



## VOORGERECHTEN

**Steak tartaar**, gepocheerd ei, mierikswortel, kappertjes, cornichons, rode ui, waterkers.....13

**Tartaar van vleestomaat**, little gem, avocadocrème, ricotta, peterseliemayonaise, crouton.....13

**Gerookte zalm**, Pergamena, zoetzure komkommer, rode ui, mierikswortel, hrbs®-cress.....15

## SALADES

**Caesar salade**, Romaine sla, kip, bacon, gepocheerd ei, crouton, makreelmayonaise.....15

**Linzen**, zoete aardappel, spinazie, dadels, geitenkaas, kerriedressing .....13

## SOEPEN

**Pomodori**, basilicumschuim, Parmezaan.....8

**Courgette**, gerookte zalm, roomkaas, focaccia.....8

**Strandkrabben**, saté van garnaal.....12

## ITALIAANS

**Caprese**, rigatoni, pesto, cherrytomaatjes, kappertjes, mozzarella, Landcress.....14

**Kip**, rigatoni, puntpaprika, moerbessen, muntolie, rode peper, Provolone.....14

**Bisque**, rigatoni, venkel, dille, limoen, groene peper, Parmezaan.....14

Onze gerechten zijn heel fotogeniek!

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## HOOFDGERECHTEN

**Kalfsrib-eye**, rucola, pijnboompitten, balsamico classico, Parmezaan, polenta.....24

**Black Angus short ribs**, cajun, Artemis BBQ saus, friet van het Friethoes .....24

**Bloemkool**, King Oester, gepocheerd ei, zuring, amandelen.....20

## KLASSIEKERS

**“Dubeldoelburger” 200gr**, piccalillymayonaise, tomaat, komkommer, augurk, rode ui, Cheddar, ui, bacon, friet van het Friethoes, sesambrioche.....18

**USA Sucade**, chimichurri, friet van het Friethoes, koolsalade.....23

**Kipdijen saté**, satésaus, atjar, seroendeng, uitjes, kroepoek.....17

**Fish & Chips**, remouladesaus, citroen, mosterdzaad, koolsalade, friet van het Friethoes.....18

## EXTRA TE BESTELLEN

Friet van het Friethoes; verse friet van de gebroeders Hoes uit Haarlem .....5..

## d.&a EXPO MENU 15

### DE KEUZE VAN DE “OLD MASTERS”

**Pulled beef** op huisgemaakte toast  
**Laagjes fijn gesneden fruit** in gelei overgoten met likeur  
**Gegaard varkens nek** met appelmousse compote  
toast met olijfolie

Wijn suggestie van Thomas 12  
(3 glazen)

## NAGERECHTEN

**Kaasplateau van Thomas**, kletzenbrood, notenmelange, marmelade15

**Koffie Artemis** .....10

**Panna cotta**, gepocheerde peer, Vadouvan, crumble.....10

**Bloedsinaasappel**, geraspte witte chocolade, Atsina cress, passievruucht, grapefruitjes.....9..



**STARTERS**

- Steak tartare**, poached egg, horseradish mayonnaise, capers, cornichons, red onion, watercress.....13
- Beef tomato tartare**, little gem, avocado cream, ricotta, parsley mayonnaise, crouton.....13
- Smoked salmon**, Pergamena, sweet and sour cucumber, red onion, horseradish, herbs@-cress.....15

**SALADS**

- Caesar salad**, Romaine lettuce, chicken, bacon, egg, crouton, mackerel mayonnaise.....15
- Lentil**, sweet potato, spinach, dates, goat cheese, curry dressing..... 13

**SOUPS**

- Pomodori**, basil foam, Parmesan.....8
- Courgette**, smoked salmon, cream cheese, focaccia bread.....8
- Beach-crab**, shrimp sate.....12

**ITALIAN**

- Caprese**, rigatoni, pesto, cherry tomatoes, capers, mozzarella, Landcress .....14
- Chicken**, rigatoni, pointed pepper, mulberries, mint oil, Red pepper, Provolone.....14
- Bisque**, rigatoni, fennel, dill, lime, green pepper, Parmesan..... 14

**MAIN DISHES**

- Veal rib-eye**, arugula, pine nuts, classic balsamic, Parmesan, polenta .....24
- Black Angus short ribs**, Cajun, Artemis BBQ sauce, fries from "Het Friethoes" .....24
- Cauliflower**, Eryngi mushrooms, poached egg, sorrel, almonds.....20

**CLASSICS**

- "Dubbeldoelburger" 200 gr**, piccalilli mayonnaise, tomato, pickles, Cheddar, onion, bacon, fries from "Het Friethoes", sesame brioche .....18
- USA steak**, Chimichurri, fries from " Het Friethoes", cabbage salad.....23
- Chicken thigh sate**, satay sauce, atjar, serundeng, onions, krupuk, fries from "Het Friethoes".....17
- Fish & Chips**, remoulade sauce, lemon, cabbage salad, fries from "Het Friethoes" .....18

**EXTRA TO ORDER**

- Fries from "Het Friethoes": Fresh fries from the Hoes brothers from Haarlem.....5..

**d.&a EXPO MENU 15**

**THE CHOICE OF THE "OLD MASTERS"**

- Pulled beef**, homemade toast
- Thin sliced fruit**, jelly, liqueur
- Pork neck**, apple compote
- Toast**, olive oil

Wine suggestion by Thomas 12  
(3 glasses)

**DESSERT**

- Cheese platter by Thomas**, "kletzenbrood"(clot bread), nuts, marmalade.....15
- Coffee Artemis**.....10
- Panna cotta**, pear, Vadouvan, crumble.....10
- Blood orange**, white chocolate, Atsina cress, passion fruit, grapefruit ice-cream.....9..

Our dishes are selfproof!

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