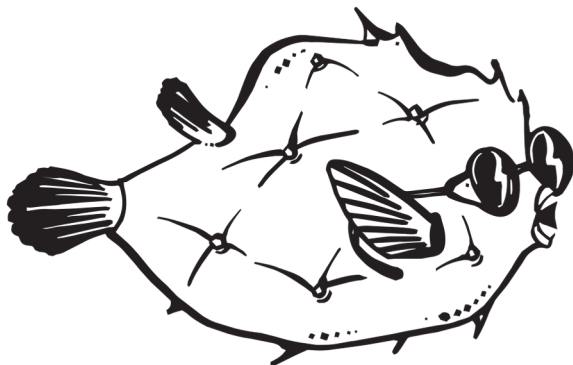




BAR GUI

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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)

Menu

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

Bites

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

À la Carte

Starters

Beef tartar (from Dutch dairy cows) with horseradish and smoked oil *	19
Dutch mussels with romaine lettuce and smoked mussel sauce *	17
Roskoff onion with Remeker cheese sauce	16.5
Squid skewers with lardo, ponzu miso glaze	18
Capellini pasta bonito sauce and 15g Oscietra caviar	45
Sheets of pasta With veal bone marrow and beef cheek *	19

Mains

Maitake with mushroom sauce *	28
Texel's lamb with lamb jus, radicchio, rose radicchio salad and vierge sauce	37
Turbotine with its own sauce	45
Côte de Boeuf Dutch marbled beef with beef XO	85

Sides

Butterhead lettuce *	7.5
La Ratte potatoes smoky, boiled, buttery *	8

Dessert

Cheese with stuff *	14.5
Sea Buckthorn sorbet with chili, kumquat and meringue*	9
Crêpe with vanilla parfait and salted caramel sauce *	12.5

**Vegetarian or vegetarian option available*

A p é 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	13/72
*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
Changing ciders by the glass, ask our staff!	8.5/44
Ginzu Spritzer 0% By Botan Distillery	12.25

B e e r

Leeuw, pilsener 5% - draft -	4
Haacht, Super 8 Blanche, White 5,1% - 33cl	7.25
Brouwerij 'T IJ, Gouden IJ, Goudblond 6.8% - 33cl	7.5
Two Chefs, Funky Falcon, Pale Ale 5.2% - 33cl	7.5
Two Chefs, Sunset Suzy, Orange Soda Sour 4.8% - 33cl	7.5
Nordbeak - Wild Ales, Raspberry 6.5% - 75cl	55
Nordbeak - Wild Ales, Plum 6.5% - 75cl	55
Warsteiner 0.0% - 33cl	4.5

* Classic wines

W i n e

W h i t e

Weingut Michael Andres, Trocken Riesling, 2023 Pfalz GER - 1L Also available as 500ml carafe for €25,-	6.5/45
Weingut Seckinger, Bianco Nero, weissburgunder & muskateller, 2022 Palatinate GER	9.5/48.5
Weingut Madame Flock, Schmetterling, Riesling & Muller Thurgau, Dornfelder 2022, Mosel GER	70
Weingut Peifer, Muller Thurgau, 2022 Mosel GER	44
Bodega Entre Vinyes, Oniric, xarello, 2023 Penedes SP	7/35
*Tenuta Pontemagno-Piersanti, Ori di Verdicchio Superiore, Verdicchio, 2021 Marche IT	11/58
*Maison Laporte , Pouilly-Fumé, La vigne de Beaussoppet Sauvignon Blanc 2022 Loire FR	75
*Domaine François Villard, Contours de Deponcins, Viognier, 2022 Rhone Valley FR	68
Domaine Henri Naudin-Ferrand, Claire Naudin, Bellis Perennis, Chardonnay, 2022 Burgundy FR	110
*Maison Lavantureux, Chablis Vieilles Vignes 2022 Burgundy FR	85
*Domaine Mazilly Père et Fils, Meursault Les Meurgers 2022 Burgundy FR	110
*Domaine Matrot, Saint Aubin 1er cru Les Charmois, 2022 Burgundy FR	120
*Château de Beaucastel, Jean & Francois Pierre, Châteauneuf-du-Pape blanc, 2016 Rhone Valley FR	210
*Domaine Terres de Velle, Corton- Charlemagne Grand Cru, 2021 Burgundy FR	340
*Château Smith Haut-Lafitte blanc, Pessac-Léognan, 2016 Bordeaux FR	400

* Classic wines

** Ask our staff for our exclusive selection

R e d

Weingut Michael Andres, Kalkmergel, spätburgunder, 2023 Pfalz GER	43
Weingut Dominik Held, Cuvee Rot, Portugieser & Dornfelder, 2022 Rheinhessen GER	10/55
Weingut Seckinger, Nero Rosso, blaufrankisch, 2023 Palatinate GER	9.5/48.5
*Cantina Alberto Burzi, Barolo, nebbiolo, 2019 La Mora IT	90
*Mamete Prevostini, Clos Convento San Lorenzo Sassella Riserva Valtellina Superiore, nebbiolo, 2018 Lombardy IT	95
*Telmo Rodriguez, Pegaso Zeta, Garnacha, 2022 Avila SP	63
*Azienda Agricola Altesino, Brunello di Montalcino DOCG, Sangiovese, 2020 Tuscany IT	95
Sons of Wine (Negoc), Gamay, 2023 Alsace FR	48
Domaine de la Grand'Cour Fleurie, Clos de la Grand'Cour, Gamay 2022 Beaujolais FR	76
*Domaine Petitot, Savigny les Beaune, Les Pimentiers, 2019, Burgundy FR	75
*Domaine François Villard, Crozes-Hermitage Les Malfondieres, Syrah, 2017 Rhone Valley FR	80
Vindiou (Negoc), Cinsault, 2021 Rhone Valley FR	58
*Chateau Sainte Lucie d'Aussou, Bella Dama Corbieres Carignan-Grenache-Syrah, 2019 Languedoc Roussillon FR	11/58
Domaine Le debit d'Ivresse, P'tit dej, Lledoner Pelut, Carignan, Mourvedre, 2022 Roussillon FR	9.5/52
*Château La Croix Ducru Beaucaillou, Saint-Julien Cabernet Sauvignon & Merlot, 2016 Bordeaux FR	155
*Domaine Gilles, Pommard La Chaniere, 2022 Burgundy FR	140
*Domaine Jacques Prieur, Clos Vougeot Grand Cru, 2012 Burgundy FR	450

* Classic wines

** Ask our staff for our exclusive selection

W i n e

R o s e & o r a n g e

*Chateau du Rouet, Belle Poule, Grenache, Syrah, 9.5/52
Tibourenc 2023 Cotes de Provance rose FR

Sons of Wine negoc, Insiration (orange) 65
Gewurztraminer, 2022 Alsace 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 Umesu Sweet 12% 9.5

Salt'n Yuzu Sake 7% 8.5

Mutsu Hassen, Red Label 16% 10

Zaku Naguwashi 15% 12.5

S p e c i a l D r i n k s

H i g h b a l l s

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

C o c k t a i l s

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

Clementino Bergamot Sour

Clementino, Italicus, lime juice, egg white 15

S p i r i t s

V o d k a

Riga	5.5
Sokól	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
Progressiva	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

Brandy

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

Non alcoholic

Feral #1 - Dolomites IT, White beet and chili	12.25/68
CulSec - Balade Minerale - Culemborg NL, Chardonnay and Pecorino - 0.5%	13/69
Botan Distillery - Ginzu Spritzer - Antwerpen BE, Ginger and Yuzu	12.25/68
Blend Brothers - Virgin Basil Smash 0% - Antwerpen BE	12.75

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