New York PUB & STEAKHOUSE

new york steakhouse

Old-school fine dining in a warm and comfortable setting, with great service and accompanied by a really unique view over the Leidseplein. The New York Steakhouse has it all. Our vintage elevator takes you swiftly to the restaurant on the third floor, where you can please your inner self with some tasty dishes from the grill and a wide array of wines and other drinks. A true New York steakhouse experience that locals cherish and tourists will remember.

Be sure to check out our menu and make a call to reserve your seat.

We're happy to welcome you!

menus

LEIDSEPLEIN MENU € 35

starter - main - dessert

STARTER

Bruschetta | *Escargots* | *Vitello Tonnato*

MAIN

Big Dutch Entrecote 230gr | *Butternut Lasagne* | *Beyond Burger* *Vegan*

add fries or a side salad to your main course

DESSERT

Chocolate Salted Caramel Cake

NEW YORK MENU € 45

starter - main - dessert

STARTER

Lobster Soup | *Beef Carpaccio* | *Demi-Homard* |
Any of the starters from the Leidseplein Menu

MAIN

Rib Eye 230gr | *Filet of Beef 210gr* | *Salmon Steak* |
Any of the mains from the Leidseplein Menu

add fries or a side salad to your main course

DESSERT

Chocolate Salted Caramel Cake | *New York Cheesecake* |
Affogato | *Coupe Colonel*

starters

Lobster Bisque 13,5

served with a dash of brandy to elevate the magic
kreeftenbisque met een scheutje cognac voor een extra kick

Burrata Cheese 11,5

served with figs and a balsamic reduction
burrata geserveerd met vijgen en balsamicosiroop

Bruschetta 9,5

bread with garlic, topped with cherry tomato, red onion and fresh basil
knoflookbrood, cherry tomaten, rode ui en verse basilicum

Escargots 10,5

snails baked in garlic butter, served with bread
slakken in kruidenboter geserveerd met brood

Demi-homard 15

half a Lobster served cold, with French mayonnaise and salad
halve koud geserveerde kreeft met Franse mayonaise en sla

Beef Carpaccio 13,5

tender sliced beef served with truffle mayonnaise, Parmesan cheese, and pine nuts
flinterdunne ossenhaas met truffelmayonaise, Parmezaanse kaas en pijnboompitten

Vitello Tonnato 11,5

tender sliced veal served with tuna mayonnaise
dun gesneden kalfsvlees geserveerd met een tonijnsaus

dry aged beef

The New York Steakhouse presents our new dry-aged meat selection. We dry-age our own premium beef leaving it tender while giving a rich distinctively meaty flavor. We stock four different breeds from various European locations.

Aberdeen Black € 9 per 100gr

From Angus cows that graze the pastures of Aberdeenshire, Scotland

Palmesteyn Boeuf Blond € 6 per 100gr

Originally from France, the Blond d'Aquitaine now graze in the Betuwe, next to the Dutch river the Linge

Rubia Gallega € 14 per 100gr

On the Gallician mountains in Spain you'll find the Rubia Gallega mostly grazing outside in the Atlantic winds. Only during the winter are they fed grains.

Simmentaler € 6 per 100gr

A versatile breed originating from the valleys of Western Switzerland now roams the Alps of Austria.

sides

Side Salad kleine salade	4,5
Fries portie friet	4,5
Grilled Asparagus Gegrilde asperges	4,5
Beer Battered Onion Rings gefrituurde uienringen	4,5
Sauteed Spinach gebakken spinazie	4,5
Bread portie brood	4
Dauphinoise Potatoes gegratineerde aardappel	4,5

sauces

Peppercorn sauce pepersaus	3,5
Bearnaise sauce bearnaisesaus	3,5
Mushroom sauce champignonsaus	3,5

mains

Big Dutch Entrecote 230 gr | 330 gr — 20 | 24

tender sirloin steak from the Dutch Maas, Rijn & IJsel area (MRIJ)
malse runder entrecote uit de Maas, Rijn & IJssel streek (MRIJ)

Rib Eye 230 gr — 26

Aberdeen black rib eye from Scotland
Aberdeen black rib eye uit Schotland

Filet of Beef 210 gr — 30

grass fed Hereford tenderloin from the lush green pastures of Ireland
ossenhaas van grasgevoerde Hereford koeien uit Ierland

Porterhouse Steak 500 gr — 34,5

T-bone steak combining the best of both worlds: filet and entrecote (MRIJ)
T-bone steak combineert het beste van twee werelden: ossenhaas en entrecote (MRIJ)

Roasted Lamb Shank — 25

Dutch Texel tender lamb falling off the bone, served with bone marrow gravy
Texels lamsschenkel botermals geserveerd met jus van het bot

Grilled Salmon Steak — 24

served with a crème fraîche & dill sauce
zalm steak geserveerd met een dille crème fraîche saus

Butternut Lasagne — 18,5

homemade with butternut squash, ricotta, and mushrooms
huisgemaakte lasagne met flespompoen, ricotta en paddestoelen

Beyond Meat Burger *Vegan* — 18,5

tasty plant based vegan burger
smakelijke plantaardige veganistische burger

Vegetarian Special — dayprice/dagprijs

ask your waiter for our vegetarian special
vraag uw gastheer naar onze vegetarische schotel

desserts

Chocolate Salted Caramel Delight Cake 7

crispy feuilletine with almond biscuit & chocolate mousse, separated by a layer of salted caramel and finished with chocolate ganache
krokante feuilletine van amandelbiscuit & chocolademousse, verdeeld door een laag gezouten caramel en afgemaakt met ganache

New York Cheese Cake 7

homemade creamy white chocolate cheese cake
huisgemaakte cheesecake van romige witte chocolade

Affogato 7

espresso poured over vanilla ice cream
espresso geschonken over vanille-ijs

Coupe Colonel 7,5

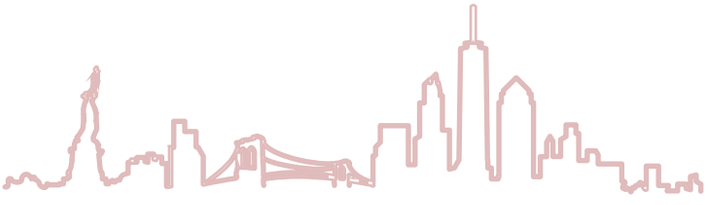
Ketel One Vodka poured over a lemon sorbet
Ketel One Vodka geschonken over een citroensorbet

Apple Crumble 7

served with vanilla ice cream
appel kruimel taart geserveerd met vanille-ijs

Selection of Cheese 13,5

two cheeses selected from local cheese specialist Tromp
twee kazen geselecteerd door kaashuis Tromp



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