95
GREEN LETTUCE 🌿 with apple, radish, hazelnut, arugula dressing	4,95
SPINACH 🌿 with garlic, red pepper, shallot	5,25
LITTLE GEM 🌿 grilled lettuce with breadcrumbs, lemon dressing	5,25
CORN COB (V) with butter, parmesan	4,95

Desserts

GRAND DESSERT	9,95 p.p
cheesecake, affogato, mousse au chocolat	
CHEESECAKE	7,95
white chocolate crumble, red fruits, forest fruit coulis	
MOUSSE AU CHOCOLAT	6,95
milk chocolate mousse, dark chocolate crumble, white chocolate sauce, red fruits • Sherry Pedro Ximenez -Barón, Spain 5,5	
ASSIETTE DE FROMAGE three cheeses, picos, arrope.....	12,5
• Ruby port- Quinta do infantado, Portugal 5,5	
AFFOGATO stracciatella ice cream, espresso	4,95
ESPRESSO MARTINI vodka, Kahlua, espresso.....	10,95

BAR BOTANIQUE

FB | Insta : barbotaniqueamsterdam

🌿 vegan (V) vegetarian

our dishes may contain allergens

* wine suggestion