

*Dining*

## *Nibbles and Bites*

<b>NORTH SEA LOBSTER ROLL *</b> Lime mayonaise, chives, brioche bun, salmon roe	28
<b>DUTCH CHEESE SELECTION *</b> Mix of Dutch cheeses, nuts, dry and fresh fruit, crackers	20
<b>PATA NEGRA 100% IBERICO</b> Served with Amsterdam pickled vegetables	39
<b>FRITES ATELIER FRIES</b> Truffle or Andalusian mayonnaise	12
<b>OYSTERS GILLARDEAU (1 PCS)</b>	6
<b>ROASTED FETA BITES</b> Shallot cream, pistachios, honey	12
<b>CRISPY SHRIMP TOAST</b> Filled with shrimp mousse, kefir-lime mayo, sesame, furikake	23
<b>BEEF OR MUSHROOM BITTERBALLEN</b> 6pcs, Zaanse mustard, Kesbeke pickles	16
<b>WARM FORT NEGEN SOURDOUGH BREAD*</b> Served with The Court butter	10

## *The Court All Time Favourites*

<b>ROASTED CAULIFLOWER</b>	22
Dill yoghurt, black tahini, za'atar, pomegranate, kefir-lime oil	
<b>CLASSIC CAESAR SALAD</b>	18
Hard boiled egg, anchovies, caesar dressing, sourdough croutons	
<i>Add North Sea lobster tail 18   chicken 8</i>	
<b>POTATO LEEK SOUP</b> 🍴	18
Fried leek, sourdough croutons, pimento oil	
<b>'SNERT' SOUP</b>	20
Traditional Dutch split pea soup with smoked sausage and crispy katenspek	
<b>WINTER SALAD</b> 🍴	21
Chicory, yellow and chiodgia beetroot, pear, Magor cheese, walnuts, balsamic	
<b>CROQUE MONSIEUR</b>	26
Sourdough, Dutch smoked ham, parmesan bechamel, served with winter salad	
<b>1900'S CLUB SANDWICH</b>	29
Crispy bacon, chicken, free-range egg, tomato, lettuce, brioche, andalusian mayo	
<b>PAN-SEARED SALMON LOIN</b>	36
Green herb hollandaise, sautéed mushrooms, kale, purslane	
<b>STEAK FRITES</b>	49
Uruguayan ribeye, bearnaise sauce, chimichurri, served with french fries	
<b>DUTCH DOUBLE BEEF CHEESEBURGER</b>	36
Beef patty, red onions compote, Gouda cheese, bacon, brioche bun	
<b>THE COURT PASTA</b> *	26
Weekly inspiration using seasonal ingredients	

### PARTNERS IN PROVENANCE

Rosewood's Partners in Provenance commitment is born out of respect for local farmers, indigenous agriculture, and a dedication to delivering the highest quality foods. Rosewood Amsterdam looks for the best farms, orchards and artisans to provide our customers with "premium" local products such fresh seafood from Zeeland and the North Sea, dairy and eggs from Lindenhoff Farms in Baambrugge, handcrafted chocolates from Puccini in Amsterdam, and exceptional cheeses from Kaasfort in Fort Zuidwijkermeer, Assendelft.

Our Team is at your service for any dietary restrictions  
Ons team staat voor u klaar voor allergie of dieetwensen  
All prices are in Euros and include tax

\* Partners in Provenance | 🍴 Vegetarian

## *Tompouce* \*

A quintessential Dutch pastry, known for its delicate puff pastry layers embracing a smooth, velvety custard crowned with a glossy glaze.

Celebrated during festive occasions, it embodies a perfect harmony of elegance, texture, and tradition.

CLASSIC MADAGASCAR VANILLA

ORANGE AND PASSION FRUIT

DARK & MILK CHOCOLATE

10

## *Sweets*

### DUTCH APPLE PIE

Tonka whipped cream, cinnamon

14

### CRÈME BRÛLÉE

9

### CHOCOLATE AND PRALINES \*

each 6

## *Ice Cream Coupes*

12

### MELKMEISJE

Dutch milk ice cream, chocolate sauce, and crispy stroopwafel. A tribute to Dutch heritage and Vermeer's iconic painting *The Milkmaid*. A nostalgic yet refined combination that celebrates the simplicity and beauty of classic Dutch flavors.

### MAXIMA

Dulce de leche ice cream, coconut meringue, Dutch chocolate hagelslag, coffee sauce. Inspired by Queen Máxima and her Argentinian roots, this regal dessert brings together cultures. A bold and indulgent creation that celebrates charm, elegance, and a touch of royal flair.

### IRENE

Orange sorbet, Provo Jenever-botanicals infused sauce, orange compote. Named after our distillery pot, Irene, this coupe is an homage to the provocative spirit of Amsterdam's 1960's Provo movement. Vibrant, refreshing, and unapologetically original.

Our Team is at your service for any dietary restrictions  
Ons team staat voor u klaar voor allergie of dieetwensen  
All prices are in Euros and include tax

\* Partners in Provenance |  Vegetarian

*Tea & Coffee*

# Coffee

ESPRESSO	6
MACCHIATO	7
CAFFÉ LATTE	7
CAPPUCCINO	7
AMERICANO	7
FLAT WHITE	7
FRENCH PRESS	7
ICED COFFEE	7
ICED LATTE	7
MATCHA LATTE	9
HOJICHA LATTE	9
CHAI LATTE	8
HOT CHOCOLATE	7
BABYCCINO	5

Milk: skimmed, whole, lactose-free, almond, coconut, oat or soy

## *Black*

### ASSAM BREAKFAST

Expertly blended from selected gardens in Assam, India, for satisfying robust black tea with honeyed malt richness.

### CHAI

A highly aromatic combination of rich and malty Assam black tea from India with cinnamon, cardamom and ginger spices.

### DARJEELING 2<sup>ND</sup> FLUSH

Grape sweetness, notes of toasted hay and hops, and hints of muscatel, this tea encapsulates the unmistakable character of Darjeeling. A light, highly fragrant and uplifting black tea.

### EARLY GREY

Invigorating black tea lifted by fresh and exuberant citrus. For supreme texture and flavour, a touch of elevated natural bergamot extract tempers the tea's richness.

## *Oolong*

### YELLOW GOLD

A masterfully hand-rolled oolong tea. The leaves unfurl upon infusion to render a full-bodied sweetness combined with sumptuous notes of fresh meadow grass, linseed and golden syrup.

## *Green*

### JADE SWORD

Bursting with sweet spring flavour, and selected for its succulent fresh taste, this is our introduction to exceptional green tea. A refreshing infusion with pleasant, sappy top notes and characterful umami depth.

### JASMINE PEARLS

Young spring picked buds of green tea, naturally scented with fresh jasmine flowers. Vivid infusion with the sublimely enchanting aroma of sweet, fragrant jasmine.

### GENMAICHA

Historically regarded as rustic tea with a hearty and enjoyable flavour. Green tea, combined with high quality, roasted and puffed organic rice, for a delectable toasted, warming flavour.

### MATCHA

A symbol of Japanese tea culture. This matcha is made using the traditional stone-grinding process, pulverising the tencha leaves with air pressure.

## *White*

### YUNNAN WHITE PEONY

An uplifting and fruity organic white tea with a light rose freshness. Its combination of large, downy, silvery buds and yellow-green leaves add depth to the tea, giving it a smooth texture and a refreshing floral character.

## *Herbal*

### BLACK CURRANT AND HIBISCUS

A quenching, vivacious blend of juicy blackcurrants and dried roselle hibiscus elicits a balanced infusion which is naturally bursting with bold flavour and a gentle tartness.

### CHAMOMILE FLOWERS

Soothing late-summer chamomile blooms with mellow complexities.

### LEMONGRASS & GINGER

Comprising two simple, natural ingredients – intensely fresh lemongrass and satisfyingly warm ginger – this herbal infusion is bright, zesty and invigorating.

### ROOIBOS

Tangy and mellow with a subtle richness of Seville oranges. Our organic Rooibos presents the purest flavour from its deep red, long-cut leaves, with a rich infusion full of authentic character.

### FRESH MINT

### FRESH GINGER

# *Beverages*

## *Non-Alcoholic Corner*

### BOTANIQ SPRITZ

Amàrico, elderflower, carbonated pear

12

### BELLA LIMONATA

Seedlip Garden, 0% Limoncello, LE Soda

12

### COURT ICED TEA

Black tea, rhubarb, strawberry

8

### PEACH AND VERBENA ICED TEA

Alain Milliat

9

### ALAIN MILLIAT SPARKLING PINOT NOIR

9

### PASSIONFRUIT KOMBUCHA CULTCHA

9

### TRIP ELDERFLOWER AND MINT

9

## *The Court Bloody Mary*

Personalize your version of the Bloody Mary  
by choosing below options

### SPIRITS

Roku Gin | Haku Vodka | Los Siete Misterios Mezcal

### SPICES

Traditional | Mexican | Asian

### JUICES

Red | Yellow | Black tomato juice

## *Cocktails*

<b>ACE GARIBALDI</b> Campari, fluffy carrot & orange	19
<b>BLOOM SPRITZ</b> Roku, Martini Floreale, passion fruit, LE tonic	19
<b>SUNLIT FIZZ</b> Bacardi Carta Blanca, bergamot & pandan, tropical kombucha	19
<b>GOLDEN HOUR NEGRONI</b> Premier Cru, peach wine, Campari	19
<b>LIFT OFF MARGARITA</b> Patron Silver, melon & kaffir, Amàrico, fino sherry	19
<b>COSMO 3.0</b> Haku, rhubarb & kaffir lime, cranberry, clarified matcha	19
<b>MIDNIGHT 75</b> Grey Goose, St Germain, orange blossom, Billecart-Salmon Brut Le Réserve	19
<b>AFTER DARK OLD FASHIONED</b> Michter's Rye, salted caramel sherry, apple, clarified milk	19

## *Champagne & Sparkling*

	<i>gls</i>	<i>btl</i>
BILLECART-SALMON LE RÉSERVE NV	26	145
BILLECART-SALMON LE ROSÉ NV	35	195
BILLECART-SALMON LE SOUS BOIS NV	35	195
BILLECART-SALMON BLANC DE BLANCS NV		235
CHRISTOFFE GRAND CRU LE MESNIL-SUR-OGER BLANC DE BLANCS NV	75	440

## *White Wine*

GRÜNER VELTLINER, Weinwurm 2024	9	50
CHENIN BLANC, Rijk's 'Touch', 2024	13	75
VIOGNIER, Domaine de la Baume 'Terres' 2023	15	90
POUILLY-FUMÉ, Cedrick Bardin 2024	17	100
CHABLIS, Domaine Raoul Gautherin & Fils 1er cru 'Les Vaillons' 2024	27	155
SANCERRE, Domaine Gitton et Fils 'Les Belles Dames' 2024		120
MEURSAULT, Domaine Hubert Bouzereau-Gruère Et Filles, 'Limozin' 2022		245

## *Rosé Wine*

CÔTES DE PROVENCE, Domaine de L'Amaurigue 'Fleur' 2024	11	65
CÔTES DE PROVENCE, Château Minuty, Rosé Et Or 2024	21	125
CÔTES DE PROVENCE, Château Minuty, 281 2024		170

## *Red Wine*

BARBERA, Villa Sparina 'Montej' 2023	9	50
CÔTES DU RHÔNE, Domaine de Clavel 'Clair de Lune Saint-Gervais' 2021	13	75
RIOJA, Lar de Paula 'Reserva Limited Edition' 2015	17	100
L'ESPRIT DE CHEVALIER, Domaine de Chevalier 2020	19	110
CHASSAGNE-MONTRACHET Thomas et Sylvie Morey VV. 2022	35	210
GEVREY-CHAMBERTIN Domaine Philippe Leclerc 'Les Platieres' 2022		190
PESSAC-LEOGNAN La Chapelle de la Mission Haut Brion 2015		325

## *Aperitif*

AMÀRICO APERITIVO 0% abv	9
ANTICA FORMULA	9
APEROL	9
BÈRTO APERITIVO	9
CAMPARI	9
COCCHI AMERICANO	9
FERNET BRANCA	9
LILLET BLANC	9
MARTINI VIBRANTE & FLORALE 0% abv	9
NOILLY PRAT AMBRÉ	9
NOILLY PRAT ORIGINAL DRY	9
NOILLY PRAT ROUGE	9
NOIX DE LA ST JEAN	9
PASTIS HENRI BARDOUIN	9
PUNT E MES	9
RINQUINQUIN APÉRITIF À LA PÊCHE	9

## *Gin*

PROVO	14
BOMBAY PREMIER CRU	15
BOMBAY SAPPHIRE	14
FARMER'S	15
GIN MARE	16
HENDRICK'S	15
KI NO BI	16
MONKEY 47	15
ROKU	17
THE BOTANIST	16
HARAHORN NORWEGIAN SMALL BATCH	14

## *Vodka*

GREY GOOSE	14
GREY GOOSE LE CITRON	15
KETEL ONE	16
HAKU	14
TITO'S	16

## *Tequila*

PARTIDA ANEJO	22
PARTIDA REPOSADO	19
PATRON ANEJO	17
PATRON EL CIELO	55

## *Mezcal*

LOS SIETE MISTERIOS DOBA-YEJ	14
THE LOST EXPLORER ESPADIN 8	18

## *Rum*

ANGOSTURA 1919	13
BACARDI CARIBBEAN	13
BACARDI CARTA BLANCA	14
BACARDI GRAN RESERVA DIEZ	14
BRUGAL 1888	18
DIPLOMATICO PLANAS	15
MOUNT GAY BLACK BARREL	18
MOUNT GAY ECLIPSE	14

## *Brandy*

PISCO BARSOL PRIMERA	14
RÉMY MARTIN VSOP	14

## *Brewery*

JUSTITIA POJ LAGER X JOPEN	9
JOPEN MOOIE NEL IPA	9
LA GOUDALE BLONDE	9
NOAM LAGER	9
AFFLIGEM WIT	8
LUCKY SAINT unfiltered lager 0.5% abv	7
AFFLIGEM BLOND 0.0% abv	7

## *Soft Drinks*

COCA-COLA	6
COCA-COLA ZERO	6
LONDON ESSENCE	7
SODA   TONIC   GINGER ALE   GINGER BEER   LEMONADE	
PINK GRAPEFRUIT SODA	
FEVER TREE SLIM LIME TONIC	7

## *Juices - Alain Milliat*

COX'S APPLE	8
TOMATO	8
PINEAPPLE	8

## *Mineral Water*

	<i>330ml</i>	<i>750ml</i>
EVIAN STILL/SPARKLING	6	8
MARIE-STELLA-MARIS STILL/SPARKLING	6	8
ROSEWOOD FILTERED WATER		6 pp

