



Celia

Amsterdam



3-COURSE MENU

€60 per person

Amuse

Halibut, Fresno chili, sesame,
blood orange

Starter

Burrata, mushrooms, pickled pumpkin,
pomegranate, chervil

Main

Braised short ribs, parsnip purée,
spiced carrots, horseradish gremolata

Dessert

Sticky toffee pudding



DIETARY REQUIREMENTS

Should you have any food allergies or specific dietary requirements,
please let our staff know and we will be happy to accommodate.





Celia

Amsterdam

4 - COURSE MENU

€69 per person

Amuse

Halibut, Fresno chili, sesame, blood orange

Starter

Burrata, mushrooms, pickled pumpkin,
pomegranate, chervil

Intermediate

Beetroot cured salmon, horseradish cream,
fennel, radish

Main

Braised short ribs, parsnip purée,
spiced carrots, horseradish gremolata

Dessert

Sticky toffee pudding



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