



BAR GUI

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Bistro 3 Course Menu

47.5 euro

Three bistro style dishes from our menu
(Côte de Boeuf for main course +35 euro p.p.)
(Add Capellini with Caviar as extra course +20 euro p.p)

“Carte Blanche”

68 euro

Six bistro style dishes from our menu
(Côte de Boeuf for main course +25 euro p.p.)
(Add Capellini with Caviar as extra course +15 euro p.p)

“Carte Blanche Deluxe”

89.5 euro

The best Bar Gui has to offer served in eight dishes
(Côte de Boeuf for main course +20 euro p.p.)
(Add Capellini with Caviar as extra course +15 euro p.p)

M e n u

Our à la carte menu is unfortunately **not available on Friday and Saturday** evenings. On these nights, we only serve a fixed menu.

B i t e s

Pain de Mie bread with salted butter from Brittany *	7.5
Beef Bitterballen homemade with mustard mayo *	11.5
Oyster classic (1pc)	3.75
Bar Gui oyster steamed with jalapeño butter (1pc)	4.75
Artichoke from the BBQ *	12.5
Charcuterie oink oink!	12.5
Black pudding smashed on a sando with habanero mayo	9.5

À l a C a r t e

Croque Madame with bone marrow and truffle	17.5
Razor clams gratinated with herb butter	18
Capellini pasta bonito sauce and 15g Oscietra caviar	45
Coeur de Boeuf tomato with mussels and mussel XO *	16
Beef carpaccio with creamy tomatillo *	18
Squid with black orzo	18
Romaine lettuce with pickled veggies and oysterleaf dressing *	9
Lionsmane with mushroom sauce *	28
Goat tenderloin with spinach and its own jus	28
Turbotine with its own sauce	45
Côte de Boeuf Dutch marbled beef with beef XO	85
Butterhead lettuce *	7.5
La Ratte potatoes smoky, boiled, buttery *	8
Cheese with stuff *	14.5
Verjus sorbet with raisins and meringue *	9
Crêpe with vanilla parfait and salted caramel sauce *	12.5

**Vegetarian or vegetarian option available*

A p e r i t i f

P e t i l l a n t

Weingut Eschenhof Holzer, Raw Rosé, zweigelt (Pet Nat), 2020 Wagram AU - 500ml	35
Bodega Entre Vinyes, Funambul, Cava brut nature, 2021 Penedes SP	8.5/44
Weingut Peifer, Sekt brut nature, Riesling, spätburgunder & weißburgunder, 2020 Mosel GER	15/85
*Domaine Yveline Prat Selection, Blanc de Blanc, Champagne NV FR	80
Maison Frison de Marne, Val Frison Portlandia, pinot noir & chardonnay, 2017 Champagne FR	130

C i d e r

Cidre Tradition '22 - Distillerie du Gorvello	6/33
Cidre Extra Brut '20 - Cidricchus	30
Cidre Les Diagonales '21 - Cidrerie de Reillon	44
Cidre de Fer '20 - Cidrerie du Vulcain	55
Barbe '21 - Cidrerie du Léguer	40

B e e r

Leeuw, pilsener 5% - draft	4
Cuvée des Jacobins Rouge, Omer Vander Ghinste 5.5%	8.25
Perles Du Homard, Saison Forte 8%	7.5
Strip, Oedipus wit 5%	7.5
Funky Falcon, Pale Ale Two Chefs Brewing 5.2% - 33cl	7.5
Oude Geuze, Tilquin 7,5% - 75cl	40
Nordbeak - Wild Ales, Raspberry 6.5% - 75cl	55
Nordbeak - Wild Ales, Plum 6.5% - 75cl	55
Warsteiner 0.0%	4.5

W i n e

W h i t e

Sette - Questo e il vino bianco, Muscat, 2022 Piemonte IT - 1L <i>Also available as 500ml carafe for €30,-</i>	8/55
Weingut Seckinger, Bianco Nero, weissburgunder & muskateller, 2021 Palatinate GER	9.5/48.5
Bodega Entre Vinyes, Oniric, xarello, 2023 Penedes SP	7/35
*Maison Laporte , Pouilly-Fumé, La vigne de Beaussoppet Sauvignon Blanc 2021 Loire FR	75
*Weingut Immich-Batterieberg GG, Enkircher Zepplingert, Riesling, 2019 Mosel GER	95
*Tenuta Pontemagno-Piersanti, Ori di Verdicchio Superiore, Verdicchio, 2019 Marche IT	11/58
Weingut Schodl, In den Kreuthern, Gruner veltliner, 2022 Niederosterreich AU	80
Domaine Henri Naudin-Ferrand, Claire Naudin, Bellis Perennis, Chardonnay, 2021 Burgundy FR	100
*Domaine Gautheron, Chablis 1er Cru Mont de Milieu 2021 Burgundy FR	85
Château De Béru, Athénaïs de Béru, Chablis Montserre, 2020 Burgundy FR	80
*Domaine Mazilly Père et Fils, Meursault Les Meurgers 2022 Burgundy FR	110
*Domaine Matrot, Thierry & Pascale Matrot, Corton- Charlemagne Grand Cru, 2019 Burgundy FR	315
*Château de Beaucastel, Jean & Francois Pierre, Châteauneuf-du-Pape blanc, 2016 Rhone Valley FR	210
*Château Smith Haut-Lafitte blanc, Pessac-Léognan, 2016 Bordeaux FR	400

* *Classic wines*

W i n e

Red

*Chateau Sainte Lucie d'Aussou, Bella Dama Corbieres, Carignan-Grenache-Syrah 2019 Languedoc Roussillon FR	11/58
Weingut Michael Andres, Kalkmergel, spätburgunder, 2021 Pfalz GER	43
Weingut Rennersistas, Superglitzer, zweigelt & blaufränkisch, 2022 Burgenland AU	9/48.5
*Mamete Prevostini, Clos Convento San Lorenzo Sassella Riserva Valtellina Superiore, nebbiolo, 2018 Lombardy IT	95
Weingut Seckinger, Rosa, Pinot Noir, 2022 Palatinate GER	11.5/60
*Altesino, Rosso di Montalcino DOC, Sangiovese, Tuscany IT	63
Jean Louis Pinto, Es d'Aqui M&M, mourvedre & muscat, 2021 Languedoc FR	56
Vindiou (Negoc), Cinsault, 2021 Rhone FR	58
*Cantina Alberto Burzi, Barolo, nebbiolo, 2019 La Mora IT	90
Domaine Le debit d'Ivresse, P'tit dej, Lledoner Pelut, Carignan, Mourvedre, 2022 Roussillon FR	9.5/52
Sons of Wine (Negoc), Gamay, 2023 Alsace FR	48
*Château Prieuré-Lichine, 4ème Grand Cru Classé, Margaux 2016 Bordeaux FR	160
*Domaine Gilles, Pommard La Chaniere, 2022 Burgundy FR	140
*Domaine Jacques Prieur, Clos Vougeot Grand Cru, 2012 Burgundy FR	450

* Classic wines

W i n e

R o s e & o r a n g e

*Chateau du Rouet, Belle Poule, Grenach, Syrah, 9.5/52
Tibourenc 2022 Cotes de Provance rose FR

Sylvain Martinez, Vin Jour, (orange) Chenin Blanc, 80
2020 Loire FR

S w e e t

*Weingut Burgermeister,CK,Muller-Thurgau 8/70
Beerenauslese,Oppenheim Am Rhein,1993 Rheinhessen GER

Domaine Les vins Pirouettes, Espoir De Bulles, 62
gewürztraminer, 2017 Alsace FR

Domaine Sauveterre, Jérôme Guichard, Il a un grain!, 80
gamay (Pet Nat), 2020 Burgundy FR

S a k e

Kogane Umeshu Sweet 12% 9.5

Salt'n Yuzu Sake 7% 8.5

Mutsu Hassen, Red Label 16% 10

Zaku Naguwashi 15% 12.5

Special Drinks

Highballs

Paloma

Mezcal verde, Kogane Umesu 15

Yuzu Gin Spritz

6 O'clock Gin, Salt 'n yuzu sake, East Imperial 15
Yuzu Tonic

Normandy Mule

Avallen Calvados, East Imperial Ginger Beer 14.5

Cocktails

Negroni

Otenba, Doragrossa Rosso & bitter 14.5

Pisco Sour

Pisco Waqar, lime juice, egg white 15

Our Martini

6 O'clock Gin, Noilly Prat, olive & jalapeño brine 15

Gui's Bloody Mary

Mezcal verde, Big Tom, Worcestershire, Tabasco, Tajín 15

Tonka Old Fashioned

Rebel Bourbon & handcrafted Tonka syrup 14

S p i r i t s

V o d k a

Riga	5.5
Fair	8
Moå - Flavored vodka	7.5

G i n

6 o'Clock Gin	6.5
Vørding's Dry Gin	8.5
Vørding's Rose	9
Otenba	9
Jenever Onder de Boompjes Jonge	5.5
Vørding's Genever	8.5

R u m

Botran Blanca	6
Botran 8years	7.5
Prograssiva	9.5
Black Tears - Spiced rum	6
Novo Fogo Silver	8
Novo Fogo Chameleon	10

A g a v e

Tequila Ocho Blanco	8.5
Tequila El Mayor Reposado	8
Tequila El Mayor Cristalino	9.5
Mezcal Verde	8
Mezcal Derrumbes Durango	8.5
Mezcal Tio Pesca Tobala	18

S p i r i t s

B r a n d y

Merlet Cognac VS	7.5
Merlet Cognac XO	12
Voerman Vieux	6.5
Waqar Pisco	8.5
Avallen Calvados Fine	8

W h i s k ' e ' y

Coperies - France	7.5
Rebbel Bourbon - US	6.5
Rebbel Rye - US	7.5
Few Rye - US	9
Kamiki - Japan	11
Balvenie Double Wood 12y - Scotland	13
Kilchoman Sanaig - Scotland	8
Kinahan's Small Batch - Ireland	7.5

D e r m o u t h / L i q u e u r

Luxardo Maraschino - Sherry Liqueur	5.5
Ver-muz Natural - Partida Creus	14
Pernod	5
Doragrossa Violetta	5
Doragrossa Sambuca	5.5
Doragrossa Amaretto	5.5
Merlet Pineau des Charentes Blanc	12
Merlet - Crème de Pêche	6
Merlet Trois Citrus - Triple Sec	6
Chambord - Black Raspberry Liqueur	7
Fair - Coffee	6
Mozart - Chocolate White	7

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Non alcoholic

Botan Distillery premium weekly mocktail 12.5

Soft Drinks

A.F.F. Bosvruchten	5.5
A.F.F. Passie & Vuur	5.5
East Imperial Tonic	4
East Imperial Yuzu Tonic	4
East Imperial Ginger Beer	4
East Imperial Ginger Ale	4
3Cents Pink Grapefruit Soda	4.5
Coca Cola / Coca Cola Zero	4

Hot Drinks

Espresso	4
Double Espresso	5
Americano	4
Cappuccino	4.5
Machiato	4.5
Ginger Tea	4.5
Mint Tea	4.5
Tea	4

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