



# DE WAARD

LEIDSEPLEIN AMSTERDAM

OPENING  
HOURS

17:30 - 22:00

— ANNO 1997 —

## STARTERS

**BIOLOGICAL BREAK BREAD** 5  
Break bread | Herb Butter

**CARPACCIO SMALL/LARGE** 15.5/21.5  
Beef mouse | Capers | Rocket salad |  
Truffle Mayonnaise | Parmesan Cheese |  
Smoked Almond

**BETROOT CARPACCIO** 11.5  
Beetroot | Gruyere | Rocket salad | Ho-  
ney Glazed Pecan | Horseradish cream  
Vinaigrette

**TOMATO SOUP** 7.5  
Tomato soup | Crème Fraîche | Basil

## MAINS

**CONFIT DE CANARD** 22,5  
Duck leg | Haricot Verts | Gravy | Bacon

**TOURNEDOS** 26,5  
Beef Tenderloin | Jus de Veau

**KING BASS** 24,5  
Sea bass | Antiboise

**CAESAR SALAD** 19  
Crispy Chicken | Marinated Anchovies |  
Poached Egg | Parmesan Cheese | Capers  
| Romaine Lettuce | Caesar Dressing

**BUCATINI AMATRICIANA** 18,5  
Pecorino | Guanciale | Tomato Sauce | Bu-  
catini | Coarse Pepper | Extra Virgin Olive Oil

**BUCATINI ARRABIATA** 16,5  
Pecorino | Tomato sauce | Bucatini | Coar-  
se Pepper | Extra Virgin Olive Oil

**BURGER 'DE WAARD'** 16,5  
MRIJ Burger | Brioche | Bell Pepper  
Tomato Chutney | Red Onion Rings |  
Emmentaler | Ravigotte Sauce

**STEAK TARTARE CLASSIC**  
80 GRAMS OR 160 GRAMS 14,5/19,5  
(OPTIONAL) POACHED EGG +1  
Bavette | Capers | French Fries

**HEALTHY SALAD 'DE WAARD'** 18  
Cabbage Lettuce | Marinated Artichoke  
| Poached Egg | Crispy Bacon | Haricot  
Verts | Red Onion | Vinaigrette

## SIDES

**FRIES** 5,5/8  
Fries / Sweet Potato Fries | Truffle Mayonnaise

**BONNE FEMME** 7,5  
Crispy Bacon | Mushrooms | Onion | Celeriac  
Potato | Garlic | Herbs

**SEASONAL VEGGIES** 7,5  
Broccoli | Gruyere

**GREEN SALAD** 7,5  
Cabbage Lettuce | Cucumber | Vinaigrette  
| Haricot Verts | Chopped Herbs | Seed Mix





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**ALLERGY?**  
Ask our staff  
for more info.

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## BITES

**HOLTKAMP BITTERBALLS** 8,5  
Mustard Mayonnaise | 5 pieces

**HOLTKAMP OLD CHEESE BITTERBALLS** 10,5  
Truffle Mayonnaise | 5 pieces

**HOLTKAMP LOBSTER CROQUETTES** 14,5  
Lime Mayonnaise | 3 pieces

**SARDINES IN OLIVE OIL** 9,5  
Sardines | Toasted Corn Bread

**GREEN OLIVES** 8,5  
Marinated | Parsley

**SMOKED ALMONDS** 7,5  
Almonds | Smoked

**SHERATON MELANGE** 5  
Peanuts | Rice Crackers

**TRIO - GREEN OLIVES, SMOKED ALMONDS, AND SHERATON MELANGE** 15

**OYSTERS** 14,5  
Zealand Oysters | Red Wine Vinegar | Shallot | 3 pieces

**CHEESE PLATTER** 18,5  
ST. Maure | Blue des Causes | Comte 30 months | Apricot Jam

**PATA NEGRA** 13,5/23  
Raw Ham | Green Olives

## DESSERTS

**SALTED CARAMEL WAFFLE** 14,5  
Buckwheat Waffle | Salted Caramel | Caramelized Apple | Calvados | vanilla ice cream

**APPLE PIE** 12,5  
Apple Pie | Whipped Cream | Walnuts | Vanilla Ice-Cream | 2 Scoops | Flaked almonds

**BROWNIE** 12,5  
Chocolate Brownie | Whipped Cream | Vanilla Ice-Cream | 2 Scoops | Flaked almonds

**CHEESECAKE** 12,5  
Cheesecake | Whipped Cream | Vanilla Ice-Cream | Flaked Almonds

**CREME BRULEE** 9  
Orange Cinnamon | Creme brulee

## PASTRY

**APPLE PIE** 7  
Apple Pie | Walnuts

**BROWNIE** 7  
Chocolate Brownie

**CHEESECAKE** 7  
Cheesecake

**WHIPPED CREAM** 1,1