



CHEF'S MENU

Experience the flavors and the story of PRESSROOM Amsterdam created by our chef and his team. Indulge in innovative dishes using the best seasonal, sustainable, and regional products.

P / R / E / S / S / R / O / O / M
a / m / s / t / e / r / d / a / m

STARTER

Classic Prawn

served with crispy shrimp risotto and a salad of fennel, green apple, basil and langoustine bisque

(2) (5) (13)

€21

Burrata ✓

served with cherry tomatoes, aragula, basil and balsamic

(2)

€13

Marinated Dutch Trout

served with chioggia beet, pink onion, raddish and smoked herring cream

(2) (3) (6) (9)

€21

Goat Cheese ✓

served with chioggia beet, pink grapefruit, purple cauliflower and crème fraîche

(2)

€13

MAIN

Braised Veal

served with potato cream, butter beans and béarnaise sauce

(2) (3) (5) (10)

€33

Skinfried Seabass

served with potato mousseline, green beans and lemon beurre blanc

(2) (6) (10)

€25

Cauliflower ✓

served with truffle potato, spicy tempeh, smoked almond and pomegranate

(4) (7) (8)

€24

DESSERT

Dark Chocolate ✓

served with kaffir lime, mango, macadamia and salted caramel

(3) (4) (10)

€15

Selection of Dutch and French Cheeses

served with figs and red wine-onion compote

(1) (2) (4) (5) (9)

€17

Pink Sugar Ball ✓

served with poached peach, pink chocolate and raspberry sorbet

(1) (2) (3) (10)

€15