

EGGS

from 12:00 until 16:00

OMELETTE BOURSIN (V) 14
green herbs, toast, butterhead lettuce, butter

EGGS BENEDICT 15
brioche, ham, poached free-range eggs, hollandaise sauce

EGGS FLORENTINE (V) 13
brioche, wild spinach, poached free-range eggs, hollandaise sauce

EGGS ROYALE 18
brioche, house-smoked salmon, poached free-range eggs, hollandaise sauce

LUNCH

from 12:00 until 16:00

FRENCH TOAST (V) 9
Frisian sugar bread, cinnamon sugar, crème fraîche

BUCATINI PUTTANESCA 19
soffritto, olives, anchovies, capers, peperoncini

CROQUETTES 9.5
2 beef croquettes, white tin-loaf, Amsterdam pickles, mustard

TOASTY 6
white tin-loaf, farmers ham, semi-matured cheese

SANDWICH CAESAR 15.5
sourdough, chicken breast, bacon, tomato, red onion, capers, parmesan cheese, caesar dressing

VEAL TARTARE 17
sourdough, chive mayonnaise, Amsterdam pickles, jalapeños, lettuce

BLTE 14.5
sourdough, bacon, lettuce, tomato, poached egg

TUNA MELT 12.5
cheddar, tuna, mozzarella, pickled shallot, aioli

CAPRESE (V) 14
buffalo mozzarella, pesto, tomato

PROSCIUTTO SANDWICH 15
focaccia, burrata, radicchio, black pepper mascarpone, balsamic dressing

VEAL ENTRECÔTE 17
tuna mayonnaise, anchovies, peas, rocket salad

PANZANELLA (V) 14.5
sourdough, basil, tomato, mozzarella, grilled peach, lemon vinaigrette

CAESAR SALAD 18
romaine lettuce, chicken, bacon, parmesan, poached egg, capers, sourdough croutons, caesar dressing

FRENCH FRIES (V) 6
mayonnaise

PARMESAN FRIES (V) 8.5
truffle mayonnaise

Ask our staff for an explanation of possible allergens.
Cross-contamination in our kitchen can never be ruled out 100%

STARTERS

from 12:00 until 16:00

ROASTED WATERMELON (V) 15
ricotta, pumpkin biscuit, cherry tomato, pear gel, tarragon oil

SMOKED SALMON 18
cucumber salad, sorrel, dill crème fraîche

BURRATA (V) 12
roasted red pepper, mustard seed pickle, crème fraîche, pane carasau, Greek basil

IRISH MOR OYSTERS 4PCS 18
fennel-pepperoncini-citrus mignonette, lemon

BOUILLON CON TOMATE (V) 12
cold tomato stock, cherry tomato, eggplant caviar, lemon oil, sourdough, radish

VEAL TARTARE 18
figs, crostini, gremolata mayonnaise

MAIN

from 12:00 until 16:00

ZUCCHINI KEBAB (V) 23
yoghurt marinade, mint salsa, capers, peperonata

CATCH OF THE DAY MARKET PRICE

STEAK 29
flat iron steak, chimichurri, roasted tomato

SECRETO IBERICO 27
sauce vierge, crispy octopus, pimenton aioli

BONELESS FREE-RANGE CHICKEN 24
chicken and brown butter jus, scallion, grilled lemon, salsa verde, herb salad

RIBEYE 600G (FOR 2 PEOPLE) 89
chimichurri, French fries, spinach salad, frigatelli

SIDES

GRILLED GREEN BEANS (V) 8.5
pesto, sauce gribriche

SPINACH SALAD (V) 9
gorgonzola, walnuts, balsamico dressing

SMOKED FRIGATELLI PEPPER (V) 8.5
hung yogurt, pickled shallot, ricotta salata

DESSERT

from 12:00 until 16:00

COUPE ROMANOFF (V) 8.5
strawberry salad, vanilla ice cream, elderflower

DARK CHOCOLATE MOUSSE (V) 8.5
blondie, orange anglaise

BUTTERSCOTCH POT DE CRÈME (V) 8.5
salted caramel, crème fraîche

COUPE GLACE (V) 7.5
3 different flavors of ice cream, ask our staff

AFFOGATO (V) 9.5
espresso, vanilla ice cream

CHEESE PLATE (V) 18
3 Italian cheeses from the Kaaskamer, nut bread, crackers, chutney

SGROPPINO (V) 9 / CARAFE 49.5
vodka, cava, lemon sorbet

PIZZA

from 12:00 until 22:00

MARGHERITA (V) 14
tomato, mozzarella, buffalo mozzarella, basil

ZUCCHINI 18
mascarpone, zucchini, preserved lemon

PROSCIUTTO 18.5
tomato, mozzarella, prosciutto, arugula, parmesan

SALAMI TARTUFO 18.5
tomato, mozzarella, fennel salami, fennel salad, parmesan, truffle oil, arugula

GORGONZOLA (V) 18.5
mascarpone, pear, walnuts, spinach

SPINACI (V) 18.5
mascarpone, spinach, roasted garlic oil, feta

extra topping pizza 3

SNACKS

from 12:00 until 22:00

ANCHOVY OLIVES 4.5

SMOKED ALMONDS (V) 5

SOURDOUGH BREAD (V) 8.5
pimenton aioli, extra virgin olive oil

BITTERBALLEN (DEEP-FRIED DUTCH DELICACY FILLED WITH BEEF RAGOUT) 8.5
mustard

'VLAMMETJES' (SPICY DEEP-FRIED APPETIZERS FILLED WITH MEAT) 9
chili sauce

CHEESE STICKS (V) 9.5
chili sauce

OXTAIL CROQUETTES 12
pimenton aioli

PADRON PEPPERS (V) 8
maldon seasalt

FRIED POLENTA (V) 8.5
peperoncini mayonnaise

BRUSCHETTA STRACCIATELLA 13
tomato, anchovies

BRUSCHETTA PROSCIUTTO 11
smoked almond aioli

CHEESE (V) 18
3 Italian cheeses from 'de Kaaskamer', nut bread, crackers, chutney

IRISH MOR OYSTERS (4 PIECES) 18
fennel-pepperoncini-citrus mignonette, lemon

NACHOS (V) 15
guacamole, salsa, jalapeño, cheddar, crème fraîche, spring onion

PROSCIUTTO 16
parmesan butter, bruschetta, balsamic mustard

PECORINO (V) 16
pane carascao, quince, olives

JUICES / SHAKES

FRESH ORANGE JUICE	5.1
BUTTERMILK / ORANGE JUICE	5.7
FRUIT SHAKE	6.7
seasonal fruit	
MINUTE MAID TOMATO JUICE	3.7
MINUTE MAID APPLE JUICE	3.7
PERELAERE PEAR JUICE	3.7

HOT DRINKS

COFFEE	3.3
ESPRESSO	3.3
DOUBLE ESPRESSO	4.8
CAPPUCCINO	3.8
CAFFÈ LATTE	4
CHAI LATTE	4.2
FLAT WHITE	5
ESPRESSO MACCHIATO	3.6
DOUBLE ESPRESSO MACCHIATO	5
DECAF	3.5
DECAF CAPPUCCINO	4
DECAF ESPRESSO	3.5
DECAF LATTE	4.2
(oat milk + 30 cent)	
SPECIAL COFFEES	9.5
HOT CHOCOLATE	3.3
HOT CHOCOLATE & WHIPPED CREAM	3.5
TEA FROM THE TEABAR	3
FRESH MINT TEA	3.7
CHAI TEA	3.5
FRESH GINGER TEA	3.7

DAIRY

GLASS OF MILK	2.5
GLASS OF BUTTERMILK	2.6
FRISTI	3
CHOCOMEL	3

SODA'S

COCA-COLA / COCA-COLA ZERO / CHERRY ZERO	3.8
FANTA ORANGE	3.8
FANTA CASSIS	3.8
SPRITE	3.8
ROYAL BLISS TONIC	3.8
ROYAL BLISS GINGERALE	3.8
ROYAL BLISS BITTERLEMON	3.8
ALMDUDLER	3.8
FUZE TEA SPARKLING	3.8
FUZE TEA GREEN	3.8
ALMDUDLER	3.8

FEVER TREE

FEVER TREE PREMIUM INDIAN TONIC	4.3
FEVER TREE PREMIUM GINGER BEER	4.3
FEVER TREE MEDITERRANEAN TONIC	4.3
FEVER TREE ELDERFLOWER TONIC	4.3
FEVER TREE BLOOD ORANGE GINGER BEER	4.3

WATER

SAN PELLEGRINO 25 CL	3.8
SAN PELLEGRINO 75 CL	6
ACQUA PANNA 25 CL	3.8
ACQUA PANNA 75 CL	6

BUBBLES

Luc Dumange 'Glou Glou', Vouvray Brût France	8 / 45.5
Eitzinger sparkling rosé, Zweigelt Kamptal, Austria	8 / 45.5

WHITE WINE

Pallacio de Bornos 'Vaya Pasada', Verdejo 2023 Rueda, Spain	5.75 / 32.5
Eitzinger Grüner Veltliner 2022 Kamptal, Austria	7.5 / 42.5
Quinta de Linhares, Alvarinho 2023 Vinho Verde Portugal	7.5 / 42.5
Bogle Vineyards, Chardonnay 2022 California, USA	8.5 / 47.5

ROSÉ

Domaine Lauriers, Grenache/Cinsault 2023 Languedoc, France	5.75 / 32.5
Fleur de l'Amaurigue, Grenache/Cinsault 2023 Provence, France	7.5 / 42.5

RED WINE

Carminucci 'Viabore', Sagniovese/Montepulciano 2021 Marche, Italy	5.75 / 32.5
Weingut Schneider, Spätburgunder, 2019 Baden, Germany, 2019	7.5 / 42.5
Sileni Estate 'Cut Cane' Merlot 2019 Hawke's Bay, New Zealand	8.5 / 47.5

CHAMPAGNE

Billecart-Salmon Brut Nature NV	109	75cl
Billecart-Salmon Brut Reserve NV	54	37,5cl
	99	75cl
Billecart-Salmon Brut Rosé NV	64	37,5cl
	129	75cl
	266	150cl
Billecart-Salmon Blanc de Blancs NV	267	150cl
Bruno Paillard 'Premiere Cuvee Extra Brut' NV	38	37,5cl
	76	75cl
	156	150cl

NON-ALCOHOL

GINGER SPRITZ NON-ALCOHOL 6.5	
ginger syrup, ginger, mint, lime, sparkling water	
VIRGIN MOJITO NON-ALCOHOL 7.5	
lime, mint, sparkling water, sugar	



MARATHONWEG

COFFEE - GRILL - BAR

LUNCH

In search of a quiet place, some sun, tasteful food and a friendly atmosphere, the animals continued on their way out of the city. Through the district of the old south, across the bridge, right on to Marathonweg. Once they arrived, they quenched their thirst, ate their fill, laughed until they cried and fell asleep exhausted but happy as the evening sun made room for the beautiful silver moon.

- de mannen

Marathonweg 1-3-5 | 1076 SW | Amsterdam
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In addition to our wines by the glass, we also have an extensive wine list!