

# MENU

## BREAD & BITES

<b>CIABATTA</b> choice of: herb butter or Nduja aioli	🌱 € 6,50
<b>BRUSCHETTA IBERICO HAM</b> ricotta spread, sun-dried tomato, nectarine & black garlic	€ 11,50
<b>BRUSCHETTA TOMAAT</b> antiboise, pickled cherry tomato & balsamic	🌱 € 11,50
<b>BLACK AND BLUE OYSTER</b> raspberry vinegar, lime leaf & orange	€ 4,50
<b>JOSPER OYSTER   1 piece</b> spinach & béarnaise sauce	€ 4,95
<b>OYSTER PLATTER</b> three Black and Blue oysters & three Jospers oysters	€ 27,50
<b>TAGGIASCA OLIVES</b>	🌱 € 4,95

## STARTERS

<b>BEEF CARPACCIO</b> parmesan, arugula, sun-dried tomato, pine nuts, mixed herbs & truffle mayonnaise	€ 16,00
<b>STEAK TARTARE</b> classic preparation	€ 17,00
<b>TUNA TARTARE</b> fresh tuna, avocado cream & bonito crumble	€ 19,00
<b>JOSPER PRAWNS</b> garlic, chili & herb oil	€ 16,00
<b>VITELLO TONNATO</b> veal eye round, fresh tuna tartare, fried capers & tuna mayonnaise	€ 18,00
<b>SCALLOPS</b> bisque, sweet potato cream, hazelnut beurre noisette & mixed herbs	€ 21,50
<b>BURRATA</b> antiboise, tomato cream, pistachio & mixed herbs	🌱 € 17,00
<b>JOSPER WATERMELON</b> feta, white bean cream & Taggiasca olives	🌱 € 15,50
<b>EGGPLANT DIP</b> ciabatta, pickled onion & goat cheese cream	🌱 € 14,50
<b>SOUP OF THE DAY</b> daily changing soup	🌱 € 11,00

## SALADS

<b>BLACK AND BLUE SALAD</b> mesclun, citrus vinaigrette, cucumber, tomato, avocado cream, pine nuts, egg, croutons & parmesan CHOOSE YOUR TOPPING: prawns   chef's steak   goat cheese	€ 25,50
<b>VEGETARIAN SALAD</b> mesclun, cucumber, sweet potato, walnuts, sun-dried tomato, pickled onion, avocado cream, parmesan & raspberry vinaigrette	🌱 € 24,50
<b>CEASAR SALAD</b> little gem lettuce, chicken, bacon, parmesan & croutons	€ 25,50



## SIGNATURE DISHES

served with fries and sauce of choice

<b>TOURNEDOS BLACK ANGUS   180 grams</b>	€ 36,50
<b>TOURNEDOS BLACK ANGUS   250 grams</b>	€ 43,00
<b>CHEF'S STEAK BLACK ANGUS   200 grams</b>	€ 33,00
<b>RIB EYE BLACK ANGUS   600 grams</b> for sharing	€ 75,00
<b>WHOLE JOSPER LOBSTER   500 grams</b> charred lime & mixed herbs	€ 52,00

## MAIN COURSES

served with fries

<b>100% BLACK ANGUS BURGER</b> brioche bun, cheddar, little gem & pico de gallo	€ 23,00
<b>VEGGIE BURGER</b> brioche bun, cheddar, little gem & pico de gallo	🌱🌱 € 23,00
<b>SEA BASS FILLET</b> antiboise, saffron beurre blanc, samphire & tomato oil	€ 32,00
<b>CORNISH HEN</b> salsa verde sauce, pointed pepper, tomato crumble & green oil	€ 29,50
<b>JOSPER-GRILLED PORK COLLAR</b> sweet oyster sauce, herb crumble, chive cream & crispy garlic	€ 29,00
<b>ROASTED POINTED CABBAGE</b> beurre blanc, chive cream, walnut chutney & tomato crumble	🌱 € 28,00
<b>CATCH OF THE DAY</b>	dagprijs
<b>CHEF'S SPECIAL</b>	dagprijs
<b>LET'S SURF IT</b> combine your dish with a lobster tail	€ 27,00

## SIDES & ADDITIONS

<b>SAUCES</b> bearnaise   herb butter   pepper sauce   chimichurri   truffel jus   choron sauce	€ 4,50
<b>GREEN ASPARAGUS</b> hazelnut, lime salt & choron sauce	🌱 € 9,00
<b>ROASTED SEASONAL VEGETABLES</b>	🌱 € 8,50
<b>SIDE SALAD</b> mesclun, cucumber, tomato, pickled onion & citrus vinaigrette	🌱 € 7,00
<b>SWEET POTATO FRIES</b> parmesan & truffle mayonnaise	🌱 € 8,50
<b>ARTICHOKE</b> citrus	€ 7,00

## DESSERTS

<b>CHOCOLATE DREAM</b> amarena cherry, crumble & vanilla ice cream	🌱 € 13,50
<b>BIJBLAUW CURAÇAO</b> panna cotta, rum cake, mango coulis & white chocolate crumble	🌱 € 14,00
<b>APPLE CRUMBLE PIE</b> apple & cinnamon ice cream	🌱 € 13,50
<b>SGROPPINO</b> vodka, prosecco & lemon sorbet	🌱 € 11,00
<b>CHEESE BOARD</b> selection of cheeses & panforte bread	🌱 € 17,00

# BLACK AND BLUE

QUALITY STEAKS & SALADS

## WHAT IS A JOSPER?

All our main courses are prepared in a robust charcoal grill, "THE JOSPER": a closed charcoal-fired barbecue oven.

Fully enclosed, the oven reaches temperatures of up to 400°C! The premium charcoal and perfectly controlled airflow create a unique flavor, aroma, and texture.

Every piece of meat, fish, poultry, as well as vegetables and dough-based products, is simultaneously seared, roasted, and infused with a characteristic smoky flavor. This creates the authentic texture and juiciness of your dish.

And you can taste it!




Do you have any allergies? Please let us know!

### LELIEGRACHT

Leliegracht 46,  
1015 DH Amsterdam  
020 625 0807

info@restaurantblackandblue.nl

Wifi: restaurant black and blue  
Password: leliegracht

 Restaurant Black and Blue  
 @restaurantblackandblue  
 @restaurantblackandblue

### REGULIERSDWARSSTRAAT

Reguliersdwarsstraat 32,  
1017 BM Amsterdam  
020 218 4554

info@restaurantblackandblue.nl

Wifi: black and blue  
Password: reguliers

 Restaurant Black and Blue - Reguliersdwarsstraat  
 @blackandblue\_reguliers  
 @blackandbluereguliers

# BLACK AND BLUE

## QUALITY STEAKS & SALADS

## DINNER

ENGLISH

## BLACK AND BLUE RESTAURANT GROUP



Prinsengracht 703,  
Amsterdam  
Nederland  
www.restaurantblack.nl



Keizersgracht 594,  
Amsterdam  
Nederland  
www.restaurantred.nl



Kaya Wilson Papa Godett 82-84,  
Willemstad  
Curaçao  
www.bijblauw.com



Prinsenstraat 10HS,  
Amsterdam  
Nederland  
www.restaurantbeu.amsterdam

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SCAN FOR TRANSLATIONS  
& ALLERGY LIST