ENLGISH

MENU LUNCH

VEGETARIAN
VEGAN

BROODJES

served on ciabatta

CARPACCIO € 15,50
parmesan, sun-dried tomato, pine nuts,
rocket & truffle mayonnaise

STEAK TARTARE € 17,00
classic preparation

GRILLED CHICKEN € 16,00
guacamole, tomato, cucumber & rocket

MUHAMMARA € 15,95
walnuts, pepper, chilli flakes & courgette

SPECIALS

CHEF'S STEAK SANDWICH € 21,50
brioche, jalapeño, sun-dried tomato
& warm cheddar sauce

SALMON & AVOCADO TOAST € 16,50
sourdough

CLUB SANDWICH | vegetarian option available € 23,00
sourdough, grilled chicken, bacon, little gem lettuce, tomato, aioli
& fries, swap chicken & bacon for salmon & avocado + € 2,00

CROQUE MONSIEUR € 16,50
sourdough, béchamel, ham, gruyère & mustard

CROQUE MADAME € 17,50
sourdough, béchamel, ham, gruyère, mustard & egg

EGGS ROYALE € 17,00
brioche, smoked salmon, poached egg & béarnaise

EGGS BENEDICT € 16,50
brioche, ham, poached egg & béarnaise

100% BLACK ANGUS BURGER € 23,00
brioche, cheddar, rocket, gherkin, bbq sauce & fries
supplement: roquefort + € 2,50

VEGETARIAN BURGER € 23,00
brioche, cheddar, rocket, gherkin, bbq sauce & fries | vegan option available
supplement: roquefort + € 2,50

SOUP OF THE DAY | daily changing soup € 9,95

SMOOTHIE
açaí & banana
€ 8,25

SMOOTHIE
banana, pineapple,
mango & spinach
€ 8,25

SMOOTHIE
pineapple & mango
€ 8,25

SALADS

BLACK AND BLUE SALAD € 25,50
mixed leaves, citrus vinaigrette, cucumber, tomato,
avocado, pine nuts, egg, croutons & parmesan
CHOOSE YOUR TOPPING: chef's steak | prawns | goat's cheese

VEGETARIAN SALAD | vegan option available € 24,50
mixed leaves, cucumber, sweet potato, walnuts, sun-dried tomato, pickled
onion, avocado, parmesan & raspberry vinaigrette

CAESER SALAD € 25,50
little gem lettuce, chicken, bacon, parmesan & croutons

DEUTSCH
ESPAÑOL
FRANÇAIS

SCAN FOR TRANSLATIONS
& ALLERGY LIST

ENGLISH

MENU BORREL

VEGETARIAN
VEGAN

BITES

CIABATTA — € 6,50
choice of herb butter or aioli

SERRANO HAM BRUSCHETTA — € 11,50
ricotta, sun-dried tomato, nectarine & black garlic

TOMATO BRUSCHETTA — € 11,50
antiboise, sun-dried tomato & balsamic vinegar

BLACK AND BLUE OYSTER — € 4,50
classic vinaigrette

PONZU OYSTER — € 4,95
chilli, honey, soy sauce, ginger & ponzu

OYSTER PLATTER — € 27,50
two Black And Blue oysters, two Josper-grilled oysters & two ponzu oysters

OLIVES — € 4,95

BITTERBALLEN | 6 pieces | vegetarian option available — € 7,95
mustard

SHRIMP CROQUETTES | 6 pieces — € 9,50
mustard

CHARCUTERIE — € 17,00
selection of meats

CHEESE PLATTER — € 17,00
selection of cheeses & fig bread

SIDES

SAUCES — € 4,50
béarnaise | herb butter | peppercorn sauce | chimichurri | creamy mushroom sauce

FRIES — € 5,50
mayonnaise

SWEET POTATO FRIES — € 8,50
parmesan & truffle mayonnaise

JOSPER-GRILLED PUMPKIN — € 9,00
feta, thyme-honey crumble, lemon & chives

ROASTED SEASONAL VEGETABLES — € 8,50

SIDE SALAD — € 7,00
mixed leaves, cucumber, tomato, pickled onion, walnuts & citrus vinaigrette

Do you have an allergy? Please let us know!

LELIEGRACHT

Leliegracht 46,
1015 DH Amsterdam
020 625 0807
info@restaurantblackandblue.nl

Wifi: restaurant black and blue
Wachtwoord: leliegracht

Restaurant Black and Blue
@restaurantblackandblue
@restaurantblackandblue

BLACK AND BLUE
QUALITY STEAKS & SALADS