

CAPITAL KITCHEN

RESTAURANT | BAR | ART

welcome to capital kitchen,

where the menu goes beyond food. the best ingredients brought together by our passionate kitchen team make for heaven on a plate (if you ask us).

but there is more to expect: creativity, art, drinks, music, staff and guests are ingredients on the menu. we offer you a creative brainwave for lunch, dinner and drinks in the middle of the art experience.

our chef, dave wijnschenk, knows his way around pure and flavour-rich food. where classic and not-so classic dishes blend with creative and artistic finesse. we love to surprise you and your guests and go the extra mile to make sure you leave our kitchen happy ánd fulfilled.

instagram [@capitalkitchen.amsterdam](#)
website [www.capitalkitchen.amsterdam](#)

SANDWICHES

holtkamp croquettes - optional (v) beef or vegetable croquette, brioche bun, mustard, red cabbage	14.5
spicy curry chicken brioche roll, cucumber, red onion, spicy sambal	14.5
aubergine cream (vegan) flatbread, egg, sweet and sour cucumber	13.5
smoked mackerel sourdough bread, capers, yoghurt, fermented vegetables	13.5

EGG DISHES

eggs benedict sourdough, poached egg, ham, crispy bacon, hollandaise	14.5
fried eggs on rosemary bread	
+ tomato and cheese	11.5
+ ham and cheese	12.5
+ bacon and cheese	12.5
+ seasonal vegetables	11.5

LUNCH

BUSINESS LUNCH

a two-course chef's selection and coffee, served within 45 minutes. 35
perfect when time is limited, but taste is non-negotiable.

SOUP & SALADS

garden pea soup 9.5
mint, lemon, roasted broad beans

fresh couscous salad 14
apricot, smoked almonds, citrus- only available during lunch service
add lemon & pepper chicken (+2.5)

BITES

sourdough bread from 'Stadsbakkerij As' 6.5
olive oil, butter, smoked cauliflower cream

classic devilled egg & oscietra caviar 11.5 each
egg cream, crème fraîche fraîche

charcuterie board 16.5
various types of Dutch cold cuts, fermented vegetables

STARTER

tomato salad smoked ricotta, focaccia crouton	11.5
steak tartare pickled gherkin, capers, parsley, shallot, crispy egg yolk	16.5
mackerel ponzu vinaigrette, daikon, kohlrabi, sweet & sour red onion, charcoal tuile	15

CHEF’S MENU

enjoy our chef’s selection, showcasing the best of capital kitchen.
dietary requests are happily accommodated.

2 course menu	36.5
3 course menu	46.5

MAIN

sea bass smoked butter, capers, parsley	26.5
côte de boeuf to share (2 persons) old dutch sheep's cheese, shallot	90
short ribs red wine sauce, cauliflower, garlic	27.5
pork belly onion compote, pak choi, light miso beurre blanc	23
hanger steak tender rump steak, café de paris butter, fries	19.5
roasted leek (vegan) creamy rice, sauce vichyssoise. watercress, salted lemon	21.5

SIDE

fries with mayonaise	6.5
huzarensalade	7.5
broccolini	7.5
corn ribs	7.5