

TRUFFLE BOUTIQUE

OVERTOOM 255 | AMSTERDAM

**Served every Tuesday – Sunday
11:00 – 16:00**

Grilled cheese on sourdough:

Four cheeses. 11,50

Mozzarella, parmesan, gouda, cream cheese, fresh truffle.

Meat lovers. 14,50

Serrano ham, 4 cheeses, duck rillettes, fresh truffle.

Truffle tuna melt. 12,50

Tuna & truffle salad, capers, bell pepper, cheddar cheese.

Sandwiches:

Serrano. 14,50

2 poached eggs, serrano ham, truffle hollandaise, served on hand rolled sourdough.

Stracciatella di buffala. 12,50

Stracciatella cheese, cherry tomato, basil, fresh truffle on hand rolled sourdough.

Salmon. 14,50

2 poached eggs, salmon, avocado, truffle hollandaise, served on hand rolled sourdough.

Chicken hotdog. 11,50

Truffle mayonnaise, fried onions, parmesan cheese, fresh truffle.

Omelette. 10,50

3 egg omelette, topped with fresh truffle, served on hand rolled sourdough.

Specials:

Lobster roll. 15,50

Our homemade lobster mix, chives, lime, topped with fresh truffle on a brioche bun.

Chicken waffles. 13,50

Crispy fried chicken with chives, with our truffle honey, served on a Belgian waffle.

Pancakes. 8,50

American style pancakes with red fruit, topped with truffle mascarpone.

Buratta salad. 16,75 (+add serrano 4)

White truffle oil, rocket, cherry tomatoes, fresh truffle, peaches, basil.

Zucchini hazelnut salad. 14,50

Arugula, tomatoes, hazelnut, parmesan, fresh truffle, hand rolled sourdough.

Hamburger. 14,50 (+add truffle fries 4,5)

180 grams of angus beef, arugula, tomato, truffle mayo, fried onions, on a brioche bun.

Sweets:

Raspberry cheesecake. 7,50

A slice of cheesecake with a raspberry swirl

Brownie. 8,50

Homemade brownie with hazelnut cream

Panna cotta. 7,50

Homemade panna cotta with red fruit

All day snacks:

Bread & truffle butter. 5,50

Baked camembert. 11,50

Manchego with truffle honey 11,00

Fries with parmesan and truffle mayo 6,50

Stracciatella di buffala 12,50

100 grams of serrano ham 8,50

Iberico bellota 14,50

Side of sourdough 3

Snackboard 34,50

TRUFFLE BOUTIQUE

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Served on every Wednesday - Saturday from 17:30 to 22:00.

Starters & sides:

Steak tartare. 14,50/21,50

80/150 grams of hand cut steak tartare, truffle mayo, truffle & hand rolled sourdough.

Baked camembert. 11,50

Camembert from the oven with truffle honey, thyme and hand rolled sourdough.

Arancini. 10.50

3 arancini balls served with putanesca, fresh truffle and parmesan cheese.

Buratta. 14,50

Coeur de boeuf tomato carpaccio served with fresh truffle and basil.

Pulpo. 12,50

Slow cooked squid tentacles, white bean cream, mint, almonds, parmesan cheese.

Sides:

Baby broccoli. 8,50

Fries with parmesan & truffle mayo. 6,50

Green asparagus. 8,50

Side salad 5,50

Main courses:

Beef burger. 14,50 (+add fries 4,50)

Beef burger with cheese, lettuce, fresh truffle, fried onions, tomato, truffle mayonnaise.

Tagliatelle. 29,50

Tagliatelle with lobster chunks served in a lobster bisque & topped with shaved truffle.

Ravioli truffle. 23,50

Truffle cream sauce, ravioli with black truffle filling.

Steak & fries 32,50

Entrecote with morilles gravy, parsley & shaved truffle served with fries.
(always cooked medium rare.)

Walnut spaghetti. 21,50

Spaghetti in a walnut cream sauce with red cabbage, topped with black truffle.

Burrata salad. 16,75

Burrata, peach, cherry tomatoes, basil, fresh truffle, served with sourdough.

Zucchini. 15,50

Salad with zucchini, cherry tomatoes, parmesan, black truffle and hazelnuts.

Deserts:

Raspberry cheesecake. 7,50

A slice of cheesecake with a raspberry swirl

Brownie. 8,50

Homemade brownie with hazelnut cream

Panna cotta. 7,50

Homemade panna cotta with red fruit