



LIMON

DRINKS & FOOD

Gustav Mahlerplein 222 1082 MA AMSTERDAM

DINNER

VOORGERECHTEN STARTERS

Oester 'Fine de claire' p/s 3,50
Oyster 'Fine de claire'

Gerookte zalm met gebakken papadum en piccalillymayonaise 15
Smoked salmon with baked papadum and piccalilly mayonnaise

Steak tartaar met augurk en sjalot 16,50
Steak tartare with pickles and shallot

Bietensalade met pompoen, geitenkaas en avocado 14,50
Beetroot salad with pumpkin, goat cheese and avocado

Linzensalade met feta en gegrilde groenten 14
Lentil salad with feta and grilled vegetables

SOEP SOUP

Soep van de dag 10
Soup of the day

HOOFDGERECHTEN MAINCOURSES

Picanha steak met pompoenpuree, groenten en chimichurri 26
Picanha steak with pumpkin puree, vegetables and chimichurri

Rib Eye steak met aardappelmousseline, groenten en truffelboter 25
Rib Eye steak with potato mousseline, vegetables and truffle butter

Tonijn steak met doperwetenrisotto en antiboise 26
Tuna steak with green pea risotto and antiboise

Pasta met cherrytomaten en zeevruchten 24
Pasta with cherry tomatoes and seafood

Melanzane alla Parmigiana met gebakken papadum 21
Melanzane alla Parmigiana with baked papadum

Limon burger met truffelmayonaise en Frites uit Zuyd (optie: vegetarisch) 18
Limon burger with truffle mayonnaise and Frites uit Zuyd (option: vegetarian)

BIJGERECHTEN SIDEDISHES

Brood met dip 6
Bread with dip

Side salade 5
Side salad

Frites uit Zuyd 6
Frites uit Zuyd



LUNCH

BROODJES SANDWICHES

Kip, avocado en Parmezaan Chicken with avocado and Parmesan	14
Eggs Norwegian met spinazie en Hollandaisesaus Eggs Norwegian with spinach and Hollandaise sauce	14
Gerookte makreelsalade met dillemayonaise Smoked mackerel salad with dill mayonnaise	14
Pastrami met honing-mosterdsaus Pastrami with honey mustard sauce	14,50
Gegrilde groenten met hummus en kikkererwten Grilled vegetables with hummus and chickpeas	13

LUNCHGERECHTEN LUNCH DISHES

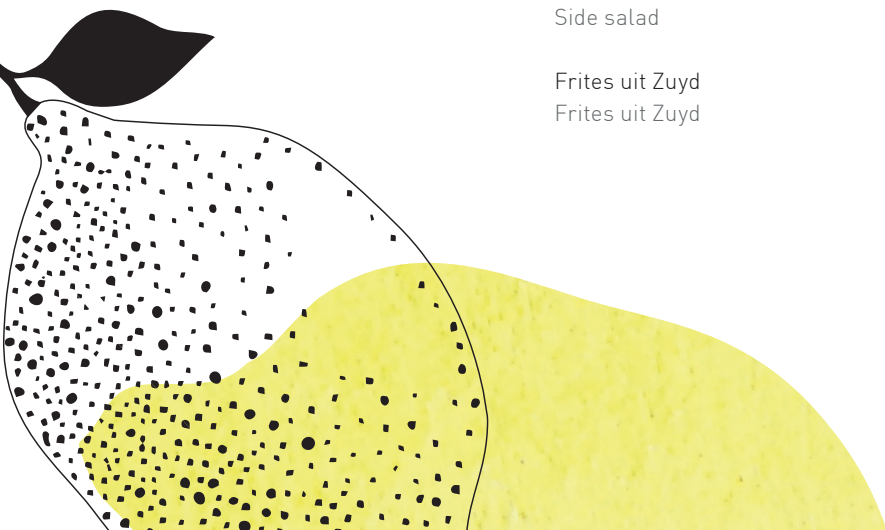
Gerookte zalm met gebakken papadum en piccalillymayonaise Smoked salmon with baked papadum and piccalilly mayonnaise	15
Steak tartaar met augurk en sjalot Steak tartare with pickles and shallot	16,50
Bietensalade met pompoen, geitenkaas en avocado Beetroot salad with pumpkin, goat cheese and avocado	14,50
Linzensalade met feta en gegrilde groenten Lentil salad with feta and grilled vegetables	14
Limon burger met truffelmayonaise en Frites uit Zuyd (optie: vegetarisch) Limon burger with truffle mayonnaise and Frites uit Zuyd (option: vegetarian)	18
Rib-eye met salade en Frites uit Zuyd Rib-eye with salad and Frites uit Zuyd	21

SOEP SOUP

Soep van de dag Soup of the day	10
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BIJGERECHTEN SIDEDISHES

Brood met dip Bread with dip	6
Side salade Side salad	5
Frites uit Zuyd Frites uit Zuyd	6



DRAFT BEERS

Peroni 5,2%

Slightly bitter pilsner with fresh character

3,20

Lowlander White Ale 5%

Local beer, brewed with Curacao orange, elderflower & chamomile

5,50

Grolsch Weizener 5,7%

Fresh yeast, coriander & orange

5,00

Grimbergen Blond 6,6%

Blond, sweet and fruity abbey beer

5,00

La Chouffe 8%

Fruity and spicy beer with coriander & light hoppy

5,50

Lowlander IPA 6%

Local beer, brewed with coriander & white tea

5,50

De Eeuwige Jeugd Lellebel

Local beer, bitter and fresh

5,50

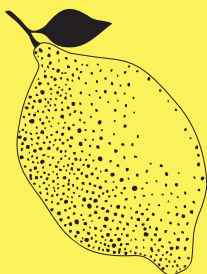
Limon Blond 4,5%

Our own beer!! Brewed with seabuckthorn & organic honey

5,50

Seasonal beer

Ask your waiter!!!!



BOTTLED BEER

Peroni 0,0%
Alcohol free beer from Peroni
3,20

Lowlander 0,0% Wit
Local alcohol free beer, brewed with reclaimed orange &
lemon peel
5,50

Lowlander IPA 0,3%
Juicy mango & citrus freshness
5,50

LVedett Extra Ordinary IPA 5,5%
Hoppy aroma & fruity notes
5,50

Vedett Extra White 4,7%
Fresh, subtle citrus & spicy aromas
5,50

Corona 4,5%
Fresh & sweet Mexican beer
5,00

Grimbergen Dubbel 6,5%
Vanilla, choves, toffee & caramel
5,50

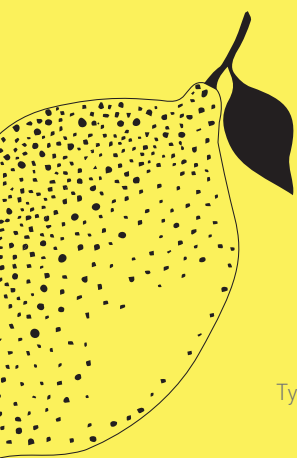
Grimbergen Triple 8,5%
Light sweet, bitterl
5,50

Duvel 8,5%
Blond & hoppy
6,25

Grolsch Radler
Fresh & Lemon
5,50

Mort Subite Kriek
Typical Belgium cherry beer
5,50

Magners Irish Cider
Fresh Apple Cider
5,50



COCKTAILS

Gin & Tonic's

Classic Ginto

Bombay Sapphire – Royal Bliss Tonic – Lime

12

Bombay Bramble

Bombay Bramble – Royal Bliss Berry – Red Fruit

14

Copperhead

Copperhead Gin – Royal Bliss Tonic – Orange

16

Aperitivo

Limon Spritz

Martini Fiero – Cava – Soda – Orange

8,50

Martini Mocktails

Martini Floreale or Vibrante – Royal Bliss Tonic
or Apple juice – Orange

6,50

Cocktails

Bacardi Cuatro Highball

Bacardi Cuatro – Royal Bliss Ginger Ale – Lime – Angostura Bitter

9

Dark & Stormy

Bacardi Spiced – Royal Bliss Ginger Beer – Lime
– Angostura Bitter

9

Mexican or Moscow Mule

Cazadores Blanco Tequila or 42Below Vodka – Royal Bliss
Ginger Beer – Lime – Angostura Bitter

10

Marula Pomegranate

Royal Bliss Tonic – Marula Pomegranate – Mint

14

Bloody Mary

42Below Vodka – Big Tom Tomato Juice – Lime – Angostura Bitter

9

Luminato

Bongiorno Limoncello – Royal Bliss Tonic – Lemon

9



BORREL

Kaasplateau van 'de Kaaskamer'
Cheese platter from 'de Kaaskamer'
14,50

Luxe borrelplank (voor 2 pers.)
Mixed platter (for 2 pers.)
19,50

Entrecote met portsaus
Entrecote with red port wine sauce
15

Iberico short ribs
Iberico short ribs
10

Bruschetta met tomaat en basilicum
Bruschetta with tomato and basil
8

Brood met dip
Bread with dip)
5

Bittergarnituur (16 stuks)
Fried mixed platter (16 pieces)
15,50

Bitterballen (8stuks)
Bitterballen (8stuks)
9,50

Kaasstengels (7stuks)
Cheese spring rolls (7 pieces)
8

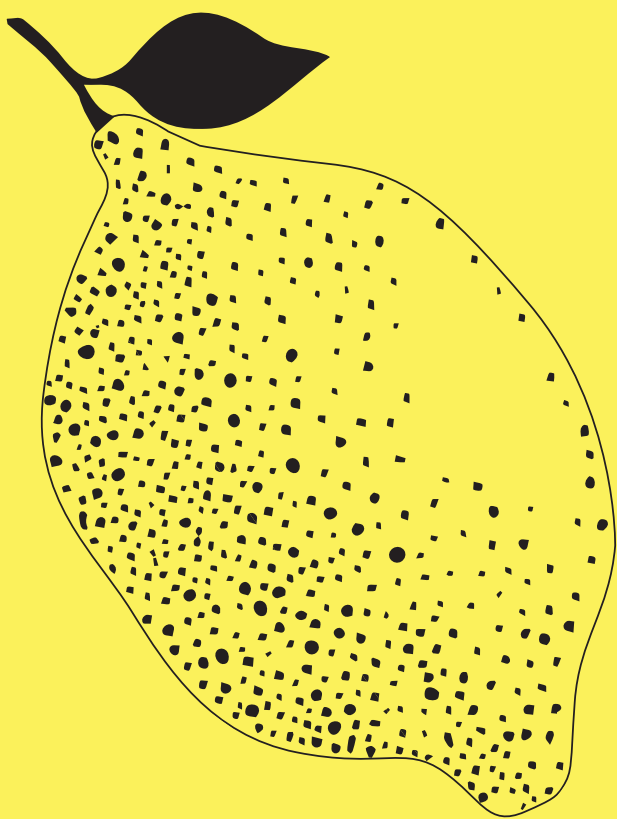
Kip krokant (5 stuks)
Crispy chicken (5 pieces)
8

Risottini truffel & bospaddenstoel (6 stuks)
Risottini truffle & mushroom (6 pieces)
8

Frites uit Zuyd
Frites uit Zuyd
6

Zoete aardappel friet met chilimayonaise
Sweet patato fries with chili mayonnaise
7





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