

MENU

DINNER | 12:00 - 23:00

APERITIF

PROSECCO	€ 8,95	VEGETARIAN VEGAN
SGROPPINO vodka, lemon sorbet & prosecco	€ 10,95	
APEROL SPRITZ Aperol, sparkling water, prosecco	€ 12,50	
HENDRICK'S GIN & ELDERFLOWER TONIC cucumber	€ 14,95	
KIEV MULE vodka, lime, gingerbeer & mint	€ 13,50	
THE PERFECT STORM dark rum, lime & gingerbeer	€ 13,50	

BREAD & BITES

BREAD homemade herb oil & herb butter	€ 5,50	VEGETARIAN VEGAN
TAGGIASCA OLIVES	€ 4,95	
CLASSIC OYSTER Fine de Claire oyster	€ 3,95 p.u.	
OYSTER FROM THE JOSPER spinach & bearnaise	€ 4,25 p.u.	
6 OYSTERS 3 Fine de Claire oysters & 3 Oesters from the Josper	€ 23,95	
BRUSCHETTA WITH SERRANO HAM serrano ham, tomato & arugula	€ 9,95	
BRUSCHETTA WITH MUSHROOMS parmesan cheese & spinach	€ 9,95	VEGETARIAN VEGAN
BRUSCHETTA WITH TOMATO tomato & arugula	€ 9,95	

STARTERS

SOUP OF THE DAY	€ 9,95	VEGETARIAN VEGAN
BEEF CARPACCIO homemade pesto	€ 14,95	
TUNA TATAKI wasabi, sesame seeds & soy sauce	€ 16,95	
STEAK TARTARE 100% Black Angus, mustard mayonnaise & quail egg	€ 15,95	
BURRATA tomato-basil salsa	€ 14,95	VEGETARIAN VEGAN
GRILLED SCALLOPS avocado & mango salsa	€ 17,95	
HOUSE MARINATED SALMON beets, beet jelly & wasabi	€ 16,50	
GAMBA'S FROM THE JOSPER roasted garlic, red pepper & green herbs	€ 14,95	
HALF A LOBSTER lime mayonnaise	€ 23,95	
CHEF'S SPECIAL	€ daily price	

MAINS

TENDERLOIN OF BLACK ANGUS	160 GRAM	€ 27,00	
TENDERLOIN OF BLACK ANGUS	250 GRAM	€ 35,50	
BUTCHER STEAK	200 GRAM	€ 28,50	
RIB-EYE ANGUS for two	600 GRAM	€ 69,95	
CORNISH HEN	300 GRAM	€ 26,95	
thyme & lemon			
100% BLACK ANGUS BURGER		€ 21,95	
brioche, cheddar, relish of tomato, onion, pickles & BBQ salsa			
100% BLACK ANGUS BURGER - BLUE CHEESE		€ 22,95	
brioche, blue cheese, arugula, BBQ salsa, tomato & onion relish			
VEGETARIAN BURGER (VEGAN OPTION POSSIBLE)		€ 21,95	VEGETARIAN VEGAN
(vegan) brioche, (vegan) cheese, BBQ salsa, tomato, onion & pickle relish			
WHOLE LOBSTER	500 GRAM	€ 45,95	
homemade herbal oil			
HADDOCK EN PAPILLOTTE		€ 25,95	
homemade herb oil & capers			
COOKED MUSSELS		€ 29,50	
vegetables & samphire			
CATCH OF THE DAY		€ 27,95	
VEGETARIAN CURRY		€ 24,50	VEGETARIAN VEGAN
sweet potato, black beans, papadum & crème fraiche			
CHEF'S SPECIAL		€ daily price	
LET'S SURF IT! combine your main course with half a lobster		+ € 23,95	

Main
courses are
served with
French fries

BLACK'S SALAD

Salad with tomato, cucumber, beets, red onion, walnuts, egg, cheese chips, guacamole, Parmesan & croutons

CHOOSE YOUR SALAD:
CRISPY ROMAINE | MIXED SALAD

CHOOSE YOUR TOPPINGS:
**SEASONAL VEGETABLES | BUTCHER STEAK | GOAT CHEESE
GRILLED CHICKEN THIGH | PRAWNS**

SUPPLEMENTS

SAUCES	€ 3,75
bearnaise pepper sauce herb butter pepper relish	
BRUSSELS SPROUTS	€ 6,70
balsamic vinegar, pomegranate & parmesan	
SEASONAL VEGETABLES	€ 6,70
SWEET POTATO FRIES	€ 6,70
parmesan & truffle mayonnaise	
SIDE SALAD	€ 4,95

DESSERT

CHOCOLADE CRUMBLE	€ 12,95
vanilla ice cream & caramel	
BANANA CAKE	€ 12,75
mascarpone cream, raspberries & raspberry sorbet	
BAKLAVA CIGARS	€ 12,75
hangpop & orange	
SGROPPINO	€ 10,95
vodka, lemon sorbet, prosecco	
CHEESE BOARD	€ 16,50
nut bread & apple syrup	

BLACK

RESTAURANT

WHAT IS A JOSPER GRILOVEN?

All our main courses are prepared in a robust charcoal grill “DE JOSPER”: A closed barbecue, fired on charcoal.

When fully closed, the oven reaches temperatures of up to 400°C! The noble wood and the perfectly adjustable flow of hot air provide a unique taste, smell and texture.

Every piece of meat, fish, poultry and as well as vegetables is seared, roasted and provided with a characteristic smoky flavor at the same time. This provides the authentic texture and juiciness to your dish.

And you can taste it!

Do you have an allergy? Let us know!

BLACK

RESTAURANT

DINNER

ENGLISH

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DEUTSCH
ESPAÑOL
FRANÇAIS

