



Ristorante 51
Amsterdam

FOOD & DRINKS MENU

Courtyard Amsterdam Arena Atlas
Hoogoorddreef 1
1101BA Amsterdam

020 241 5002

3 COURSE MENU

48.50

Choose one starter or soup, one main course and dessert from our delicious range

(Tagliata di Manzo 5.00 supplement)

WHILE YOU WAIT

Bread and butter <i>with dips</i>	6.00
Marinated olives	4.00
Bruschetta <i>Tomato, basil, garlic</i>	7.50
Italian Charcuterie <i>Selection of cold cuts and cheeses, served with bread and dips</i>	14.00 <i>per person</i>
Selection of Italian cheeses <i>Served with bread and dips</i>	14.00

STARTERS

Beef Carpaccio <i>Quails egg, balsamic pearls, truffle mayonnaise, pine nuts</i>	18.00
Cacciucco <i>Tomato and seafood broth, served with a daily selection of seafood</i>	18.00
Burrata <i>Cherry tomatoes, balsamic pearls</i>	14.00
Vitello Tonnato <i>Capers, Parmigiano Reggiano</i>	17.00

SOUP AND SALADS

Homemade soup of the day <i>with bread</i>	12.00
Lentil Salad <i>Black lentils, fresh vegetables, bread</i>	12.00
Caesar Salad <i>Chicken, bacon, eggs, capers, anchovies, caesar dressing, rosemary focaccia</i> <i>Extra bacon - 1.00</i> <i>Vegan option available</i>	16.00

RISOTTO AND PASTA

Tagliatelle al Ragù Bianco <i>White ragu (without tomatoes), Parmigiano Reggiano</i>	18.00
Rigatoni alla Carbonara <i>Pecorino Romano, Guanciale, Black pepper</i>	19.00
Lasagna alla Bolognese <i>Ragù, bechamel, Parmigiano Reggiano</i>	20.00
Spaghetti alle Vongole <i>Clams, parsley, garlic</i>	20.00
Risotto Truffle and Mushroom <i>Crispy mushroom, truffle, Parmigiano Reggiano. Vegan option available</i>	22.00

MEAT AND FISH

Polpo alla Luciana <i>Octopus, tomato, olives, capers. Served on toasted bread</i>	25.00
Gamberi alla Veneziana <i>Prawns sauteed in white wine. Served with potato puree, prawn bisque, lemon salt</i>	25.00
Burger 51 <i>with Pickles, bacon, old Amsterdam cheese, tomato, lettuce, caramelised onion, ketchup, mayo. Served with fries</i>	22.00
Portobello Burger <i>Mushroom, pickles, caramelised onion, vegan bacon, lettuce, pumpkin "cheese", sun-dried tomato, mustard mayo. Served with fries.</i>	20.00
Tagliata di manzo <i>Ribeye, rucola, Parmigiano Reggiano. Served with fries</i>	32.00

SIDE DISHES

Oven roasted potatoes	5.50
Tomato s cucumber salad	5.50
French fries <i>Add truffle mayonnaise - 1.00</i>	5.50
Sweet potato fries	6.50
Grilled vegetables	6.50

HIRE OUR SPACES

Available for meetings, dinners and private events

ALLERGY INFORMATION

Please inform us of any allergens before ordering

PASTA

Rigatoni al Pomodoro <i>Tomato, onion, garlic</i>	14.00
Rigatoni al Pesto <i>Basil, pine nuts</i>	14.00
Rigatoni alla Bolognese <i>Ragù, Parmigiano Reggiano</i>	15.00
Lasagna alla Bolognese <i>Ragù, bechamel, Parmigiano Reggiano</i>	20.00

SAVOURY FILLED CROISSANTS

Croissant Chicken / Ham <i>Freshly baked croissant filled with chicken or ham, jong belegen cheese, salad leaves</i>	8.00
Croissant Salmon <i>Freshly baked croissant filled with salmon, cream cheese, salad leaves</i>	8.00
Croissant Vegan <i>Vegan croissant filled with vegan "bacon", tomato, vegan cheese salad leaves</i>	8.00

SALAD AND SOUP

Caeser Salad <i>Chicken, bacon, eggs, capers, anchovies, Caeser dressing, rosemary focaccia</i> <i>Extra bacon - 1.00</i>	16.00
Homemade soup of the day <i>Served with bread</i>	12.00

SANDWICHES AND BURGERS

Club Sandwich <i>Chicken breast, boiled egg, lettuce, ham, bacon, tomato, mayonnaise</i> <i>Vegan option available</i>	16.00
Burger 51 <i>with Pickles, bacon, old Amsterdam cheese, tomato, lettuce, caramelised onion, ketchup, mayo. Served with fries</i>	22.00
Portobello Burger <i>Mushroom, pickles, caramelised onion, vegan bacon, lettuce, pumpkin "cheese", sun-dried tomato, mustard mayo. Served with fries</i>	20.00

PIZZA

Pizza Margherita		10.00
<i>Tomato, mozzarella</i>		
Additional toppings:		
<i>Salami</i>	2.00	<i>Mushroom</i> 1.00
<i>Ham</i>	2.00	<i>Onion</i> 1.00
<i>Tuna</i>	2.00	<i>Pepper</i> 1.00
<i>Burrata</i>	2.00	<i>Courgette</i> 1.00
		<i>Pesto</i> 1.00

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EXPRESS LUNCH BOX 12.00

Ready in 10 minutes or less!

Choose a sandwich:

Chicken, Jong belegen cheese, salad leaves
Ham, Jong belegen cheese, salad leaves
Mozzarella, tomato, basil (vegan option available)

Choose a snack:

Fresh fruit
Apple cake

Choose a soft drink:

Pepsi, Pepsi MAX, Sisi

Also available to order in advance / takeaway!

DESSERTS

Tiramisu Classico	11.00
Apple Cake	10.00
Chocolate lava cake	12.00
Cheesecake <i>Choice of Strawberry compote, caramel or chocolate hazelnut topping</i>	11.00
Ice Cream (per scoop) <i>Daily selection of ice creams and sorbets</i>	2.00
Tawny Porto <i>Poças, Portugal</i>	8.00

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DRINKS

Bar open from 0c:30 – 00:00
Kitchen open from 07:00 – 21:45

CLASSIC COCKTAILS

Spritz selection	14.00
<i>Prosecco and soda mixed with Aperol, Campari, Lillet or Limoncello</i>	
Negroni	15.00
<i>Bombay Sapphire, Punt e Mes Vermouth, Campari</i>	
Old Fashioned	from 15.00
<i>Choice of Whiskeys</i>	
Moscow Mule	15.00
<i>Absolut Vodka, lime, Ginger beer</i>	
Mojito	15.00
<i>Bacardi Blanco, lime, mint, soda</i>	
Gin s Tonic	from 14.00
<i>Choice of Gins, Royal Club Tonic</i>	
Pornstar Martini	15.00
<i>Absolut Vodka, vanilla, passionfruit</i>	
Dark and Stormy	15.00
<i>Bacardi Spiced, lime, Ginger beer</i>	
Margarita	from 15.00
<i>Choice of Tequilas, Cointreau, lime</i>	

BEER

Heineken (0.25l / 0.5l)	4.00 / 7.50
Amstel	5.50
Afflingem blonde	7.00
Afflingem dubbel	7.00
Texel IPA	8.00

GIN

Bombay Sapphire	8.00
Gordon's Pink	8.50
Beefeater	9.00
Hendrick's	11.00
Tanqueray 10	13.00
Monkey 47	16.00

RUM

Bacardi Carta Oro	8.00
Bacardi Carta Blanca	8.00
Bacardi Spiced	10.00
Ron Zacapa 23	25.00

VODKA

Absolut	8.00
Ketel One	9.00
Grey Goose	13.00

COGNAC

Henessy	15.00
Remy Martin VSOP	20.00

WHISKEY AND SCOTCH

Jim Beam Bourbon	8.00
Ballantine's Finest Scotch	8.50
Jack Daniels Bourbon	8.50
Jameson	8.50
Bulleit Bourbon	9.50
Johnny Walker Black	12.00
Woodford Reserve	13.00
Talisker Skye	14.00

TEQUILA

Olmecca Blanco	9.00
Patron Reposado	18.00
Don Julio Anejo	19.00

LIQUEURS AND DIGESTIVES

Lillet Blanc Vermouth	7.00
Noilly Prat Vermouth	7.00
Punt e mes Vermouth	7.00

Averna Amaro	7.00
Cynar	7.00
Montenegro Amaro	8.00
Amaro del Capo	10.00
Grappa Yulia	9.50

Bailey's	7.00
Campari	7.00
Cointreau	8.00
Disaronno	7.00
Kahlua	7.00
Limoncello	7.00
Malibu	7.00
Passoa	7.00
Sambuca	7.00

WHITE WINE

Pinot Grigio delle Venezie 6.00 / 30.00
Decanal, Veneto 2024

Trisole Grillo 7.00 / 35.00
Cantine Birgi, Sicilia 2024

Montej Bianco Chardonnay 8.00 / 40.00
Villa Sparina, Piemonte 2024

Svelato Falanghina 30.00
Terre Stregate, Campania 2023

Genius Loci Fiano 41.00
Terre Stregate, Campania 2022

Gavi 42.00
Villa Sparina, Piemonte 2023

Vecchie Scuole Sauvignon 50.00
Fattori, Veneto 2024

Leiten Gewürztraminer 61.00
Nals Malgreid, Alto Adige 2023

Cavallina Timorasso 63.00
Claudio Mariotto, Piemonte 2018

Vin Soave Garganega 68.00
Inama, Soave 2023

Roero Arneis 70.00
Giacomo Fenocchio, Piemonte 2022

Riesling 84.00
Strasserhof, Alto Adige 2023

N'ettaro Catarratto/Carricante 95.00
Masseria Setteporte, Etna 2015

Pratum Pinot Blanc 105.00
Castel Sallegg, Alto Adige 2015

ROSE WINE

Pinot Grigio Rose 6.00 / 30.00
Decanal, Veneto 2024

RED WINE

Vignealte Classico 7.00 / 35.00
Zeni, Bardolino 2024

Cá Nova Barbera 8.00 / 40.00
Viotto, Piemonte 2023

Pinot Nero 9.00 / 45.00
Bottega Vinai, Trentino 2024

Primitivo 50.00
Caiaffa, Puglia 2023

Langhe Nebbiolo 54.00
Giacomo Fenocchio, Piemonte 2022

Col de la Bastia Corvina 56.00
Fattori, Valpolicella Ripasso 2020

Chianti Colli Fiorentini 60.00
Fattoria Castelvechio, Tuscany 2022

Barbaresco Nebbiolo 92.00
Massolino, Piemonte 2020

Brunello di Montalcino DCG 165.00
Caprini, Tuscany 2017

Barolo Nebbiolo 165.00
Giacomo Fenocchio, Piemonte 2020

SPARKLING WINE

Blanc de Blanc Brut 7.50 / 40.00
Corvezzo, Italy

Rose Mari Pinot Noir 50.00
Tenuta di Cart, Veneto

Metodo Classico Brut 95.00
Vigne Guadagno, Campania 2022

Blanc de Blanc Champagne Brut 200.00
Ruinart, France

Champagne Brut 205.00
Tarlant, France 2022



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ALCOHOL FREE

Heineken 0.0	5.00
Les Cocottes (Sparkling) <i>Pierre Chavin, France</i>	7.50 / 40.00
Vibrante Spritz <i>Vibrante, prosecco 0.0, soda</i>	13.00
Fruit Punch <i>Orange, pineapple, raspberry</i>	10.00
Virgin Mojito <i>Mint, Lime, Cane sugar</i>	13.00

COFFEE

Espresso	4.50
Doppio Espresso	6.00
Americano	5.00
Cappuccino	6.00
Latte Macchiato	4.50
Selection of Teas	4.00

SOFT DRINKS

Spa Still (0.5l / 0.75l)	4.00 / 7.00
Spa Sparkling (0.5l / 0.75l)	4.00 / 7.00
San Pellegrino (0.25l / 0.75l)	3.50 / 8.00
Pepsi / Pepsi MAX	3.50
7-up	3.50
Sisi	3.50
Royal Club Tonic	5.00
Red Bull / Red Bull ZERO	6.00
Ginger Ale	4.00
Ginger Beer	4.50
Bitter Lemon	4.50
Cassis	3.50
Orange Juice	4.00
Apple Juice	4.00
Cranberry Juice	4.00
Pineapple Juice	4.00
Iced Tea (Green / lemon / peach)	4.00

BAR SNACKS

Bitterballen	7.00
Vegan Bitterballen	7.00
Arancini	6.00
Cheese Fingers	5.00
French Fries	5.50
Sweet Potato Fries	6.50
<i>Add truffle mayonnaise - 1.00</i>	

ALL DAY MENU

Caeser Salad <i>Chicken, bacon, eggs, capers, anchovies, caeser dressing, rosemary focaccia</i> <i>Extra bacon - 1.00</i>	16.00
Burger 51 <i>tomato, lettuce, caramelised onion, ketchup, mayo. Served with fries</i>	22.00
Portobello Burger <i>Mushroom, pickles, caramelised onion, pumpkin "cheese", vegan bacon, lettuce, sun-dried tomato, mustard mayo. Served with fries</i>	20.00
Club Sandwich <i>ham, bacon, tomato and mayonnaise</i>	16.00
Rigatoni al Pomodoro	14.00
Rigatoni al Pesto <i>Basil, pine nuts</i>	14.00
Rigatoni alla Bolognese <i>Ragù, bechamel, Parmigiano Reggiano</i>	15.00
Lasagna alla Bolognese	20.00

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