



Café

# CALF & BLOOM

Restaurant

Singel 461, Amsterdam - tel: 020 4228890 - info@calfandbloom.nl - www.calfandbloom.nl

## BREAKFAST

Yoghurt (full fat/low fat/soy) 	7.50
homemade granola, banana, honey	
Yoghurt (full fat/low fat/soy) 	
homemade granola, apple, honey, cinnamon	7.50
Croissant, butter, strawberry jam	3.50

## TOASTED SANDWICHES

WHITE OR BROWN BREAD

Cheese	5.00
Ham and cheese	5.50
Cheese and tomato	5.50

## FRIED EGGS OR OMELETTES

WHITE OR WHOLE WHEAT RUSTIC BREAD



Plain	9.00
Cheese	10.00
Ham	10.00
Ham and cheese	11.00

## LUNCH PLATTERS


Pumpkin soup, boiled egg, chicken sandwich, veal croquette	10.00
<b>Lunch platter C&amp;B</b>	13.00
onion soup, puff pastry with veal ragout, potato salad, home smoked salmon, toast	

## SANDWICHES

WHITE OR WHOLE WHEAT RUSTIC BREAD

Tuna salad, capers, red onion, rocket	7.50
 Matured cheese, pickle mayonnaise, leek sprouts	7.50
Two veal croquettes from Holtkamp, mustard, pickles	11.50
Home smoked salmon, rocket pesto, mini pomodori	9.50
Carpaccio, black pepper mayonnaise, romaine lettuce, deep-fried capers	8.50
 Hummus, green herbs, pickled mushrooms, green asparagus	7.50
Club sandwich, marinated chicken, fresh mayonnaise, boiled egg, tomato, bacon, lettuce	12.50
<i>Chef's Special sandwich, see boards</i>	

## SOUPS

Onion soup gruyere, crouton	7.50
 Pumpkin-curry soup almonds, sour cream, coriander	7.50
<i>Chef's Special soup, see boards</i>	

## SIDE DISHES


Fresh salad with our own dressing	5.50
Fries with mayonnaise and ketchup	5.50
Crispy beans and green asparagus	5.50

## CHEF'S MENU

### STARTERS

€ 10.00

Escargots (6)  
herb butter, toasted rustic bread

 Cauliflower couscous  
green herbs, nuts, apricots, soy yoghurt

Shrimp croquettes from Holtkamp  
lemon mayonnaise, deep-fried parsley

Home smoked salmon  
potato salad, green asparagus

Puff pastry with veal ragout  
mushrooms, spring onion


### MAIN DISHES

€ 16.00

C&B's veal sausages  
Beluga lentils, fennel cream

Fried wolf fish  
eggplant cream, green beans, antioise,  
Dutch shrimps

Steak  
herb butter, fries, salad

 Potato gnocchi  
in crispy dough with goat cheese, baby tomato,  
rocket, balsamic syrup


*Chef's Special main dishes, see boards*

### DESSERTS

€ 7.00

Brownie with vanilla ice cream  
Crème brûlée  
Ice cream coupe with vanilla, lemon,  
and pistachio ice cream



## SALADS

Niçoise	15.50
medium-rare grilled tuna, boiled egg, pickles, green beans, tomato	
Caesar chicken	14.50
romaine lettuce, croutons, parmesan, anchovy dressing, boiled egg	
 Goat cheese	14.50
eggplant cream, courgette tempura, pine nuts	

## BURGERS

Hamburger	15.50
pure beef, tomato, lettuce, pickles, C&B sauce, fries, salad	
Cheeseburger	16.50
pure beef, bacon, cheddar cheese, tomato, lettuce, pickles, C&B sauce, fries, salad	

## FRESH PASTA

 Ravioli	15.50
filled with mushrooms, with parmesan, parsley, mushroom-cream sauce	
 Spaghetti	13.50
rocket pesto, sweet-and-sour beetroot, buffalo mozzarella	





## SNACKS

Bread, herb butter	6.50
Bread, hummus	7.00
Cheese platter: 4 cheeses with apple syrup	12.00
Charcuterie platter	12.00
Charcuterie and cheese platter	12.00
Mini veal croquettes (Dutch bitterballen) (6)	8.00
Mini shrimp croquettes (3)	10.00
Cheese sticks (6)	7.50
Mini vegetarian spring rolls (6)	7.50
Nacho's, cheddar cheese, guacamole, sour cream	9.50

## CAKES

Carrot cake	5.50
Cheesecake	5.50
Apple pie	5.50

Do you have a food allergy?  
Please let us know.

 = vegetarian dish     = vegan dish

## COMPOSE YOUR OWN MENU

Starter + main dish	22.50
Starter + main dish + dessert	27.50
Starter + dessert	15.00
Main dish + dessert	20.00

# DRINKS

## HOT DRINKS

Coffee	3.10
Espresso	3.10
Double espresso	4.10
Ristretto	3.10
Espresso macchiato	3.20
Cappuccino	3.40
Caffe latte	3.40
Latte macchiato	3.60
Flat white	4.40
Chai latte	3.50
Extra shot espresso	1.00
Tea	3.10
<i>choice of: ceylon, earl grey, English tea, jasmine, red fruits, rooibos or green tea</i>	
Fresh mint tea	3.50
Fresh ginger tea with lime or orange	3.50
Hot chocolate	3.20
Whipped cream	1.00

## COLD DRINKS

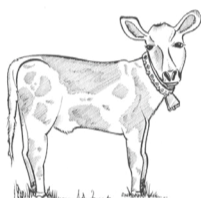
Soft drinks	3.30
Mineral water, 75cl	6.80
Milk, buttermilk	2.90
Chocomel, Fristi	3.30
Iced coffee (from March until October)	3.50
Iced tea, homemade	3.20

## JUICES

Apple juice, tomato juice	3.30
Unfiltered apple juice, pear juice	3.50
Fresh orange juice small/large	3.80 / 4.80
Cranberry juice	3.80
Fruit- and vegetable juices (cold pressed raw), choice of:	4.80
▪ Super Green: pear, broccoli, kiwi, lemon, apple, kale, banana, spinach	
▪ Super Blue: blueberry, kale, beetroot, spinach, strawberry, orange, blackcurrant, apple	
▪ Super Orange: mango, celery, apple, lemon, orange, passion fruit, carrot	

## COCKTAILS

Hugo	11.00
Bloody Mary	11.00
Espresso Martini Caramol	11.00
Pinky Union 55 Rum & grapefruit soda	11.00
Dark & Stormy	11.00
Bloom Gin & Elderflower tonic	11.00
Bloom Rose Gin & Aromatic tonic	11.00
Bobby's Gin & Indian tonic	11.00
Bobby's Jenever & Ginger ale	11.00
Seedlip (0.0% Spirit) & Aromatic tonic	11.00



CALF = KALVERSTRAAT

What's in the  
**NAME?**



BLOOM = FLOWERMARKET

WE CONNECT!

## BEERS

### Draft

Heineken, 25cl. 5.0%	3.20
Heineken, 50cl. 5.0%	6.40
Heineken Extra Cold, 25cl. 5.0%	3.40
Heineken Extra Cold, 50cl. 5.0%	6.80

### Bottle

Amstel 5.0%	3.50
Amstel Radler 2.0%	3.80
Amstel Radler 0.0%	3.80
Wieckse Witte 5.0%	3.80
Wieckse Rosé 4.0%	3.80
Heineken 0.0%	3.50
Heineken Longneck 5.0%	3.80
Vedett Extra Blond 5.2%	4.00
Palm 5.2%	4.00
Apple Bandit Cider 4.5%	4.90
Guinness Longneck 4.2%	5.50
Affligem Dubbel or Tripel 6.8% / 9.0%	5.50
Duvel 8.5%	5.50
La Chouffe 8.0%	5.50
Sol 4.5%	5.50

### Beers from Amsterdam

Brouwerij 't IJ, IJwit 6.5%	5.50
Oedipus Mannenliefde, Saison 6.0%	5.50
Oedipus Mama, Pale Ale 5.0%	5.50
Two Chefs Brewing Green Bullet, IPA 5.7%	5.50
Two Chefs Brewing Howling Wolf, Imperial Porter 8.0%	5.50
Lowlander White Ale 5.0%	5.50
Lowlander Ginger 2.5%	5.50

**Beer Special**, see boards

## WINES

### SPARKLING

Prosecco Spumante Brut, Follador Italy, s.a. Glera (2)	7.50   35.00
Champagne Brut Reserve, Taittinger Champagne, France, s.a. Chardonnay, Pinot Meunier, Pinot Noir (1)	35.00   65.00 half bottle

### WHITE

Costieres de Nimes Blanc, Valcombe Rhône, France, 2017. Marsanne, Vermentino (2)	4.75   24.00
Sauvignon Blanc, Portoir Loire, France, 2017. Sauvignon Blanc (2)	5.00   25.00
Pinot Grigio "Lumo", Colterenzio Alto Adige, Italy, 2017. Pinot Grigio (1)	5.75   29.00
Verdejo "Carrasvinas Barrica", Cachazo Rueda, Spain, 2017. Verdejo (4)	6.00   30.00
Verdicchio "Raggi d'Uva", Boccafosca Marche, Italy, 2017. Verdicchio (1)	27.00
"Budai" Irsai Oliver, Nyakas Hungary, 2017. Muscat Oliver (3)	27.00
Godello, Rebolledo Valdeorras, Spain, 2017. Godello (1,4)	29.00
Pinot Blanc Classic, Hugel Alsace, France, 2015. Pinot Blanc (1,4)	31.00

Riesling "Junge Reben", Christmann Pfalz, Germany, 2016. Riesling (2)	32.00
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Grüner Veltliner Federspiel, Dom. Wachau Wachau, Austria, 2017. Grüner Veltliner (2)	17.00   33.00 half bottle
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Langhe Bianco "Dragon", Vajra Piemonte, Italy, 2016. Chardonnay, Nascetta, Riesling, Sauvignon Blanc (2)	35.00
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Chardonnay, Wijngaardsberg Mergelland, The Netherlands, 2015. Chardonnay (1,4)	40.00
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Sancerre, Jolivet Loire, France, 2017. Sauvignon Blanc (2)	40.00
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Rioja Blanco, Ostatu Rioja, Spain, 2017. Viura, Malvasia (4)	41.00
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Meursault "Les Clous", Bouchard Burgundy, France, 2015. Chardonnay (4)	65.00
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### RED

Costieres de Nimes Rouge, Valcombe Rhône, France, 2017. Syrah, Grenache (6)	4.75   24.00
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Gamay, Henry Fessy Beaujolais, France, 2017. Gamay (5)	5.50   26.00
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Navarra Crianza, Pagos de Aráiz Navarra, Spain, 2015. Merlot, Cabernet Sauvignon, Tempranillo (8)	6.50   32.00
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Copertino 'Eloquenzia', Monaci Puglia, Italy, 2015. Negroamaro (6,7)	30.00
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"Uva Pirata", Vincente Gandia Valencia, Spain, 2016. Petit verdot (8)	31.00
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Spätburgunder, Stern Pfalz, Germany, 2016. Pinot Noir (5)	33.00
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"Petalos", Alvaro Palacios Bierzo, Spain, 2016. Mencia (5,6)	38.00
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Medoc, Tour de By Bordeaux, France, 2015. Cabernet Sauvignon, Merlot, Petit Verdot (7)	19.00   38.00 half bottle
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Valpolicella Ripasso, Monte dell'Ora Veneto, Italy, 2015. Corvina, Rondinella, Molinara, Oseletra (6,8)	55.00
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Barolo, Parusso Piemonte, Italy, 2014. Nebbiolo (7)	68.00
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### ROSE

Costieres de Nimes Rose, Valcombe Rhône, France, 2017. Syrah, Viognier	4.75   24.00
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"Esprit", Gassier Provence, France, 2017. Cinsault, Grenache Noir, Syrah, Vermentino	29.00
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### DESSERT WINES

Moscato Dulce, Montecierzo Navarra, Spain, 2017. Moscato	5.00
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Sauternes, Gran Jauga Bordeaux, France, 2015. Sauvignon Blanc, Semillon	5.00
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Rose Auslese, Kracher Neusiedlersee, Austria, 2017. Zweigelt	5.50
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#### LEGEND WITH THE WINES

1 Fresh and mineral white  
2 Crisp and fruity white

3 Aromatic and rich white  
4 Full-bodied white

5 Light and fruity red  
6 Fruity and ripe red

7 Herbal and spiced red  
8 Full-bodied and smooth red