NEW DUTCH
AMSTERDAM

DINNER MENU

TO START

DUTCH PANI PURI 14
puri shells | pickled herring | pani water | spiced chutney | shallots

WATERMELON TATAKI 13
watermelon | chioggia beet | sesame | fruit | soja | green oil | yuzu ponzu sauce

PULLED BEEF INFERNO SKILLET 15
premium quality pulled beef | onion-paprika-tomato sauce | bread

BEEF CARPACCIO 16
premium beef carpaccio | parmesan | truffle mayo | figs | salad | nuts

MAINS

ENDIVE & MEATBALL 23
mashed potato with endive | cheddar | liquorice red wine jus | onion | kimchi

BAVETTE STEAK 26
180g Bavette steak | butter | chimichurri | choice of side

HANGOVER BURGER 24
Premium quality pulled beef slow-cooked sous vide for 24 hours
cheddar cheese | caramelized onion | salad | tomato | chutney | black garlic & sake mayo
side of truffle mashed potato

FISH OF THE DAY 24
Fish of the d ay | fennel-orange salad | pesto orzo | citrus dressing

RIBEYE STEAK 32 +6 (For Course Menu)
sous vide ribeye (250g) | seasonal vegetabels | red wine jus

DUTCH VEGGIE LASAGNA 24
Mash potato | granny Smith | chickory | leek | onion | gouda cheese | artichoke | bechamel

NEW DUTCH EXPERIENCE 24
For full details and ingredients, please see our experience menu

DESSERT

BROWNIE 8
Almond | cream | fruits | chocolate | topping

CRÈME BRÛLÉE 7
Custard | vanilla | brown | sugar

KOREAN GIGGLING CAT 8.5
Vanilla | earl grey | kataifi

KUNAFA 10
kataifi | cheese | ice cream | rose water syrup

SIDES

Small salad with mixed herbs, tomatoes, roasted paprika 6
Green asparagus with balsamico and parmesan cheese 8
Kriel potatoes with fresh rosemary & garlic 6
Kimchi napa cabbage, korean chilli flakes, daikon 6
Mashed potatoes with truffle 6

THREE-COURSE EXPERIENCE!

38

3-course experience menu must be ordered by the entire table.

leaving out ingredient would be free of charge changes of the dishes will be charged with the extra costs plus 1,- for slowing down our kitchen proces.

Scan for our allergens

vegetarian | vegan | spiciness | fish

All of our served dishes may contain traces of gluten, celery, crustacea, eggs, fish, nuts, peanuts, sesame, soya, mustards, lupin and molluscs.

WINE MENU

HOUSE WINES

White	GLASS	BOTTLE
Sauvignon Blanc	6,00	28,50
Chardonnay	6,00	28,50
Viognier	6,50	32,50
Red		
Merlot	6,00	28,50
Cabernet Sauvignon	6,00	28,50
Rose	6,00	28,50

PREMIUM DUTCH WINES

White		BOTTLE
Cuvee XII	Apostelhoeve	39,50
Pinot Gris	Apostelhoeve	39,50
Riesling	Wijngoed Thorn	37,50
Chardonnay	De Wijngaardsberg	42,50
Red		
Pinot Noir	De wijngaardsberg	49,50
Lingen Rood	Cuvee Barrique	42,50
	Betuws Wijndomein	
Schouwen-Duiveland	Barrique	52,50
	Wijnhoeve De Kleine Schorre	
Sparkling		
WilderLand Thé de l'eté Rosé - 0.0%	sparkling tea	28,50
Cuvee XII brut	Apostelhoeve	65,00

Share your experience with us on Instagram:
@NewDutchAmsterdam

NEW DUTCH EXPERIENCE

NEW DUTCH EXPERIENCE 24
small bites of typical Dutch flavours

green bean mash | meatballs | shrimp salad | rye bread | herring & pickels | potato salad | mackerel chicken sausage | orange flavoured sauerkraut | dutch pancake | ossenworst | gouda cheese | amsterdam cookies | speculaas ice cream

BITES & SNACKS

OVEN CRISPY CHICKEN
Spicy (6 pcs.) 12
Boneless crispy chicken | spicy sauce | kimchi mayo

OVEN CRISPY CHICKEN
Sweet & Spicy (6 pcs.) 12
Boneless crispy chicken | honey coating | kimchi mayo

PULLED BEEF INFERNO SKILLET 14
Premium pulled beef | onion | paprika | tomato sauce bread

NUTS 3
Mix of crunch and nuts

DUTCH CHEESE SELECTION 21
Old amsterdam | gouda | aged dutch cheese
boerenkaas (farmers cheese) | seasonal selection

ROZICHKA BANITSA 8
Savory bulgarian cheese | filo pastry | mustard sauce

DRINKS MENU

HERBAL TEA (dried / organic)

Pure Breakfast Boost Tea	3,75
Early Grey Tea	3,75
Pure China Green Yunnan Tea	3,75
Pure Ruby Rooibos Tea	3,75
Young Jasmine	3,75
Verry Berry lemon Butterfly tea	4,50

MINT / GINGER / APPLE TEA

Fresh Mint Tea	4,00
Ginger Tea, Turmeric, Lemon, and Black Pepper	4,00
Ginger Tea, Orange, Cinnamon, and Red Pepper	4,00
Ginger Tea, Cardamom, and Rosemary	4,00
Apple Tea,ginger, Cinnamon, Granny Smith	5,00

COFFEE (decafeine / chocolate / specials)

Espresso	3,00
Coffee / Americano / Lungo	3,25
Double Espresso	4,25
Espresso Macchiato / Cortado	3,50
Cappuccino	3,75
Flat White	4,50
Café Latte / Latte Macchiato	4,75
Chai Latte	4,75
Hot Chocolate	4,75
Oat Milk / Soy Milk / Whipped Cream	+0,50
Extra Shot	+1,50
All Iced Coffees	+1,00
Add Syrup (Caramel/Almond/Vanilla/Chocolate)	+0,50

FRESH JUICE

Orange juice	4,50 / 6,00
Red fruit smoothie (redcurrants, strawberries, blackberries, blackcurrants, raspberries, blueberries)	7,00
Green smoothie (avocado, apple, baby spinach, ginger syrup)	7,00

SOFT DRINKS

Still water	2,00
Still water (0,5 L)	3,50
Sparkling water	3,50
Sparkling water (0,5 L)	5,50
Ice tea / Ice Tea green	3,50
Coca Cola / Coca Cola zero / Sprite	3,50
Organic Apple Juice	4,00
Big Tom Tomato Juice Spiced	5,50
Ginger Ale	4,00
Lemonade Naturfrisk (Bio)	4,00
Tonic	4,00
Gingerbeer	4,50
Kombucha (ginger/lemon)	6,50

BEERS

Heineken 5%	5,50
Heineken Malt 0.0%	4,50
Brouwerij 't IJ - Amsterdam specialty beer	
Vrijwit 0,5% - soft herbal beer	6,50
IJwit 6,5% - Amsterdam white beer	6,50
IPA 6,5% - dark blond	6,50
Zatte 8% - unfiltered triple	6,50
Corona 4,5% - fresh lime summer beer	5,50
La Chouffe 8% - golden, slightly hoppy, citrus	7,00
Duvel 8,5% - slightly bitter, blond	7,00
Texels skuumkoppe-darkblond wheat, caramel	6,50
Liefmans 3,8 % - Fruity beer on the rocks	5.50

HEALTHY SHOTS

Ginger & Apple Kicker	3,00
Vitamin Boost	3,00

PROTEIN SHAKE (CHOICE OF MILK)

Coffee	7,50
Strawberry	7,50

BUBBLES / COCKTAILS

Check the sides for our cocktails & wine menu.

FUSION OF FLAVOURS

At our place, everything revolves around the perfect fusion of flavours. Authentic culinary traditions from around the world with a Dutch twist in a warm, cozy, and vibrant setting.

From exotic spices to refined European tastes, our menu offers an unforgettable culinary journey .

We invite you to enjoy the ambiance, the impeccable service, and a delightful brunch experience.

WiFi name: NewDutch
password: @newdutch

Review us on Google or Tripadvisor
www.NewDutchAmsterdam.nl

Share your experience with us on Instagram:
@NewDutchAmsterdam

NEW DUTCH
AMSTERDAM

NEW DUTCH AMSTERDAM

Let yourself be culinarily pampered in our charmingly decorated restaurant or on our delightful terrace.

Enjoy the most delicious Breakfast, Lunch and Dinner dishes amidst the hustle and bustle of the city.

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COCKTAILS & BUBBLES

Mimosa 12,5
orange juice | prosecco

BLOODY MARY 14
vodka | big tom tomato | celery

ESPRESSO MARTINI 14
espresso | kahlua | vanilla vodka

AMSTERDAM MULE 12,5
vodka | ginger beer | lime | angostura bitters

PASSION DELIGHT ○ 14
vanilla vodka | lime | passionfruit juice

APPLE PIE HOT TODDY 12,5
Irish whiskey | hot apple juice | ginger granny smith | cinnamon

NEGRONI 12,5
campari | martini rosso | gin | orange

SILKY STROOPWAFEL MARTINI 14
Baileys | stroopwafel liquor | cream | orange juice

STRAWBERRY DAIQUIRI 12,5
white rum | strawberry | lime

PINK PALOMA 12,5
grapefruit | soda | tequilla

RED BERRY G&T ○ 12,5
Gordon's pink gin | red berries | tonic

APEROL SPRITZ ○ 12,5
apérol | prosecco | soda water

BUBBLES 9 | 35
prosecco Ca'Neri

○ possible as mocktails 0.0% alcohol