



**Homemade focaccia**

Labneh met za'atar dip.....7

**VOORGERECHT**

- ✓ **Salade gegrilde courgette**, bimi, geitenkaas, walnoten, witlof, chili olie..... 14
- Gerookte zalm uit onze smoker**, avocado crème, haring kaviaar, basilicum olie, mosterd cresses..... 15
- ✓ **Dry aged rode biet**, Granny Smith, hangop, cresses, walnoot, jelly van ui, pergamane..... 10 met geitenkaas..... + 3,5
- Steak tartare van Wijderund**, classic garnituur, olijfolie, gouden ei, 'Jean Bâton' truffel mayonaise..... 15
- Warme pulpo & gamba**, komkommer, pepers, koriander, kreeftensaus, ramen noedels, furikake nori..... 13

**SOEP**

- ✓ **Hollandse tomatensoep**, peterselieschuim, geraspte Old Amsterdamse kaas..... 9
- ✓ **Groentebouillon** met ravioli, jonge boontjes, lente-ui, peterselie olie..... 10

**HOOFDGERECHTEN**

- Indonesische rendang & truffel**, sweet & sour- munt komkommer, papadum bos ui, crème fraiche..... 24
- ✓ **Pizza 'Artemis'**, caprese, pesto, mozzarella, cherry tomaat, rucola..... 20
- Runderburger**, piccalilly, brioche bun, cheddar, tomaat, texturen rode ui, friet..... 24
- ✓ **Dutch Weedburger**, tomaten salsa, kropsla, augurken, rodekool, mierikswortel mayo, friet..... 24
- Coquilles & gamba**, wortel, bloemkool, romanesco, rozenvalsalade, basilicum olie..... 26
- Pappardelle**, kalfswang, bundelzwam, appeltjes, salie, taleggio, augurk..... 23
- Vlees of vis** special geserveerd met groenten en friet..... dagprijs

**BIJGERECHTEN**

- ✓ **Side salade**, salade van het seizoen, nootjes, balsamico vinaigrette..... 6
- Ambachtelijke verse friet van Friethoes** en Zaanse mayonaise..... 6
- Ambachtelijke verse friet van Friethoes** Parmezaan, truffel mayonaise..... 7,5

**NAGERECHTEN**

- Kaasplateau van Thomas**, Hollands kazen, notenbrood, confituren, noten..... 16
- Warme peren tarte-tatin** met witte chocolade en tijm, yoghurtijs met bosvruchten salsa..... 10
- Honeycomb - karnemelk ijs**, karamel appeltjes, zoete aardappel..... 9
- Koffie compleet**, chocolade bonbons van Lindy's Patisserie, chocolademousse, slagroom, vanille crème..... 10
- IJs smaken:**..... per bol 3,5 vanille, chocolate chip, bloedsinaasappelsorbet, citroen, maple walnoot

**EET  
SMAKELIJK**



veganistich



vegetarisch

Onze gerechten zijn heel fotogeniek!

#dutchdesign #artemisamsterdam #ARTplatform #dnaconnected #restaurantdestijl

Allergenenlijst op aanvraag beschikbaar



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Labneh with za'atar dip.....7

**STARTER**

- ✓ **Grilled zucchini salad**, bimi, goat cheese, walnuts, chicory, chili oil ..... 14
- Smoked salmon from our smoker**, avocado cream, herring caviar, basil oil, mustard cresses ..... 15
- ✓ **Dry-Aged beetroot**, Granny Smith, yogurt, cresses, walnut, onion jelly, pergamene ..... 10  
with goatcheese.....+ 3,5
- Steak tartare of Wijderund** (raw beef), classic garnish, olive oil, golden-crispy egg, 'Jean Bâton' truffle mayonnaise ..... 15
- Warm octopus & prawn**, cucumber, peppers, coriander, lobster sauce, ramen noodles, furikake nori..... 13

**SOUP**

- ✓ **Dutch tomato soup**, parsley foam, grated Old Amsterdam cheese ..... 9
- ✓ **Vegetable broth** with ravioli, young beans, spring onions, parsley oil..... 10

**MAIN**

- Indonesian rendang & truffle**, sweet & sour mint cucumber, papadum, spring onion, crème fraiche..... 24
- ✓ **Pizza Artemis**, caprese, pesto, mozzarella, cherry tomato, arugula..... 20
- Beef Burger**, piccalilly, brioche bun, cheddar, tomato, red onion textures, fries ..... 24
- ✓ **Dutch Weed burger**, tomato salsa, butterhead lettuce, pickles, red cabbage, horseradish mayo, fries ..... 24
- Scallops & prawns**, carrot, cauliflower, romanesco, Roseval potato salad, basil oil..... 26
- Pappardelle**, veal cheek, nameko, apple, sage, taleggio, pickle..... 23
- Fish or meat special**, served with vegetables and fries.....daily price

**SIDE DISHES**

- ✓ **Side salad**, seasonal salad, nuts, balsamic vinaigrette ..... 6
- Fries from 'Friethoes'**, with Dutch mayonnaise.....6
- Fries from 'Friethoes'** with Parmesan, truffle mayonnaise.....7,5

**DESSERT**

- Cheese platter from Thomas**, Dutch cheeses, nut bread, confiture, mélange of nuts..... 16
- Warm pear tarte tatin** with white chocolate and thyme, yogurt ice cream with berry salsa..... 10
- Honeycomb - buttermilk ice cream**, caramel apples, sweet potato..... 9
- Café complet**, Lindy's Patisserie chocolate bonbons, chocolate mousse, whipped cream, vanilla cream..... 10
- Ice cream flavors:**..... per scoop 3,5  
Vanilla, chocolate chip, blood orange sorbet, lemon, maple walnut

**BON  
APPETIT**



vegan



vegetarian

**Our dishes are selfiefproof!**

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Allergen information available upon request