# SERRE.



# Bibendum-menu

#### **Starters**

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

#### Second dishes

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

#### Main courses

W	Coconut, yellow curry & coriander		25
	Supplement Scallop	per piece	3
	<b>Monkfish</b> Soba noodles, furikake & miso beurre blanc		26
	Deer fillet* Beetroot, gingerbread & chartreuse		27

#### **Desserts**

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

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

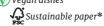
Bib Gourmand is a Michelin qualification which represents excellent value for money.





Starter, second dish, main course & dessert









### 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.





