Vermeer

- peak autumn -

to kick things off

scallops
cauliflower,
black truffle
16

Pithiviers of potato
Comté, farmers ham, parsley
18

quail
langoustine, pistachio
17

ravioli cèpes
Parmesan, kumquat
16

carte blanche

5 dishes
selected by the chefs*
90

**côte de boeuf with a supplement of 20*

**add cheese as 6th dish for 10*

Rooted in Paris, enriched by encounters around the world and brought to Amsterdam.

Vermeer offers a collection of plates created for sharing, discovery and the pleasure of tasting together.

by

Estelle
Sebas

main

sole
whelks
potato
36

côte de boeuf *(*starting at 400g.)*
cheese gnocchi, beef jus
*85**

wild duck
fir bud, beetroot
35

Dutch 'paëlla'
9 grains, mirabelle plum
26

to finish

cheese, cheese & cheese
wild honeyberry marmalade
15

Nana's chocolate mousse
Ecuador 75%, vanilla salt
10

crème caramel
hojicha
10

Champagne sorbet
Oscietra caviar
12

poached pear
almond praline ice cream
12