

REM AMSTERDAM MENU

Set high above the water, REM offers a dining experience shaped by
creativity, seasonality and a sense of adventure

Our kitchen brings together bold flavours and refined techniques
inspired by both local ingredients and influences from afar
Expect thoughtful, expressive dishes that reflect our curiosity and
continuous pursuit of flavour

Welcome to REM



Allergies or dietary needs? Scan the QR code and let us know!

DINNER

CHEF'S MENU

The 4-course menu includes an amuse-bouche and bread served alongside all courses.

4 COURSES

65

Beet - blackberry - horseradish - buttermilk

Squid tagliatelle - pork eel dashi - kalamansi - pork crackle

Lamb - pea - wild garlic - za'atar

Elderflower - goat yogurt - rhubarb - pink pepper

4 COURSES VEGETARIAN

65

Beet - blackberry - horseradish - buttermilk

White asparagus - elderflower beurre blanc - tonburi - sea lavender

Fermented cabbage - hazelnut - capers

Elderflower - goat yogurt - rhubarb - pink pepper

PAIRING

40

Our drinks pairing is designed to elevate your dining experience at REM. Each course is accompanied by a carefully selected beverage, with a diverse selection that may include beer, wine, sake, cider and cocktails.

Every pairing is chosen to complement and enhance the flavours of the dish, reflecting our curiosity and approach to unexpected yet harmonious combinations.

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A LA CARTE

STARTERS

Beef tartare - smoked egg yolk - mushroom garum - rye bread 16

Corvina - aguachile - cucumber - cilantro 14

Beet - blackberry - horseradish - buttermilk 12

MAINS

Lamb - pea - wild garlic - za'atar 24

Langoustine - risotto - bisque foam - puffed rice 23

Fermented cabbage - hazelnut - capers 18

TO SHARE

Monkfish 700gr. - smoked head sauce - monk's beard - lemon dressing 80

Côte de boeuf 600gr. - bordelaise 75

SIDES

Triple cooked potato - rosemary salt - mustard mayonnaise 6

Mixed leaf salad - radish - harico verts - peas 7

Roasted bimi - almonds - chimichurri 8

DESSERTS

Elderflower - goat yogurt - rhubarb - pink pepper 9

Tartalette - dark chocolate - kaffir lime 9

Cheese - kletzen bread - apple syrup 15