

BROOKS

DINNER

Brooks Amsterdam works with local producers and suppliers to bring you the best products from the region, carefully crafted by our chefs and bartenders into a delicious experience..

OUR OPENING TIMES:

Monday: closed

Tuesday: 9:00-18:00

Wednesday-Saturday: 9:00-22:00

*We offer private events for lunch, dinner or cocktails!
For more information please ask a member of our staff.*

DINNER

NICE TO SHARE

STARTERS

Oyster Escabeche , amsterdam goat cheese, cucumber granité & elderflower	14.5
Foie Terrine , gruyere, home-made brioche toast & chives	14.5
Sweet Peas, Poached Egg, Dutch Shrimps XO & ramson capers	14.5
Surf & turf salad , shrimp, langoustines, mango, papaya, & cucumber salad	15.5

MAINS

Cauliflower, Marinated in Red Miso , brown butter, hazelnuts & curry madras	16.5
Monk Fish , sweet corn 'ceviche', black garlic & jasmin beurre blanc	19.5
Plaice Fish on the Bone , smoked eel, herbs & brown butter hollandaise Sauce	19.5
Sweet Bread Tortellini , home-made with truffle velouté	19.5
Bavette , holstein milk cow, chimichurri, bearnaise sauce & dore potatoes	19.5

DESSERTS

Friandises Platter	8.5
Strawberries, Cheesecake Ice-cream & Rhubarb	9
Caramelized Banana , banana bread, brownie ice cream, peanuts & citrus crumble	9.5
Dutch cheeses from l'Amuse , brioche & jam	13.5

Or let us choose...

- 4 Course Sharing Menu**, per person - 45
**add 4-course wine pairing, 39 per person*
- 5 Course Sharing Menu**, per person - 55
**add 5-course wine pairing, 45 per person*

Both menus including Amuse, Bread & Butter, Pre-dessert & Friandises. and a signature house cocktail

**The menus are served for the entire party at the table.*

*A food allergy? Please let us know. Our dishes are prepared in a gluten rich environment.
We work with fresh ingredients therefore the composition of a dish may vary.*

SWEETS & BITES

All pastries and bites are made in-house from fresh ingredients

SWEETS (09.00-17.30)

Chocolate Truffle	3 for 5
Macaroon	2.5 / 3 for 7
Madeleine	3 for 5
Pastel de Nata	3.5
Cinnamon Custard Roll	3.5
Hazelnut and Chocolate Brownie	8
Pastry of the Day	5.5

BITES (15.00-17.30)

Chicken Bomba Croquet (3 pieces), mustard & chili	9.5
Tempura Cauliflower , curry & pickles	8.5
BROOKS sharing plate	19.5
Charcuterie Plateau , homemade focaccia	19.5
Dutch cheeses from l'Amuse , brioche & jam	13.5

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WINES

SPARKLING WINE

Diebolt- Vallois a Cramant, Champagne Blanc de Blancs	95
Domaine de Mouscaillo, Cremant de Limoux, Brut Nature	45

WHITE WINE

Domaine des Lauriers, Picpoul de Pinet, Languedoc 20'	29
Filipa de Lencastre, Loureiro, Vinho Verde 20'	30
Apostelhoeve, Louwberg, Maastricht, Muller Thurgau 20'	59
Domaine Chavet, Menetou Salon, Sauvignon Blanc 19'	55
Nai e Senora, Val do Salnes , Albarino 20'	42
Weingut Thorle, Saulheim, Silvaner 20'	37
Stefan Winter, Dittelsheim, Grauburgunder 20'	36
Podere Laila, Biancoperla, Verdicchio dei Castelli di Jesi 19'	29
Domaine Christophe et Flis, Chablis 19'	58

RED WINE

Bodegas Farina, Dolfos Tempranillo 19'	25
Domaine Montarels, Pinot Noir 'Grand Reserve', Cotes de Thongue 18'	31
Domaine l'Ancienne Cure 'Jour de Fruit' , Bergerac Vin Bio 18'	39
Barbera d'Alba La Ca Nova Barbaresco 18'	54
Xavier Vignon, Cotes du Rhone 18'	40
Gayda, Vin de Rouge, Pays D'OC 17'	37
Casa Castillo, Vinedos de Altiplano 18'	45
Rioja Vega Crianza, Tempranillo & Garnacha 19'	39
Chateau Donissan, Cru Bourgeois, Listrac Medoc	55

ROSE

Domaine de Viranel, Pays D'OC, Trilogie 20'	31
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We also have an excellent wine pairing arrangement to accompany our sharing menus, including a signature house cocktail as a finishing touch:

4-course Wine Pairing Arrangement -39

5-course Wine Pairing Arrangement -46

COCKTAILS

BLOSSOM COCKTAILS

Lillet Rhubarb, <i>lillet, rhubarb cordial, lemon, cava, orange bitters</i>	11
Spagliato, <i>campari, dutch sweet vermouth, cava</i>	10
La Boutique, <i>Aperol, St. Germain, lime, cava</i>	12
Espresso Martini, <i>vodka, kahlua, espresso</i>	12
St. Jama, <i>Tequila Blanco, lime, strawberry cordial, jalapeno</i>	14

JAZZY GINS

Damrak, <i>london essence tonic, orange</i>	8
Tanqueray, <i>london essence tonic, lemon</i>	9
Hendricks, <i>london essence tonic, cucumber and rose</i>	12
Bobby's, <i>london essence tonic, orange and clove</i>	11
Mil, <i>london essence tonic, rosemary and grapefruit</i>	10
Bombay, <i>london essence tonic, lime</i>	10

INFUSED MOCKTAILS

Fruit de Jour, <i>choose your own syrup, spritzed house cordial, lemon and spritz</i>	8
Little Rose, <i>cranberry, rose, orange bitters</i>	9
Cocoloco, <i>coconut water, toasted spice coconut cordial, lime</i>	8