



G O L D F I N C H

B R A S S E R I E

## CHEFS MENU

### Sturgeon Shrimps

*Dill, Smoked Buttermilk, Pickled Leek,  
Parmesan Cheese, Grains & Seeds*

2-course menu 36.00

### Japanese Ribs

*Glazed Iberico Pork Ribs with Ginger,  
Daikon, Sesame, Ponzu, Bonito Flakes*

3-course menu 46.00

4-course Chef's menu 56.00

### Sweet 'Waldorf Salad'

*Green Apple, Walnut, Celeriac, Raisin, Celery*

## STARTERS

### Kabocha Squash

*Lobster, Tomato, Vadouvan*

### Gillardeau Oysters

*Served on Ice with Mignonette Sauce*

### Traditional Caviar

*50 gram Perle Imperial Caviar, Sour Cream,  
Organic Egg, Melba Toast, Buckwheat 'Poffertjes'*

### Two preparations of Vineyard Snails

- *Gratinated with Curry & Cognac*  
- *Beignet with Chorizo & Cornichons*

### Beef Tartar Chopped à la Minute

*Crispy Potato Wafers, Aged Gouda,  
'Amsterdam Pickles'*

### Padouk Smoked Salmon

*Poached egg, Vadouvan, Caper leaves, Crispy Chicken Skin*

### Toro Tuna Tartar

*Crispy Shiso Leaves, Mini Shrimps,  
Wasabi, Nori, Avocado, Soy, Furikaki Crumble*

### Sturgeon Shrimps

*Dill, Smoked Buttermilk, Pickled Leek, Parmesan  
Cheese, Grains & Seeds*

### Pan-Fried Foie Gras

*Caramelized Cherries, Pickled Beetroot,  
Horseradish*

### Roasted Avocado (V)

*Sweet Corn, Coriander, Tomato, Chimichurri*



## MAIN COURSE

### MEAT

#### Crispy Glazed Chicken

*Tomato, Sweet&Sour Leek, Shii-Take,  
Parsley Root, Spring Onion*

#### Dutch Beef Burger (240 gr.)

*Gouda Cheese, Romaine Lettuce, Pickles,  
Tomato, Red Onion, Homemade Fries*

#### Japanese Ribs

*Glazed Iberico Pork Ribs with Ginger,  
Daikon, Sesame, Ponzu, Bonito Flakes*

#### Roasted Rib Eye (300 gr.)

*Rosemary, Garlic, Artichoke, Mushroom,  
Black Pepper Jus, Homemade Fries*

### FISH

#### Sea Bream

*Spinach, Gratinated Pasta, Parmesan Cheese,  
Antiboise*

#### Cod Loin

*Roasted Chicory, Shallot, Anchovies Beignet,  
Lemon*

#### Grilled Octopus & Deep Fried Sepia

*Sour Cream with Garlic, Sweet Corn,  
Lemon, Watercress*

### VEGETARIAN

#### Cauliflower cooked in Beurre Noisette

*Amsterdam Onion, Green Apple, Pistou, Yellow  
Curry, Peanut*

## DESSERTS

### Coconut Sorbet

*Lychee, Lime, Crispy Rice, Peanut, Cacao*

### Chocolate Crêpes

*Warm Cherries, Crème Suisse, Vanilla Ice Cream, Chocolate Flakes  
(Preparation time 15min)*

### Sweet 'Waldorf Salad'

*Green Apple, Walnut, Celeriac, Raisin, Celery*

## CHEESE

### Selection of National & International Cheeses

*Fruit Chutney, Grapes, Nut & Fig Bread Crackers*

## Opening Hours

Lunch:

Monday to Sunday

12:00 - 14:30

Dinner:

Monday to Sunday

17:30 - 22:30

Waldorf Astoria Amsterdam  
Herengracht 542-556, Amsterdam, 1017 CG, Netherlands

+31 (0)20 718 4643 - [restaurants.amsterdam@waldorfastoria.com](mailto:restaurants.amsterdam@waldorfastoria.com)