

Menu

Mata Hari

THE HIDDEN GEM OF THE RED LIGHT DISTRICT



Allergies? Scan the QR -code

CAFÉ - RESTAURANT - BAR
OUDEZIJDS ACHTERBURGWAL 22



Mosselen met friet
Mussels with fries 26

Burger – Angus beef – Roquefort – paprika relish
Burger – Angus beef – Roquefort – pepper relish 21

Ravioli – ricotta – beurre noisette
Ravioli – ricotta – beurre noisette 19

Rib-eye – beurre Café de Paris
Rib-eye – beurre Café de Paris 26

Bites

Stokbrood – kruidenboter
Baguette – herb butter 6

Oester – mignonette – citroen
Oyster – mignonette – lemon 5

Gefrituurde mosselen – ravigote
Fried mussels – ravigote 5

Bella di Cerignola olijven
Bella di Cerignola olives 5

Grillworst – piccalilly mayonaise
Grilled sausage – piccalilly mayonnaise 8

Charcuterie – pane carasau
Charcuterie – pane carasau 16

Ossenworst – oude kaas – Amsterdams uitje
Ossenworst – aged gouda – pickled onion 9

Oude kaas – Amsterdams uitje – mosterd
Aged gouda – pickled onion – mustard 8

Bitterballen van Dobben – mosterd
Bitterballen van Dobben – mustard 9

Starters

Steak tartaar – eigeel – zuurgoed – pane carasau
Steak tartare – egg yolk – pickles – pane carasau 16

Garnalencocktail – schuim van cognac – bieslook
Shrimp cocktail – cognac foam – chives 16

Gekonfijte artisjok – rode biet – tomatillo
Confit artichoke – beetroot – tomatillo 15

Shared

Côte de boeuf 600g – chimichurri – hollandaise 69

Zeebaars – zee kraal – antiboise
Seabass – samphire – antiboise 60

Sides

Friet met mayonaise
Fries with mayonnaise 5

Seizoensgroenten
Seasonal vegetables 6

Veldsla – witlof – appel – mosterd dressing
Lamb's lettuce – chicory – apple – mustard dressing 8

Desserts

Chocolademousse – passievrucht
Chocolate mousse – passionfruit 10

Crème brûlée
Crème brûlée 8

Kaasplank
Cheese platter 15

Ask about our wine pairing

Not sure which wine to choose? Our staff is happy to recommend the perfect match for your dish, carefully selected to enhance flavors and create a balanced experience.