

WELCOME TO SPECHT

BAR & LOUNGE

The newest gem nestled within the Renaissance Amsterdam Hotel. Step into a space where nature meets elegance. Whether you're unwinding after a day of exploration or gathering with friends, Specht Bar & Lounge offers a sophisticated yet relaxed atmosphere, celebrating the natural charm of Amsterdam in every detail.

If you have any allergies or specific dietary requirements, kindly inform our team so we can best accommodate your needs. Kindly be aware that our kitchen is not an allergen-free environment.

BAR SNACKS

Holtkamp Prawn Croquettes €14

Classic Amsterdam croquettes, horseradish mayonnaise

Spicy Chicken Wings €20

Specht spicy sauce glaze, blue cheese ranch, celery

Gouda's Nachos €16

Gouda cheese sauce, jalapeños, sour cream, guacamole

🍷 Pinsa Marinara €20

Basil, tomato, garlic, parsley, mozzarella fior di latte

Add spicy salame romano +€6

ROOT TO TABLE

Soup of Texel Potato & Leek €16

Crispy guanciale, rosemary sourdough croutons

Caesar Salad €16

*Romaine lettuce, crispy pork belly, Parmesan flakes,
fried capers, home-made Caesar dressing*

Add chicken +€7

Add tiger prawns +€8

🍷 Salad of Asparagus & Endive €18

*White and red endive, quail eggs, green asparagus,
Old Rotterdam cheese, Dijon mayonnaise*

🍷 Burrata & Heirloom Tomatoes €20

Basil pesto, taggiasche olives, toasted sunflower seeds

🍷 vegetarian

🌱 vegan

BETWEEN THE BREADS

Hand-cut Jamon 100% Ibérico €36

Garlic confit, tomato dip, toasted brown bread

Specht Signature Burger €24

*Home-made beef patty with aged Lardo, cheddar, bacon,
caramelised onion, burger sauce, potato brioche bun*

Choice of: Smashed or Regular

☺ Portobello Burger €22

*Grilled portobello, Gouda cheese, zucchini, crispy onion,
tomato, remoulade, vegan bun*

☺ Avocado Toast €16

Spicy smashed avocado, toasted sourdough bread, chili flakes, olive oil

Add two poached eggs +€4

Add smoked salmon +€6

HERITAGE FEAST

Dry-aged Dutch Entrecôte €36

250 g. of dry-aged local entrecôte with veal demiglace sauce

Confit Salmon €30

Celeriac purée, brussels sprouts, Amsterdam onion

Slow-Cooked Duck Breast €32

Forest fruit balsamic glaze, mashed potatoes

Rigatoni Lobster €36

Bisque sauce, lobster ragout, lemon zest, mint

☺ Truffle Potato Gnocchi €28

Wild mushrooms, truffle, Parmesan cheese

SIDES

☺ Fries €8

Loaded Truffle Fries €14

Crispy skin-on fries, porcini mayo, crispy bacon, local truffle cheese

☺ Seasonal Salad €8

Green leaves, cucumber, onions, tomatoes, balsamic vinegar

Prepared with seasonal ingredients

☺ Grilled Vegetables €10

Zucchini, bell peppers, mushrooms, onions, fresh herbs, garlic oil

Prepared with seasonal ingredients

SOMETHING SWEET

☺ Pistachio Tiramisu €14

Pistachio mascarpone cream, savoiardi biscuits, espresso

☺ Traditional Apple Pie €12

Vanilla ice cream and speculoos crumbs

☺ White Chocolate Bavarois & Strawberries €12

White chocolate, strawberries jam infused with cardamon and mint

