



## BOWERY RESTAURANT

### SHARED INDULGENCES

these delightful bites are great for small or larger groups  
(or to keep all to yourself!)

#### BOWERY BREAD

pumpkin hummus | aioli • 8

#### FLAMMKUCHEN

smoked beetroot | goat cheese | red onion | bacon • 12

#### SOFT TACOS (3 PIECES)

pulled chicken | corn | avocado crème | sriracha • 16

#### DIM SUM SELECTION (6 PIECES)

pork | chicken | prawn • 15

#### GYOZA (4 PIECES)

duck | ketjap | furikake • 15

#### POTATO BEIGNETS

“Weiderund” steak tartare | piccalilli cream • 18

### TASTY STARTERS

kickstart your meal with these delectable dishes

#### BURRATA & FIGS

honey | pomegranate | pickled onions | balsamico • 17

#### POKE BOWL

sushi rice | edamame | mango | dragon fruit | red cabbage  
add salmon • +9 | tuna • +9 | beef • +10

#### BOWERY BAO

rendang | soft shell crab tempura | black garlic • 16

#### CAESAR SALAD

croutons | anchovies | Wilde Weide Overjarig cheese • 15  
add roasted Oranjehoender • +7 | prawns • +9

#### SASHIMI TUNA & SALMON

shiso leaf tempura | wakame |  
Tomasu soy sauce • 28

#### KARA AGE CHICKEN

kimchi salad | carrot crisp | hoisin chili • 16

#### DUCK RILETTE

beech mushrooms | sweet potato | raspberry crisp  
brioche • 17

### SIZZLE & SEAR

discover our selection of grilled meats and fish a la plancha

SERVED WITH 1 SIDE DISH OF YOUR CHOICE

#### GRILLED KING PRAWNS (4 PIECES)

lemon butter | garlic • 36

#### SEABASS

sauce chimichurri • 33

#### “WEIDERUND” RUMP STEAK 180 GR.

sauce green pepper • 33

#### “WEIDERUND” ENTRECOTE, DRY-AGED, 250 GR.

sauce Zaanse mustard • 39

#### RIBEYE USA BLACK ANGUS 300 GR.

sauce red wine • 63

#### CÔTE DE BŒUF “WEIDERUND” 1KG

recommended for 2 people and served with 2 sides  
sauce salsa verde or Madeira • 124

#### “REDEFINE FLANK STEAK”

sauce tomato salsa • 32

please speak to your waiter if you'd prefer a different sauce pairing

#### CHOOSE YOUR SIDE

ADDITIONAL SIDES AT €8 EACH

mac ‘n’ cheese with “Bastiaansen Blauw” cheese  
sautéed mushrooms  
hand-cut fries by Frites uit Zuyd  
sweet potato fries with truffle mayonnaise and Parmesan  
cauliflower, beurre noisette and hazelnut  
plain Caesar salad

If you have any allergies or dietary requirements, please inform one of our Team Members

vegan vegetarian

### STAR SIGNATURES

this all-star lineup features curated food and drink pairings  
handpicked by our culinary team



#### BOWERY BURGER

##### BEST WITH HOMELAND ZEEBONK IPA

“Weiderund” beef (200 gr.) | brioche bun  
fried egg | pickles | tempura onion | Cheddar cheese  
Bowery sauce | hand-cut fries by Frites uit Zuyd • 28



#### Curious about our Planet Burgers?

Ask your waiter for the special menu — juicy, flavor-packed, planet-friendly, and topped with gourmet ingredients, crafted by our Executive Chef.

#### PLAICE FILLET

##### BEST WITH A GLASS OF APOSTELHOEVE PINOT GRIS

polenta | yellow beetroot  
tomato salsa | crayfish | beurre blanc • 36

#### SAFFRON RISOTTO

##### BEST WITH A GLASS OF THORN DORNFELDER

sweet-sour red onion | cheese croquette | pumpkin • 25

#### BEEF BRISKET

##### BEST WITH A GLASS OF THORN DORNFELDER

potato mash | smoked butter | purple cauliflower  
BBQ sauce • 34



#### NASI GORENG

##### BEST WITH BINTANG BEER

fried rice | chicken satay | pork satay  
prawn tempura | peanut sauce • 34

#### BOWERY BEEF RENDANG

##### BEST WITH HOMELAND ZEEBONK IPA

nasi putih | ayur buncis | emping • 32

#### BEEF BACK RIBS

##### BEST WITH HOMELAND ATLANTIS (TRIPEL)

sweet potato | edamame | panko crust | sweet chili • 32

#### ASIAN STIR FRY

##### BEST WITH HOMELAND AMSTERDAMS WIT

udon | seasonal vegetables | soy | ginger | cashews • 21  
add tofu • +5 | chicken • +7 | prawns • +9 | beef • +9

**pick a sauce** sweet sour or black bean or teriyaki or chili garlic