

M E N U

APERITIF

HENDRICK'S GIN & TONIC cucumber	€ 12,95
PROSECCO	€ 8,50
SPRITZ APEROL Aperol, prosecco, sparkling water & orange	€ 9,50
DARK AND STORMY dark rum, lime, ginger beer & ginger syrup	€ 11,95
MOSCOW MULE wodka, lime, gingerbeer & mint	€ 11,95
ESPRESSO MARTINI wodka, kahlua & espresso	€ 11,95

BREAD & BITES

BREAD BOARD homemade herb butter & herb oil	 € 4,95
BRUSCHETTA SPANISH HAM	€ 8,25
BRUSCHETTA TOMATO	 € 7,95
ZEEUWSE OYSTER classic vinaigrette	€ 3,30 pc
OYSTER FROM THE JOSPER spinach & bearnaise	€ 3,80 pc
6 OYSTERS 3 oysters with classic vinaigrette 3 oysters from the Josper	€ 21,00
TAGGIASCA OLIVES	 € 4,50

STARTERS

BEEF CARPACCIO parmesan curls, arugula, pine nuts & truffle mayonnaise	€ 13,95
BEEF TARTARE 100% Black Angus & mustard mayonnaise	€ 14,50
BURRATA Tomato, basil and balsamic syrup	 € 13,95
GRILLED SCALLOPS crispy chorizo & pea puree	€ 17,00
GAMBA'S FROM THE JOSPER roasted garlic, red pepper & green herbs	€ 13,95
SMOKED AUBERGINE & GOATCHEESE spinach, walnuts, pomegranate & balsamic	 € 12,95
SOUP OF THE DAY	 € 8,95

-  VEGETARIAN
-  VEGAN

MAINS FROM THE GRILL

All mains
are served
with fries

BLACK ANGUS TENDERLOIN 160 gram	€ 25,50
BLACK ANGUS TENDERLOIN 250 gram	€ 33,50
CHEF'S FLAT IRON STEAK 200 gram	€ 26,50
IMPOSSIBLE STEAK 230 gram plantbased vegan steak	 € 25,50
100% BLACK ANGUS BURGER briochebread, cheddar, BBQ salsa & relish of tomato, onion & pickle	€ 18,95
VEGGIE BURGER briochebread, jalapenos, BBQ salsa & relish of tomato, onion & pickle	 € 17,95
RIB-EYE ANGUS 600 gram for two	€ 68,00
CORNISH HEN 300 gram thyme & lemon	€ 23,50
ROASTED PORK sweet oyster sauce	€ 24,95
CATCH OF THE DAY	variable price
CUT OF THE CHEF	variable price
VEGAN CURRY roasted sweet potato, black beans, pappadum & crème fraiche	€ 21,95
LETS SURF IT combine your main course with half a lobster	+ € 21,50
CHOOSE YOUR LOBSTER - WHOLE LOBSTER 500 gram Choose one topping for your whole lobster, or two toppings for each half of the lobster CHOOSE YOUR TOPPING: classic (salt and butter) garlic butter, parsley and lemon bearnaise and spinach sticky chili (sweet but spicy)	€ 45,95
BLACK AND BLUE SALAD salad with croutons, tomato, cucumber, beetroots, walnuts, egg, avocado, cheesechips & Parmesan curls. PICK YOUR TOPPING: roasted vegetables Black and Blue steak goatcheese grilled chicken thigh PICK YOUR SALAD: mixed salad or crispy romaine	€ 21,95

SUPPLEMENTS

SAUCES bearnaise herb butter BBQ salsa peppersauce	€ 3,25
ASPARAGUS green asparagus & Grana Padano	 € 6,50
ROASTED VEGETABLES	 € 6,50
SIDE SALAD Parmisan, onion, beetroot, tomato, cucumber	 € 6,50

DESSERTS

TARTE TATIN glazed apple, lemon zest and cinnamon ice cream	 € 11,50
PINEAPPLE FROM THE JOSPER caramelized, pistachio & vanilla ice cream	 € 11,50
CHOCOLATE DREAM chocolate fondant & vanilla ice cream	 € 11,50
CHEESE BOARD 3 different kind of French cheese panforte bread & pomegranate	 € 15,95
SCROPPINO Wodka, lemon sorbet & prosecco	 € 9,95

 VEGETARIAN

 VEGAN

BLACK AND BLUE

QUALITY STEAKS & SALADS

WHAT IS A JOSPER CHARCOAL OVEN?

All our main courses are being prepared in the “Josper”, a robust charcoal grill and closed barbecue. When closed, the oven reaches temperatures up to 400 degrees Celsius! The charcoal and perfect circulation of hot air creates the unique taste, aroma and texture.

Every dish containing meat, fish, poultry but also vegetables and pasta are being cauterized and roasted and will get a characteristic smokey flavor. This ensures an authentic texture and juiciness in your dish.

Enjoy!

Leliegracht 46, 1015 DH Amsterdam
Reguliersdwarstraat 32, 1017 BM Amsterdam

Open every day from 11:00 till 23:00
www.facebook.com/restaurantblackandblue.nl
Twitter: @SteakAmsterdam

Wifi: Restaurant Black and Blue
Password location Leliegracht: leliegracht
Password location Regulierdwarstraat: reguliers

Do you have an allergy? Please inform us.

BLACK AND **BLUE**

QUALITY STEAKS & SALADS

DINNER
E N G L I S H