



"A DAY WITHOUT WINE IS LIKE A DAY WITHOUT SUNSHINE"

P R E - D I N N E R

Homemade German Pretzels	\$3
Dutch Veal and Chicken Bitterballs	\$3

C O L D A P P E T I S E R S

Stuyvesant's Smallgoods plate	\$26
Steak tartar with a fresh egg, gherkins, onion, anchovies, toast	\$28
Pigs head terrine with pickled vegetables and fresh sour dough	\$24
Matjes herring fillets on black bread with apple, gherkin, potato salad	\$26
Vodka and dill cured salmon with seeded mustard mayo and crostini	\$25

S A L A D S

Caesar Salad (chicken extra \$5)	\$15
Mixed green salad Swiss dressing	\$12
Stuyvesant's House salad, avocado, prawns, feta cheese	\$ 20

H O T A P P E T I S E R S

Seared Scallops with black pudding and buttered broad beans Gin & juniper cream sauce	\$32
Sautéed Snails in garlic and herb butter served with fresh sour dough	\$26
Double lamb cutlet on beetroot relish and petit potato dumplings	\$26
Clam Chowder Hevoland	\$16
Dutch Pea Soup with sausage	\$15

O Y S T E R S *(minimum 4 oysters)* \$4 each

Natural with lemon
White soy and yuzu
Zealand oyster, poached with hollandaise sauce
Kilpatrick



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S E A F O O D

Salmon fillet, grilled baby fennel & cucumber salad	\$29
Snapper fillet with sauté potato and seasonal vegetables	\$32
Bier battered fish and chips with spicy tomato relish	\$27
Prawn Amsterdam, creamy sherry and dill sauce with Israeli couscous	\$35

S C H N I T Z E L S

Original wiener, crumbed veal fillet	\$36
Jager, un-crumbed veal fillet, medley of mushrooms, red wine jus	\$38
Holstein, veal fillet crumbed, fried egg, anchovies	\$38
Stuyvesant's, chicken breast crumbed, fresh asparagus, Swiss cheese	\$30
Milanese, thin salmon fillet, coated in egg & parmesan	\$32
~ Choice of chips, potato salad, sauté potato ~	

F R O M T H E G R I L L

Aged fillet 220gram	\$44
Certified Black Angus sirloin 300gram	\$42
Chateaubriand to share 400gram	\$55 per person
~ Choice of café de Paris, pepper, red wine, mushroom, bordelaise, béarnaise ~	

H O U S E S P E C I A L T I E S

Veal Scheveningen: veal medallions, lobster, fresh asparagus, béarnaise sauce	\$46
Medley of homemade sausages, with sauerkraut and mash potato	\$30
Schweineshaxe, sauerkraut, mash potato	\$36
Twice cooked duck, spätzle, red cabbage game jus	\$40
New Zealand Rack of lamb, baby spinach, pickled vegetable	\$48
Nasi Goreng Special, Fried rice, sate, prawn, fried fish, banana, fried egg	\$32