

FESTIVE MENU

at Soho House Amsterdam

BITES

Truffle potato (vegetarian, gluten-free)

Smoked salmon blini, horseradish creme fraiche,
pickled shallots, dill, lemon

Pulled beef cheek slider, cheddar, smoked onion mayonnaise

STARTERS

Roasted pumpkin, radicchio, blood orange,
sage & balsamic (plant-based, gluten-free)

Seared scallops, Jerusalem artichokes, saffron vinaigrette (gluten-free)

MAINS

Roast dry aged entrecote, bone-marrow Bordelaise sauce,
confit garlic mash potato

Poached salmon, Champagne beurre blanc, glazed carrots, dill

DESSERT

Dark chocolate tart, clementines, whipped mascarpone

100€ per person | served sharing style

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.