



Bibendum - menu


Starters

 Tartar 'Nature'*	20
Celeriac, topinambur & macadamia nuts	
Supplement Scallop	per piece 3
Salmon namban zuke**	23
Shallot, shiitake & dashi	
Bresaola*	19
Artichoke, burrata cream & basil	

Second dishes

 Kingboleet	19
Tagliatelle, parmesan & hazelnut	
Seabass***	20
Persillade, leek & vichyssoise	

Main courses

 Pumpkin 'Thai Style'*	25
Coconut, yellow curry & coriander	
Supplement Scallop	per piece 3
Monkfish	26
Soba noodles, furikake & miso beurre blanc	
Deer fillet*	27
Beetroot, gingerbread & chartreuse	

Desserts

Cheese*	20 / suppl. 9
Selection of 5 cheeses from Fromagerie Kef in Amsterdam	
Baba au rhum	13
Roasted pineapple & Chantilly cream	
Apple*	13
Raisins, cinnamon & pecan	

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
Starter, second dish, main course & dessert	

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





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.

