

BAR  
BOTANIQUE  
CAFE  
TROPIQUE



**Dinner**

## Starters

also nice to share

<b>FOCACCIA</b> ① with aioli	half 4,95   whole 6,95
<b>PUFFED KOHLRABI</b> 🌱	9.95
lovage pesto, walnut, pickled kumquat, madame jeanette oil * Grüner Veltliner - vin nature - Zillinger, Austria 7,5   35	
<b>BURRATA</b> ①	11.95
caponata, crispy basil, basil oil * Pinot Grigio - Vini La Quercia, Italy 5,5   27,5	
<b>PULPO</b>	13.95
anise-pea cream, pomme paille, chorizo powder * Albariño - Terra de Asorei, Spain 30	
<b>SWORDFISH CARPACCIO</b>	12.95
avocado mouse, fried capers, red onion, shiso purple, citrus vinaigrette * Chardonnay - Domaine St. Hilaire, France 6,5   32,5	
<b>STEAK TARTARE "TONATO"</b>	12.95
veal tartare, tuna mayonnaise, crispy parmesan cheese, caper dressing * Grenache - vin nature - Domaine de Sulauze - France 37,50	
<b>PLANCHE BOTANIQUE</b> 🌱 for 2 persons	22.95
focaccia, white beans hummus, buffalo cauliflower, grilled vegetables, pickles, olives * Verdejo - Hacienda De La Vega, Spain 29,50	
<b>CHARCUTERIE</b> for 2 persons	24.95
Parma ham, calabrese, pate, focaccia, pickles, mustard * Sangoivese - biodynamique - Cantina Volpi, Italy 6,5   32,5	

## Soup & salad

<b>CELERIAC-PARSNIP SOUP</b> 🌱	7.95
truffle, crispy oyster mushrooms, pickled bundle fungus, basil oil * Spätburgunder - biodynamique - Weingut Raddeck, Germany 29,5	
<b>RADICCHIO</b> ①	13.95
figs, nuts, pecorino, pumpkin, watercress dressing with duck breast	+ 4,95
* Merlot - L'atelier du Bongout, France 5,50   27,50	

## Pizza

from the brick oven  
supplement burrata +3,-

<b>MARGHERITA</b> ①	11,95
tomato, mozzarella, basil	
<b>ARRABIATA</b> 🌱 12,95	
tomato, mozzarella, capers, olives, red pepper, basil	
<b>DIAVOLA</b>	14,95
tomato, mozzarella, spicy salami, red pepper, basil	
<b>TARTUFO</b>	16,95
mozzarella, parmesan cheese, mushrooms, Parma ham, truffle cream, rocket salad	
<b>VERDURE</b> 🌱	14,95
tomato, grilled vegetables, olives, red onion, spinach, pumpkin	
<b>PARMA</b>	16,95
tomato, Parma ham, parmesan cheese, taleggio, cherry tomatoes, rocket salad, balsamic syrup	

## Mains

<b>PEARL BARLEY RISOTTO</b> 🌱	14.95
earl grey, coconut milk, carrot, lotus root, turnip, rhubarb * Toscano Trebbiano - Falzari, Italy 37,5	
<b>CELERIAC</b> 🌱	15.95
crispy baked, mushroom stew, gremolata, green herb salad * Spätburgunder - biodynamique - Weingut Raddeck, Germany 29,5	
<b>LANGOUSTINE BISQUE</b>	21.95
baked monkfish, prawns, la ratte potatoes, seasonal vegetables * Albariño - Terra de Asorei, Spain 30	
<b>PIRI PIRI SPRING CHICKEN</b>	21.95
smashed la ratte potatoes, garlic, parmesan cheese, herb salad * Chardonnay - Domaine St. Hilaire, France 6,5   32,5	
<b>STEAK FRITES</b>	23.95
bota beurre de paris, fries, watercress salad * Rioja - Martinez Corta, Spain 7,5   35	

## Burgers

<b>LE ROYAL</b>	16.95
angus beef burger, cheese, pickles, jalapeños, little gem, tomato, chipotle sauce, Frites from Zuyd • beer suggestion: Vedett IPA 5,5% 4,95	
<b>BEYOND BURGER</b> 🌱	17.95
Beyond Meat burger, tomato, red onion, ras el hanout mayonnaise, harissa ketchup, lettuce, sweet potato fries • beer suggestion: Thai Thai spicy tripel   Oedipus 4,3% 5,25	

## Sides

complete your dish

<b>GREEN SALAD</b> ① 4,95
watercress, parmesan cheese, walnut, caper dressing
<b>GRILLED OXHEART CABBAGE</b> 🌱 5,95
whole grain mustard sauce, chili garlic crumble
<b>SMASHED LA RATTE POTATOES</b> ① 5,95
garlic, parmesan cheese
<b>SWEET POTATO FRITES</b> 🌱 5,95
with ras el hanout mayonnaise
<b>FRITES UIT ZUYD</b> ① 4,95
fries from Frites uit Zuyd with mayonnaise

## Desserts

<b>TARTE TATIN</b> 🌱.....	7,95
warm apple pie with lemon ice cream	
<b>CHOCOLATE BAVAROISE</b> ①.....	7,95
honeycomb, cookie crust, dulce de leche, sea salt	
<b>CRÈME BRÛLÉE</b> ①.....	7,95
with vanilla	
<b>FROMAGES</b> ①.....	12,95
cheeses from fromagerie Kef, crackers, compote • Ruby port- Quinta do infantado, Portugal 5,5	
<b>ESPRESSO MARTINI</b> .....	10,95
vodka, Kahlua, espresso	

\* wine suggestion

# BAR BOTANIQUE

FB | Insta : barbotaniqueamsterdam

🌱 vegan ① vegetarian

Allergies? Let us know!