



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 • 16

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 ♡
pomegranate | pickled onions | balsamico • 17

POKE BOWL V
sushi rice | edamame | mango | dragon fruit | red cabbage • 15
add salmon • +9 | beef • +10 | tuna • +11

BOWERY BAO
rendang | soft shell crab tempura | black garlic • 16

CAESAR SALAD
croutons | anchovies | Wilde Weide Overjarig cheese • 16
add roasted Oranjoender • +7 | prawns • +9

SASHIMI TUNA & SALMON
shiso leaf tempura | wakame | Tomasu soy sauce • 29

KARA AGE CHICKEN
kimchi salad | carrot crisp | hoisin chili • 16

DUCK RILETTE
beech mushrooms | sweet potato | raspberry crisp brioche • 17

Taking inspiration from the Dutch word “bouwerij”, meaning “farm”, as well as a neighborhood in New York City known for being a cultural melting pot, Bowery Restaurant brings Dutch heritage to life through a fresh, cosmopolitan perspective. From classic comfort food to modern interpretations of timeless recipes, our menu offers local, seasonal ingredients combined with the global inspirations that reflect our diverse culinary team.

SIZZLE & SEAR

discover our selection of grilled meats and fish à la plancha
(served with one side dish of your choice)

GRILLED KING PRAWNS (4 PIECES)
lemon butter | garlic • 37

SEA BASS
chimichurri sauce • 33

“WEIDERUND” ENTRECÔTE, DRY-AGED (250 G)
Zaanse mustard sauce • 40

“WEIDERUND” RUMP STEAK (180 G)
green pepper sauce • 35

RIBEYE USA BLACK ANGUS (300 G)
red wine sauce • 65

CÔTE DE BŒUF “WEIDERUND” (1 KG)
recommended for 2 people, served with 2 sides
salsa verde or Madeira sauce • 129

“REDEFINE FLANK STEAK” V
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

STAR SIGNATURES

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



PLANET BURGER ♡
packed with irresistible flavor — juicy patties, signature sauces, and the perfect balance of freshness and crunch crafted with Redefine Meat, using less land and water and producing fewer emissions • 25

ask your waiter for the Planet Burger menu to discover our selection.

HALIBUT
polenta | yellow beetroot | tomato salsa | crayfish | beurre blanc • 36
best with a glass of Apostelhoeve Pinot Gris

SAFFRON RISOTTO ♡
sweet-sour red onion | cheese croquette | pumpkin • 25
best with a glass of Thorn Dornfelder

BEEF BRISKET
potato rösti | smoked butter | purple cauliflower | BBQ sauce • 34
best with a glass of Thorn Dornfelder

NASI GORENG
fried rice | chicken satay | pork satay | prawn tempura | peanut sauce • 35
best with Bintang beer

BOWERY BEEF RENDANG
nasi putih | ayur buncis | emping • 32
best with Homeland Zeebonk IPA

BEEF BACK RIBS
sweet potato | edamame | panko crust | sweet chili • 32
best with Homeland Atlantis (Tripel)

ASIAN STIR FRY ♡
udon | seasonal vegetables | soy | ginger | cashews • 22
pick a sauce: sweet & sour | black bean | teriyaki | chili garlic
add tofu • +5 | chicken • +7 | prawns • +9 | beef • +9
best with Homeland Amsterdams Wit

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

V vegan ♡ vegetarian