



# 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

### Fennel Salad ✓

served with pomegranate

€12

### Goat Cheese ✓ → *Low Calorie*

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

(2)

€13

## MAIN

### Entrecote

served with potato puree, cauliflower and carrot jam

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

€33



### Skinfried Seabass → *Organic*

served with potato mousseline, green beans and lemon beurre blanc

(2) (6) (10)

€25

### Cauliflower ✓

served with miso, beetroot and onion jam

(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

### Sorbet ✓

€9