



TDPQ Steaks  
Amsterdam



à la carte

# Appetizers

<b>Pomodoro Soup</b> **	16
Creamy pomodoro tomato soup with basil & ricotta <i>Served with crostini</i>	
<b>Lobster Bisque</b> **	22.5
Creamy lobster soup with myoga, Cashmere saffron, water pepper, chives & citrus caviar <i>Served with crostini</i>	
<b>Sapphire Shrimp Crostini</b> *	21
Black tiger shrimp on crunchy crostini topped with creamy cheese, citrus caviar & avocado-wasabi cream <i>Size 13-15, 3 pieces peeled &amp; deveined</i>	
<b>Fillet Tartare Shiso 80g</b> **	23.5
Various raw ground fillets with shallot, cornichon, yuzukosho, shiso, cilantro & seasonings Scottish Black Gold, Argentinian Black Angus, New Zealand Prime Steer & Canadian Heritage Angus <i>Extra topping: Beluga Caviar (market price)</i>	
<b>Tuna Saku 4 x 25g</b> *	22.5
Premium quality mild, moist & meaty sashimi blocks with basil oil, olive soil, bloomed mustard seeds & micro celery	
<b>Crispy Crab Cakes 2 x 60g</b> *	32
Alaskan King Crabmeat-cake served with mango, jalapeño, cilantro, scallion, pomegranate, sansho & horseradish sauce	
<b>Half Shell Oysters</b> **	5
French Gillardeau oysters (size 2 or 4) with Japanese seaweed, chilli, cilantro, citrus caviar & oyster sauce <i>Minimum of 2 pieces (price per piece)</i>	
<b>Otoro Tuna Tartar 80g</b> **	33
Bluefin tuna tartare with benitade, hass avocado, leek sprouts, tomato, mango, pickled ginger, caviar & wonton	
<b>Kobe Cubes 3 x 30g</b> **	89
Center cut Striploin cubes <i>Japanese Kobe Wagyu A5 BMS12+ (Grain fed &amp; fully marbled)</i>	
<b>Savory Japanese Wild Hokkaido King Scallops 3x</b> **	24
Pan-seared scallops served with exotic asparagus, hass avocado, kiwi, shallot, cilantro, caviar & red yuzu dressing	
<b>Jamon de Kobe 45g</b>	49
Nutty marbled kobe beef slices with crispy polenta crostini, basil, mozzarella & arugula	
<b>Bison Carpaccio 75g</b> *	35
Nutrient & organic native North American Bison meat with olive oil, citrus caviar, wasabi, urchin, caviar & arugula <i>Canadian Rangeland Bison (Grass fed, lean, flavorful &amp; low in saturated fat)</i>	
<b>Wagyu Carpaccio 75g</b> *	69
Nutrient & organic native Japanese Kobe meat with olive oil, citrus caviar, wasabi, urchin, caviar & arugula <i>Japanese Wagyu A5 bms 8+ (Grain fed &amp; fully marbled)</i>	

## Toro's Pearls

<b>Royal Beluga Caviar 15g</b> *	Market price
Beluga caviar is the king of caviar served with a glass of prosecco. Sturgeon "Huso" eggs are larger than most, typically 3mm size, with a light grey or slightly silver appearance	
<b>Royal Oscietra Caviar 15g</b> *	120
Imperial caviar gained its name by being sourced from the highest quality roe, a tradition historically preserved for Tsars	

# Steaks Unlimited

*Steak lovers section*

(For 100g Fillet – Minimum 2 cuts per person)

## Quality Rib-Eye Steak

### Canadian Angus \*

Canadian Heritage Angus

Grass-fed

250g (8.82oz)	350g (12.35oz)	500g (17.64oz)
39	55	79

## Quality Fillets Steaks

### New Zealand \*

Organic Prime Steer

Grass-fed

100g (3.53oz)	250g (8.82oz)	350g (12.35oz)	500g (17.64oz)
17	43	61	87

### Argentinian \*

Premium Black Label Angus

Grass-fed

18	45	62	88
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### Scottish Black Gold

Aberdeenshire Tender Mathers Black Gold

Grass-fed, "Matured" (2-4 weeks on bones) & full of natural flavors

21	52	73	105
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### Canadian Heritage Angus \*

Canadian Heritage Angus

Grass-fed, Forage-based

23	57	80	115
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### Canadian Bison \*

Canadian Rangeland

Grass-fed in free-range roaming environment, absolutely no use of growth hormones

25	62	87	125
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## Japanese Quality Wagyu

### Royal Wagyu Fillet \*\*

Japanese full-blooded Wagyu A5 BMS8+

100g (3.53oz)	180g (6.35oz)	250g (8.82oz)
89	160	223

### Top Royal Wagyu Fillet \*\*

Japanese full-blooded Wagyu A5 BMS11+

109	195	272
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## Japanese Royal Kobe

### Kobe, Hyogo Prefecture

Tenderloin or Striploin

Sold in sets of 100g minimum, please ask server for availability

100g  
(3.53oz)

Market price

## Quality Striploin Steaks

### Canadian Angus \*

Canadian Heritage Angus

Grass Fed

180g (6.35oz)	250g (8.82oz)	350g (12.35oz)	500g (17.64oz)
	35	49	70

### Top Royal Wagyu \*\*

Japanese full-blooded Wagyu A5 BMS11+

145	201
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If you have any dietary restrictions, please notify any of our team members.

\* Available in Halal

\* Gluten free upon request

# Main courses - TDQ Specials

## Surf & Turf \*

Market price

A "perfect marriage" between a centre cut fillet and half a lobster tail  
Rangeland Bison Fillet of 180g with half lobster tail or 2 prawns 13-15

## Double Cut Rack of Lamb 375g \*

45

From Maori Lake (New Zealand) with Dijon mustard, olive oil, garlic & rosemary

## "Brochette" Fillet Mignon 4 x 50g

35

A tasteful quality skewer of various fillets

Scottish Mathers Black Gold, Argentinian Premium Black Label Angus, Canadian Heritage Angus and New Zealand prime steer

## Rangeland Tomahawk \*

109

Indulge in opulence with your Tomahawk steak – a pinnacle of size and succulence in the world of premium cuts  
Perfect for sharing (approx. 800 grams)

Free-range roaming environment, absolutely no use of growth hormones

# Main courses - Burgers

*All burgers are served with a portion of fries*

## TDQ's Fillet Burger 180g

25

Quality burger composed of various fillets, served with bun & toppings

A combination of Scottish Black Gold, Argentinian Black Angus, Canadian Heritage Angus & New Zealand Prime Steer

## TDQ's Bison Burger 180g \*

35

Quality burger composed of Canadian Rangeland Bison served with bun & toppings

Free-range roaming environment, absolutely no use of growth hormones

## Kobe Burger 150g \*

149

A5 BMS 12+ served on a toasted bun with lobster tail, tomatoes, caramelized onions, tangy pickles and a dollop of aioli

# Main courses - From the sea

*All main courses are served with a portion of mashed potatoes*

## Grilled Blue Diamond Prawns \*

39

Incomparably tasteful & 100% naturally fed blue prawns with soft & slightly sweet texture from crystal clear waters (6 pieces, size 21-30)

Country: New Caledonia

## Wild Alaskan King Salmon 200g \*

37

Grilled wild salmon fillet infused with a sweet & savory teriyaki flavour served on a bed of pak choi / yuzu dressing

Country: Alaska

## Glazed Akami Bluefin Tuna 200g \*

41.5

Exquisite Akami Bluefin tuna pan-seared and glazed with soy ginger dressing



# Main courses - Pasta

*Choose your favorite pasta from vegetarian, sea fruit to meat*

Served with crostini

<b>Arrabbiata *</b>	21.5
Homemade tagliatelle with spicy tomato & garlic sauce	
<b>Vegetarian *</b>	24.5
Homemade tagliatelle with zucchini, bell pepper, onion, tomato, leek & kohlrabi	
<b>Sea Fruit 100g *</b>	32
Homemade tagliatelle with sea fruit, yellowfin tuna, shrimp, crawfish & salmon	
<b>Fillet Mignon 100g *</b>	33
Homemade tagliatelle with tender fillet slices, onion, garlic, jalapeño, tomato, oregano & basil	
<b>Kobe Pasta 100g *</b>	119
Homemade tagliatelle with Wagyu Kobe fillet A5 BMS12+ urchin, Cashmere saffron & 20 karat gold leaves	

## Salads

<b>Heritage Tomato Salad *</b>	11
Kumato, Coeur de boeuf tomatoes, tarragon, minced chives, basil, cappers, red onion, 25g of mozzarella, balsamic vinegar, shichimi togarashi & olive oil	
<b>Leccure Green Salad *</b>	9
Lettuce, arugula, cucumber, avocado, red onion, pomegranate, sliced almonds, goat cheese, balsamic vinegar, furikake & olive oil	
<b>Lobster Salad 85g **</b>	29.5
Canadian half lobster tail, tarragon, shallot, scallion, celery, hana hojiso, sliced avocado, sea salt, black pepper & oshinko	
<b>Mango Salad *</b>	9.5
Avocado, mango, lettuce, goji berries, cilantro, pickled daikon, sumac, olive oil and lime juice	
<b>Wakame Salad *</b>	7.5
Flavorful and delicious Japanese-style seaweed salad, shallot and sesame	
<b>Salad of Kobe 50g *</b>	59
Wagyu Kobe fillet A5 BMS8+ thin cut, sugar beet, kumato, red onion, pink ginger, bell pepper and miso soy dressing	

## Quality Sauces

*Choose among the best sauces to go with your meal*

Pepper Corn / Béarnaise / Truffle / Horseradish	3.5
Blue Cheese / Chimichurri * / BBQ-salsa	3.5
Creamy Wasabi-Avocado * / Fresh Wasabi Mayonnaise *	3.5
Spicy Shiso Jalepeño * / Yuzu Pepper Wasabi *	3.5

# Side Dishes

<b>Emperor's Bread</b> **	5
100% natural bread with garlic herb butter	
Extra Topping: Truffle shiso butter 2.00 / wagyu kobe butter 3.50	
<b>Baked Potato</b> *	5.5
Served with spicy sour cream / garlic butter	
Extra Topping: Parmesan 1.50 / Jalapeño 2.00 / Kobe bacon 5.00	
<b>Organic Dutch Mash</b> *	6.5
Organic potatoes, carrots & onions mash garnished with freshly roasted almond slices	
Extra Topping: Jalapeño 2.00 / White truffle 3.50	
<b>Hand Cut Fries</b> *	6.5
Hand cut steak triple fries topped with your choice	
Extra Topping: Spicy Shichimi togarashi 1.00 / Parmesan 1.50 / White Truffle 3.50	
<b>Spicy Edamame</b> *	6.5
Perfect mix of peppery spiced soya beans with aromatic garlic to excite your palate, leaving you wanting more	
Non-spicy edamame with sea salt available upon request	
<b>Confit Mushrooms</b> *	7.5
Pan-fried mushrooms with wild Cashmere guchchi, shallots & garlic, prepared in Japanese sake	
Extra Topping: White truffle 3.50	
<b>Tender-Stem Broccoli</b>	7.5
Baby broccoli is a sweet, crunchy and vibrant vegetable, easy to love in its Asian way	
<b>Creamed Wild Spinach</b> *	7.5
Wild spinach topped with white smoked sesame, garlic pepper & crushed Dijon mustard	
<b>Broccoli &amp; Cauliflower</b> *	7.5
Creamy crunchy combo of broccoli and cauliflower in exotic shiso dressing	
<b>Exotic Asparagus</b> *	9
Asparagus elevated with Devil's Mustard and topped with Miso Wafu dressing	
Extra Topping: Parmesan 1.50 / Anchovies 4.00	

## Additions to Your Steak

*Delicious toppings to make your dinner more flavorful*

<b>Homemade Butter</b> *	3.5
<b>Kobe Bacon</b> *	5
Country: Japan	
<b>Black Tiger Shrimp</b>	5
Size 13-15, peeled & deveined (price per piece)	
Country: Bangladesh	
<b>Crab Cake 60g</b> *	11
Alaskan King Crabmeat	
<b>Wild Hokkaido King Scallops</b> *	14
2 pieces	
Country: Japan	
<b>Double Cut Lamb's Rib 125g</b> *	15
Country: New Zealand	
<b>Half a Lobster Tail 85g</b> *	Market price
Country: Canada	

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# Sweet Stimulations

<b>Crème Brûlée *</b> Served with fresh strawberries Drink recommendations: Yalumba Museum Muscat (double sweetness) or Black Coffee	9.5
<b>Mochi Ice *</b> Traditional Japanese mochi ice-cream with a soft & silky texture Drink recommendations: Yalumba Museum Muscat or Fresh Mint Tea / Tea	10
<b>Creamy Strawberry *</b> Creamed mascarpone and fresh strawberries topped with almond flakes Drink recommendations: Viu Manent Chardonnay Gran Reserva	9.5
<b>Mango Yoghurt *</b> Sweet mango in Greek yoghurt topped with almond flakes Drink recommendations: Viu Manent Late Harvest Sémillon	10
<b>Cheesecake - Macallan Double Cask</b> Creamy vanilla cheesecake with raisins, a fine touch of cinnamon & fresh strawberries Drink recommendations: Macallan Gold Double Cask, M.I.P. Premium Rosé or Coffee / Tea	14.5
<b>Montagna d'oro</b> Xocoline chocolate cake of bitter chocolate filled with yuzu jelly, swaddled in gold flakes & cacao powder Drink recommendations: Nicolas Perrin Syrah-Viognier, Baron de Ley Reserva Rioja or Espresso	14.5
<b>Reypenaer Plateau *</b> Original Dutch Reypenaer cheese platter of De Affiné (1/2 Year), De Reypenaer (1 Year), De Chevre (Goat cheese, 4 months) & De VSOP (2 Years) Drink recommendations: Tawny Port for De Affiné & De Chevre, Reserva Port for De Reypenaer & De VSOP	14.5

# Dessert Wines

	Glass	Bottle
<b>Taylor's Port</b> Tawny 10 year old Portugal	15	
<b>Graham's Port</b> Tawny 20 year old Portugal	25	
<b>Viu Manent Semillon</b> Chile	19	95
<b>Yalumba Museum</b> Australia	35	137
<b>Château Haut-Mayne</b> France	22.5	112
<b>Château d'Yquem</b> France		999

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