

MENU

Humble ingredients with surprising twists on flavours

LOCAL. SURPRISING. LAID-BACK.

Carstens takes you on a journey through the Netherlands, celebrating the most sustainable and seasonal Dutch ingredients from our own soil, waters & meadows, sourced from the most local suppliers.

Craftsmanship is at the core of the Carstens kitchen. When nature does most of the work for us, the focus is on sourcing the best products possible. Carstens brings humble Dutch ingredients to life on the plate, with surprising inspirations and modern twists on flavours. Each dish brings a story to tell and interactive tableside moment to be shared.

Nothing too far-fetched, just damn tasty and interesting on the eye.

SEASONAL. SUSTAINABLE. DUTCH.

We live in a country with so many beautiful products. They form the basis of our seasonal menus. Carstens works with products that are at their best at that moment. At Carstens menu changes will be plentiful, so there is always a reason to come back! With both craftsmanship and sustainability in mind, our mission is to make the most of every ingredient that comes into our kitchen, to reduce food waste and ensure the suppliers that we work with share the same philosophy.

Carstens welcomes you!

Share your Carstens
experience with us!

 @carstensbrasserie

 /carstensbrasserie



SEASONAL SET MENU

The flavours of the season.

Sometimes classic, sometimes surprising. Yet always local.

An exclusive set menu, carefully sourced and chosen by our chefs!

3-course menu - 45

4-course menu - 51

WINE PAIRING

3 glasses - 26

4 glasses - 34

3 glasses 'BOB' - 18

4 glasses 'BOB' - 26



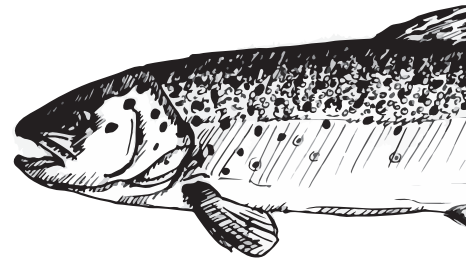
All prices include VAT at the current rate and are quoted in Euros.
If you suffer from any allergy or food intolerance, please let us know.

SNACKS

HOLTKAMP CROQUETTES - Zwolse mustard - 12

OLIVES - Luque - 5

SOURDOUGH BREAD - Salted butter - 5



APPETIZERS



PUMPKIN 4 WAYS - Roasted pumpkin, pumpkin crème, sweet & sour pumpkin,
pumpkin seeds (V) - 15
+ add on goat's cheese - 3,5

POTATO & SHRIMP CANNELLONI - Potato cannelloni, grey shrimp, shrimp oil - 15

DUTCH MACKEREL - Mackerel, air of walnuts, parsnip crème, walnuts,
black radish - 17

BEEF TARTARE - Lemon gel, pickled mustard seeds, chanterelle - 15

BRAISED VEAL CHEEK - Coppa di Osdorp, corn crème, roasted corn,
radish salad - 17



MAIN COURSES



ROASTED CABBAGE STEAK - Celeriac sauce, tarragon, pistachio & parsley crumble (V) - 21

PAN FRIED PIKE-PERCH - Hutspot*, roasted onion bouillon - 25

SEA & LAND - Cod medallion, traditional Dutch beef Hachee**, sweet & sour onions, pickles, Amsterdam sour - 27

SLOW COOKED PORK BELLY - Crispy kale stew - 25

HERB CRUSTED BAVETTE STEAK - Grilled roseval potatoes, mixed carrots & parsnip, hazelnut crumble, veal jus - 30

ROASTED ZEELAND VENISON LOIN - Celeriac, cauliflower puree, cranberry jus - 27

* **HUTSPOT** - is a dish of boiled and mashed potatoes, carrots, and onions with a long history in traditional Dutch cuisine.

** **HACHEE** - A traditional Dutch stew based on diced meat, fish or poultry, and vegetables.

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SIDE DISHES

FRITES UIT ZUYD - 6

ORCHARD SALAD, RASPBERRY VINAGRETTE - 5

ROASTED POTATOES, THYME - 5

HUTSPOT STEW, ONIONS, CARROTS - 5

ROASTED PUMPKIN WITH SWEET & SOUR BEETS - 5



DESSERTS



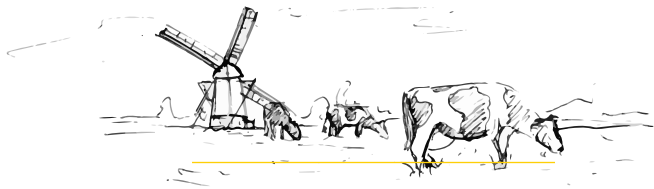
ASSORTMENT OF DUTCH CHEESES - Grapes, walnuts, apple syrup - 15

'HEMELSE MODDER'*** - Chocolate filling, hazelnut ice cream & seaweed pearls - 14

HONEY MOUSSE - Yoghurt foam, cranberry chutney - 13

DESSERT OF THE WEEK - 13

*** **HEMELSE MODDER** - *This traditional Dutch dish has French influences due to the presence of chocolate mousse. The contrast between chocolate and light whipped cream is an essential part of the charm of this dessert.*



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