

# 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.

# DUTCH LEGACY

Holtkamp veal bitterballen €13

*Served with mustard*

Dutch favorites platter €16

*Veal bitterballen, vlammetjes, cheese loempias and mini frikandellen*

Old cheese croquette €14

*Served with sweet potato puree, lime zest, sourdough and mustard cress*

Herring sourdough bruschetta €9

*Served with gherkins, roasted cherry tomato, shallot and horseradish cream*

Vegan Bitterballen €13

*Served with a vegan herb sauce*

# ROOT TO TABLE

Jamon Iberico 65 g. €32

*Served with garlic confit, olive oil sourdough and fresh tomato dip*

Chickpeas panisse €11

*Served with homemade alioli and fried sage*

Flavorful fries €9

*Topped with crispy bacon, truffle cheese and porcini mayonnaise*

Fried Calamari €16

*Served with caper and lemon dressing and lemon wedges*

Red beets and goat cheese salad €18

*Served with walnuts, aged balsamic and honey dressing, radicchio, lamb lettuce and radish*

# BETWEEN THE BREADS

## Specht burger €21

*Homemade beef patty, cheddar, bacon, signature burger sauce, tomato, lollo leaves and caramelized onions*

## Portobello burger €20

*Halloumi cheese, Spanish onion, tomato, Romaine lettuce and remoulade sauce*

## Smoky pretzel royal €26

*Smoked salmon, dill and lemon cream cheese, roasted leeks, capers, cucumber, served on a pretzel bun*

## Croque monsieur €21

*Swiss Gruyère cheese, cooked ham, light béchamel, served on brioche bread*

## Avocado toast €16

*Creamy-spicy mashed avocado and fresh chervil*

Add-on:

*Two poached eggs €3*

# HERITAGE FEAST

## Dry-aged Dutch Entrecôte €34

*250 g. of Dry-aged local entrecôte with a green pepper sauce*

## Caesar salad €18

*Crispy pork belly, romaine lettuce, homemade Caesar dressing, croutons and fried capers*

Add-ons:

*Chicken breast €7*

*Tiger prawns €7*

## Pasta al pesto €18

*Bronze-drawn mezze maniche pasta, creamy homemade pesto, Pecorino Romano and pistachio crumbs*

## Local kingfish €32

*Sardinian fregola, Dutch mini carrots, pickled cabbage and bisque butter sauce*

## SIDES

Fries €6

*Served with mayonnaise and ketchup*

Mix of leaves €6

*Served with, cucumber, onion, vinaigrette and tomato*

Grilled vegetables €7

*Zucchini, Spanish onions, bell peppers, seasoned with garlic oil, basil and oregano*

## SOMETHING SWEET

Dutch traditional apple pie €10

*Served with vanilla ice cream and speculoos crumbs*

'Poffertjes' €10

*Served with caramel sauce and a mix of seasonal berries*

Chocolate Mousse €10

*Dark chocolate mousse, fresh chantilly, red fruits and chocolate crispies*

