

MENU

APERITIF

HENDRICK'S GIN & TONIC cucumber	€ 10,95
PROSECCO	€ 6,95
SPRITZ APEROL Aperol, prosecco & sparkling water	€ 8,50
DARK AND STORMY dark rum, lime, gingerbeer & ginger syrup	€ 9,95
MOSCOW MULE wodka, lime, gingerbeer & mint	€ 9,95
SCROPPINO wodka, lemon sorbet & prosecco	€ 8,95

BREAD & BITES

BREAD BOARD homemade herb oil & herb butter	€ 4,95
BRUSCHETTA WITH SPANISH HAM	€ 6,95
BRUSCHETTA WITH TOMATO	€ 6,95
BRUSCHETTA WITH MUSHROOM	€ 6,95
ZEEUWSE OYSTER	p.u. € 3,00
OYSTER FROM THE JOSPER spinach & bearnaise	p.u. € 3,00
6 OYSTERS 3 oysters with classic vinaigrette & 3 oysters from the Josper with spinach & bearnaise	€ 18,00
TAGGIASCA OLIVES	€ 3,50

STARTERS

BEEF CARPACCIO Parmesan curls, arugula, pine nuts & truffle mayonnaise	€ 11,50
BEEF TARTARE 100% Black Angus & mustard mayonnaise	€ 11,95
BURRATA tomato-basil salsa	€ 11,50
GRILLED SCALLOPS crispy chorizo & pea puree	€ 14,95
MARINATED NORWEGIAN SALMON green herbs, wasabi mayonnaise & sesame seeds	€ 10,95
GAMBA'S FROM THE JOSPER roasted garlic, red pepper & green herbs	€ 11,95
EGGPLANT WRAP & GOATCHEESE spinach, nuts, tomato & pomegranate	€ 10,95
HALF A LOBSTER with lime mayonnaise	€ 16,00
SOUP OF THE DAY	€ 7,50

MAINS FROM THE GRILL

All dishes are served with fries & salad

BLACK ANGUS TENDERLOIN 160 gram	€ 22,50
BLACK ANGUS TENDERLOIN 250 gram	€ 29,00
CHEF'S FLAT IRON STEAK 200 gram	€ 23,50
100% BLACK ANGUS BURGER focaccia, cheddar, relish of tomato, onion, pickle & BBQ salsa	€ 16,95
RIB-EYE ANGUS 600 gram for two	€ 62,00
CORNISH HEN 300 gram thyme & lemon	€ 19,95
ROASTED PORK sweet oyster sauce	€ 22,50
WHOLE LOBSTER 500 gram homemade herb oil	€ 35,95
CATCH OF THE DAY	€ 22,95
VEGETARIAN CURRY roasted sweet potato, black beans, pappadum & crème fraiche	€ 18,95

BLACK AND BLUE SALAD

Salad with croutons, tomato, cucumber, beetroots, walnuts, egg, avocado, cheesechips and fresh Parmesan curls.	€ 18,95
CHOOSE YOUR SALAD: CRISPY ROMAINE MIXED SALAD	
CHOOSE YOUR TOPPING: ROASTED VEGETABLES BLACK AND BLUE STEAK GOATCHEESE GRILLED CHICKEN THIGH	
LETS SURF IT combine your dish with a half a lobster	+ € 16,00

SUPPLEMENTS

SAUCES BEARNAISE HERB BUTTER BBQ SALSA PEPPER RELISH	€ 1,95
ASPARAGUS green asparagus & Grana Padano	€ 4,95
ROASTED VEGETABLES	€ 4,95

DESSERTS

TRIPLE MANGO fresh mango, mango sorbet & mango cream	€ 9,95
PINEAPPLE FROM THE JOSPER caramelized, pistachio & pistachio ice cream	€ 9,95
CHOCOLATE DREAM chocolate fondant & vanilla ice cream	€ 9,95
CHEESE BOARD fig bread & pomegranate	€ 12,95

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!

Open every day from 11:00 till 23:00
Leliegracht 46 | 1015 DH Amsterdam

www.facebook.com/restaurantblackandblue.nl
Twitter: @SteakAmsterdam

Wifi: Restaurant Black and Blue
Password: leliegracht

Do you have an allergy? Please inform us.

BLACK AND BLUE
QUALITY STEAKS & SALADS

DINNER
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