

***'Ode aan de Amstel', the name says it all!
A tribute to all the city and this lovely river
has to offer.***

Whether you pick one of our All Day dining classics or if you will let our kitchen team surprise you with their daily changing Chef's menu. One thing you know for sure! It's going to be tasty, innovative and original.

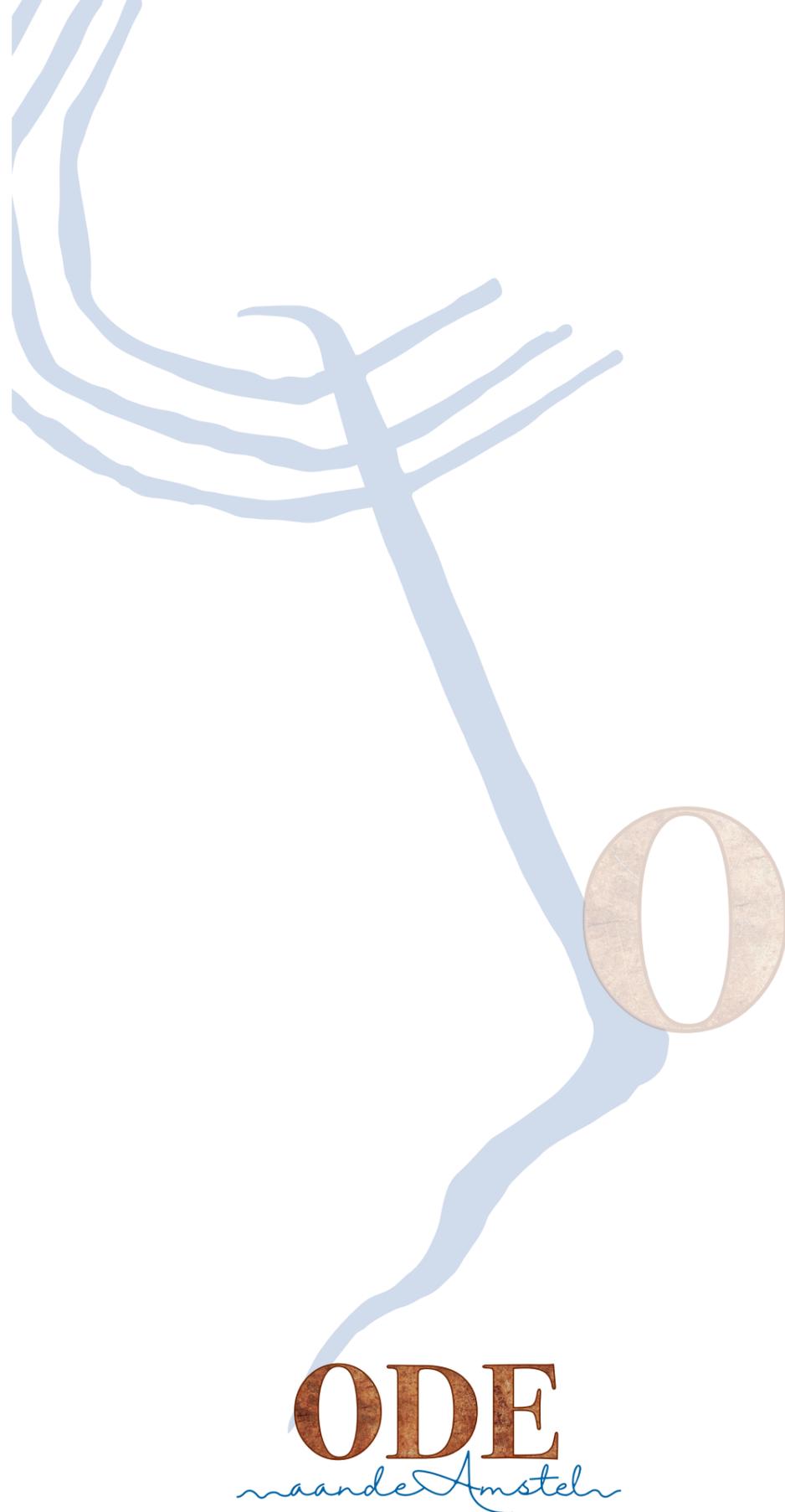
Our Chef Nick, with his french style cooking skills and Chef Nom with his Asian roots guarantee a menu with classics with a Asian twist.

CHEF'S MENU

3-course €41
4-course €47
5-course €52

Matching wine or beer pairing?

No problem at all, we would love to take you along to our favorite wineries and breweries. Pairing made with love and passion by Pris, your host, and Whitley-Ann our beer sommelier.



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ALL DAY DINING

Enjoy our lovely classics on every moment of the day.

30 minute lunch till 16:30 sandwich of the day soup	12,00
‘12-uurtje’ homemade shrimp croquette soup egg benedict ham <i>*vegetarian possibility</i>	12,00
Eggs Benedict poached eggs Hollandaise sauce brioche bread choice of <i>spinach ham crab</i>	12,00
Sandwich steak tartare ponzu sweet & sour radish mustardseeds	13,00
Avocado & toast avocado smash yuzu spicy togarashi	12,50
Burrata sandwich toast coeur de Boeuf tomato basil <i>* optional Pata Negra</i>	14,00 +5,00
Lukewarm goat cheese baked little gem salad pomegranate honey-mustard dressing	14,00
Ode burger 200 gram Savora mustard salad Cheddar cheese fries “Ode’s zuur”	18,50

OYSTERS

The “spéciales Geay” oyster from Normandie, a special balance between sweet and salt. A soft, silty, crispy oyster.

per piece 3,50 | 6 pieces 18,50

Classic with red wine vinegar or Oriental style spicy

STARTERS

Soup of beach crab red curry	12,00
Miso soup shiitake tofu wakame	12,00
Caesar salade marinated anchovis poached egg Gran padano Romaine salad <i>* optional chicken</i>	12,50 +5,00
Fantasy of tomato vegan cherry tomato from the north of Amsterdam olive powder 12 years old Aceto balsamico	13,00
Marinated scallops Japanese soja foam of passionfruit wakame	14,00
Pulpo sweet pepper spicy lettuce tahin sesame	15,00
Beef carpaccio old pecorino cheese acete balsamico fresh truffle	16,00

ODE’S GREEN CURRY

Spicy curry / coconut / Shanghai paksoi	21,50
Step 1 rice or noodles	
Step 2 duck, codfish or egg	
Step 3 eggplant, mushrooms or spinach	

SIDES

Fries	5,00
Salad	5,00

MAIN COURSES

Dry-aged beef entrecote 250 gr. caramalized onion gravy carrot green beans	36,00
Crispy porkbelly sashimi of gurnard hoi sin bulgur foam of lime leaf walnut	27,00
Peking duck pancakes peanut crunch hoisin mayonaise cucumber	30,00
Turbot salsa verde potato fennel salad mussels creamy mussel sauce	30,00
Fish of the day	daily price
Courgette tataki truffle tofu cream ponzu onions garlic crisps	25,00
Pearl barley risotto poached egg green beans violet potato fresh truffle	25,00

DESSERTS

Marinated pineapple ginger black sesame coconut ice cream	9,50
Spicy Dame Blanche vanilla ice cream chocolate sauce red pepper	9,50
Sereh panna cotta coconut lime mango chili chutney	9,50
Coffee Delicious coffee or tea with bonbons of Smits Delicious	8,75
Cheese platter 4 cheeses of Bourgondisch Lifestyle jam confit of celery	10,00

Do you have a food allergy or diet restriction?

Please ask for our special menu card or one of our waiters for advice.