

BISTRO BRASSERIE BLEU

BREAD & NIBBELS

- BAGUETTE €6,50** 
salted butter
- OYSTERS HALF A DOZEN €27,50**
Fine de Claire oysters
- SMOKED SALMON TOAST €17,50**
sourdough bread, mixed salad, dressing & herb oil
- MUSHROOM TOAST €15,50** 
sourdough bread, arugula,
Parmesan cheese & herb oil

ENTRÉES

- STEAK TARTARE €17,00**
80 grams | classic preparation
- HOMEMADE FRENCH ONION SOUP €12,50**
bread & gruyère
- DUCK RILLETS €15,95**
brioche & pickle
- ESCARGOTS 6PC. €15,95**
herb butter, garlic potato & bread
- GRATINATED LEEK €14,95** 
potato & gruyère
- GOAT CHEESE €14,95** 
baba ganouche, beetroot, walnuts & herb oil
- GAMBAS FROM THE JOSPER €15,95**
orange & pepper
- SCALLOPS FROM THE JOSPER €21,50**
sunchoke & béarnaise
- SOUP OF THE DAY €10,95** 
bread

SUPPLÉMENTS

- VEGETABLES FROM THE JOSPER €8,50** 
seasonal vegetables
- SIDE SALAD €7,50** 
TARTIFLETTE €9,50
potato, brie & bacon
- ASPARAGUS FROM THE JOSPER €9,00** 
gruyère
- SAUCES €4,50** 
pepper sauce | béarnaise sauce | beurre de Paris |
Madeira sauce | herb butter
- SWEET POTATO FRIES €8,50** 
truffle mayonnaise & Parmesan cheese

SPECIALITES

SERVED WITH FRIES & SAUCE OF CHOICE

- TOURNEDOS BLACK ANGUS €36,50**
180 grams
- CHEF'S STEAK €33,00**
200 grams - mushrooms, breadcrumbs & herbs
- RIB EYE €75,00**
600 grams - to share

PLAT PRINCIPAUX

SERVED WITH FRIES

- STEAK TARTARE €34,00**
160 grams | classic preparation
- COQ AU VIN €29,00**
classic french garnish
- 100% BLACK ANGUS BURGER €23,00**
brioche, cheddar, arugula, BBQ salsa,
tomato, onion, & pickle relish | *veggie possible*
Supplement: Bleu d'Auvergne + €2,50
- CHEF'S DAILY SPECIAL €daily price**
changing
- WHOLE SEA BASS €31,00**
sea asparagus & herb oil
- DUTCH MUSSELS €33,00**
white wine, leek, onion, celery, fennel, garlic & cocktail sauce
- FRENCH FISH STEW €31,50**
fish, shellfish, crustaceans
in bisque from the Josper & toast
- ROASTED CAULIFLOWER €27,00** 
cauliflower purée, green lentils, caramelized carrot,
herb oil & tomato dressing
- BLEU GRANDE SALAD €25,50** 
Mixed salad, boiled egg, tomato, beetroot, cucumber, onion,
Parmesan cheese, walnuts & croutons + topping of your choice:
**FRENCH CHEESE | GRILLED CHICKEN | STEAK |
PRAWNS | GRILLED VEGETABLES**

DESSERTS

- CRÈME BRÛLÉE €13,50** 
caramel ice cream
- BLANC MANGER CARDAMOM €13,50** 
plums in grappa & vanilla ice cream
- CHERRY CLAFOUTIS €13,50** 
vanilla ice cream
- CHOCOLATE PIE €14,00** 
raspberries & crème fraîche
- CHEESE PLATTER €17,00** 
selection of 3 cheeses, fig bread & apple-pear syrup

WHAT IS A JOSPER GRILL OVEN?

All our main courses are prepared in a robust charcoal grill, "DE JOSPER": a closed barbecue fueled by charcoal. Fully enclosed, the oven reaches temperatures of up to 400°C! The fine wood and the perfectly controlled flow of hot air create a unique flavor, aroma, and texture. Every piece of meat, fish, poultry, and vegetable is infused with a characteristic smoky flavor. This ensures authentic texture and juiciness in your dish. And you can taste it!

Do you have an allergy? Please let us know!



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Bleu



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DEUTSCH
ESPAÑOL
FRANÇAIS



SCAN FOR TRANSLATIONS
& ALLERGY LIST