

La oesters & wijn  
**Douzaine**



### La Douzaine Oyster Deals:

- 3 Fine de Claires + Silvaner Riesling - 12
  - Tasting of all 6 Oysters - 25\*
  - 4 Creuses + 3 toppings - 16\*

(\* + a glass of *Silvaner Riesling* for 5,-)

### La Douzaine Menu - 35

3 Fine de Claires  
Fish Soup  
Moules Frites  
Ice cream

### Huîtres / Oysters (*With mignonette and lemon*)

- Fine de Claires – Normandie – FR – 2,5
- Creuses – Yerseke - Zeeland – NL – 3,5
- Salgado – Westcoast – PT – 4,50
- Irish Mor – Westcoast IRL – 5,0
- Utah Royale – Utah Beach Normandie - FR – 5,5
- Dutch Flip - Oosterschelde - Zeeland - NL - 5,5

### Toppings (+1,5)

- *Bloody Mary* – Tom's Tomato Juice, Oyster44 Vodka, forel eggs
- *Fresh G&T* – cucumber, chili pepper, salt, gin tonic granité
- *Asian Style* – soy sauce, lemon, chili pepper, spring onion
- *Passion Surprise* - passion fruit, drip of Tomasu Soy Sauce

### Lunch 'Suggestions (Friday - Sunday 12:00-16:00)

- Bread with anchovy, shallots and parsil - 9
- Oeufs Mayonnaise - 6
- Paté with bread - 12
- Salad of the day - 15
- Shrimp croquettes with bread - 12
- Tuna Melt on bread - 9
- Tuna Salad with bread - 8

## Bites (all day till 21:30)

- Bread (*Olaf Brood*) with anchovy, shallots and parsil - 9
- Brioche (Foie de Canard + Eel + La Douzaine sauce)- 12,5
- Coquilles - (soy sauce, orange juice, maple syrup, chili flakes, cress) – 9
- Crevettes with bread & mayo – 9
- Fish soup – 9
- Frites + mayo - 5
- Gamba carpaccio (olive oil, lemon/lime zest, berry's, cress) – 9
- Mussels (in olive oil) – 14 (frites + 4)
- Mussels (nduja) – 15 (frites +4)
- Paté (artisanal) with bread & pickles - 12
- Terrine du procureur (artisanal) with bread and pickles- 9

## Vegan Bites

- **Heavy Loaded Hummus - 10**  
(*Vegan feta, tomatoes, sjalot, parsley, walnuts*)
- **Roasted Cauliflower - 12**  
(*Hummus, olive oil, parsley, tomatoes, garlic, chiliflakes, lemon*)
- **Ravioli Porcini - 10**  
(*Topped of with mushrooms and vegan parmesan*)

## Canned Fish (*Jose Gourmet (PT)* + bread (*Olaf Brood*))

- Sardines (olive oil & lemon) – 9
- Sardines in tomato sauce – 12
- Mackerel fillets in moqueca sauce - 15
- Mackerel fillets in curry sauce - 15
- Trout fillets in curry sauce - 15
- Calamares picantes in ragout sauce– 12
- Pâté of Sardines - or - Tuna - or - Mackerel – 9
- Calamares picante – 14
- Pickled Mussels - 12
- Small Sardines in Brava Sauce Special - 12

-< **Ask our staff for the current offering / availability** >-

## Snacks

- Bread with French Salty Butter (*Olaf Brood*) – 3,5
- Smoked Almonds - 3
- Olives - 3

## Vins – Bulles (glass / bottle)

- Brut – Château de Montgueret – CB / CF - FR – Saumur – 7 / 35  
*Chenin Blanc, Grolleau, Chardonnay en Cabernet Franc*
- Cava - Jazz Nature - Castel Saint Antoni - SP - (N) - 7,5 / 37,50  
*Macabeo, Xarel-lo, Parellada*
- Crémant de Bourgogne – Domaine Méchant - FR – AOC – 9 / 45  
*Pinot Noir (Blanc de Noir)*
- Crémant de Bourgogne – Jaffelin – FR – AOC – 9 / 45  
*Chardonnay (Blanc de Blancs)*
- Crémant de Limoux - Mouscaillo - Brut Nature - FR - (N)- 10 / 50  
*Chardonnay/CheninBlanc/Pinot Noir)*
- PetNat – Raging Bull - Les Infiltrés – FR – Loire (N) - 8,5 / 42,5  
*Chenin Blanc*
- PetNat - Scighera - Azienda Agricola Fiorano - IT - Marche (N) - /40  
*Pecorino*
- PetNat - Scighera - Azienda Agricola Fiorano - IT - Marche (N) –/40  
*Sangiovese (Rosé)*
- Champagne BdB – Pernet et Pernet – FR – --/ 80  
*Chardonnay*

## Vins blancs (glass / bottle)

- Bernhard – DE – Rheinhessen – 5,5 / 27,5  
*Sylvaner Riesling*
- Muscadet - Au Gré Du Vin - La vie - Fr (N) 2024 - 8 / 40  
*Melon / Chardonnay / Collombard*
- Picpoul de Pinet - Chateau de Castelnaud - FR - Languedoc- 7,5 / 37,50  
*Picpoul de Pinet*
- GB - Grauburgunder -Hensel - DE - Pfalz - 7,5 / 37,5  
*Grauburgunder (Pinot Gris)*
- Vinho Verde - Quinta de Santa Cristina – PT – 6,4 / 32  
*Arinto, Azal, Loureiro & Trajadure*
- Touraine Les Eglantines – FR – Loire – 7 / 35  
*Sauvignon Blanc*
- Cheverny Blanc - Domaine de Montcy - Loire - FR - 10 / 50  
*Sauvignon Blanc / Chardonnay*
- Ippoglosso - Thibault Stephane - Loire - FR (N) - 8 / 40  
*Chenin Blanc*
- Itinéraire Bis - Les Infiltrés - FR - Loire ( N) - 8,5 / 42,5  
*Chardonnay / Chenin*
- Bodegas del Palacio de Fefiñanes - Rias Biaxas - ES - 10/ 50  
*Albariño*
- Dona Leo - Altolandon - Landete, Cuenca - ES - (N) 9 / 45  
*Mousscat Blanc a petit Grains*

> ask our staff for our 'off the menu / last chance wines / try out wines by the bottle <

## Vins blancs (glass / bottle)

- Muscadet - Denis - La vie - FR - (N) 2021 - 9 / 45  
*Melon de Bourgogne*
- WB - Hensel – DE – Pfalz – 7,5 / 37,5  
*Weissburgunder (Pinot Blanc) - Chardonnay*
- Limoux Blanc Domaine de Mouscaillo - FR - 8 / 40  
*Chardonnay / Chenin Blanc / Mauzac*
- Chardonnay Boisé - South Emotion - Narbonne - FR - 8,50 / 42,5  
*Chardonnay*
- Ch - Hensel – DE – Pfalz – 9,5 / 47,5  
*Chardonnay (Full bodied)*
- Rioja Blanco - Cifras – ES – (N) - 8 / 40  
*Grenache*
- Rioja Blanco - Tentenublo – ES – (N) - 9 / 45  
*Malvasia*
- Rueda - Campo Eliseo – Cuvée Alegre – ES – 9,0 / 45  
*Verdejo*
- Barbadillo - Vinna de la Tierra Cadiz - Jerez - ES (N) - 8 / 40  
*Palomino Fino*
- Pouilly-Fumé – Cédric Bardin – FR – Loire – -- / 60  
*Sauvignon Blanc*
- Chablis – Les Malandres – Bourgogne – FR – -- / 60  
*Chardonnay*
- Bourgogne - Bourgogne - FR - -- / 65  
*Chardonnay*

## Vins rosés (glass / bottle)

- Dune Gris – Cave Sabledoc - FR – Languedoc IGP – 5,5 / 27,5  
*Grenache - Carignan*
- Nerd Duck -Bairrada - PT (N) - 6 / 30  
*Baga / Fernao Pires*
- Fleur - Domaine de l'Amurigue - Côte de Provence - FR 8,5 / 42,50  
*Grenache/Cinsault/Syrah*

## Vins rouges (chilled reds)

- Bacchus 3000 - Stéphane Thibault – FR – Loire (N) - 8 / 40  
*Cabernet Franc*
- Pisolino – Stéphane Thibault – FR – Loire (N) – 9 / 45  
*Pineau d'Aunis*
- Superglitzer - Renner Sistas - AU - Burgenland (N) - 8 / 40  
*Blaufrankisch-Zweigelt-Pinot Noir-Rössler-st Laurent*
- Featuring Stéphán - Les Justices 1,5 Ltr Magnum - FR - Loire (N) - /70  
*(Cab Franc - Chenin Blanc)*

## Vins Orange

- Rkatsiteli - Vachnadziani - GE - (N) - 7 / 35

## Vins rouge

- Clavel – FR – Rhône – 6 / 30  
*Grenache / Syrah / Carignan*
- Cru du Beaujolais - Domaine Du Chapitre Fleurie - FR - 8 / 40  
*Gamay*
- Sp – Hensel – DE – Pfalz – 7 / 35  
*Spätburgunder (Pinot Noir)*
- Bacchus 2000 - Stéphane Thibault – FR – Loire (N) - 8 / 40  
*Cabernet Franc*
- Bourgogne - Moillard Grivot - FR - Bourgonge - 9/45  
*Pinot Noir*
- Orbello - Coste della Lesia - DOC - IT - 10 / 50  
*Nebbiolo*
- Rioja Custerio - Tentenublo– ES – Rioja Alavesa– (N) 9 / 45  
*Garnacha, Tempranillo, Viura, Malvasía, Calagraño, Garnacha Gris, Graciano, Monastrell en Malvasía La Rioja*
- Rioja V.L.A.V– Tentenublo – ES – Rioja – (N) 8 / 40  
*Grenache, Viura and Tempranillo*
- Rioja Tinto - Cifras - DOCA - 8 / 40  
*Garnacha*

## Beers

- Pils - Chateau Neubourgh (33cl)- 5,5% - 4,6
- Bloesem Blond – Gebrouwen door Vrouwen (33cl) – 6,2% – 6
- Gulpener - IPA - Scheldebrouweri (30cl)j - 5,5% - 6
- Lellebel – Blond - Eeuwige Jeugd (33cl) – 5,7% – 6
- Oesterstout - Scheldebrouwerij (33cl) - 8,5% - 6
- Geuze Oude Boon (375ml) – 7% – 8
- **Saison Dupont Biologique – Brasserie Dupont (33cl) – 6,5% - 7,5**
- Zonnig Zeewit – Gebrouwen door Vrouwen (33cl)– 3,8% – 6
- Bloesem Bluf 0,5% – Gebrouwen door Vrouwen (33cl)– 4,5
- Pils 0.0% (25cl) – 3,5

## Sodas

- **Fritz (20cl) - 3,6**  
Kola / Kola Zero / Orange / Lemon / Organic Apple
- **Anjola (20cl) - 4,2**  
Bio Ananas + Limette
- **Something Nothing (33cl) – 6**  
Cucumber // Yuzu // Hibiscus+Rose
- **Cultcha Kombucha (25cl) – 6**  
Pomegranate + Hibiscus // Apple + Ginger // Passionfruit + Lime
- **Wilderland - Kombucha (25 cl) - 6**  
Kamille
- **Living Things - Prebiotic - (33cl) - 6**  
Raspberry & Pomgranate // Lemon & Ginger // Peach & Bloodorange
- **Bar le Duc Sparkling Water (25cl /75cl) – 3,5 / 5,5**

## Cidres (glass / bottle)

- Cidre Original - Cidricchus - (33cl / 75cl) - 7,5 / 22,5
- Galipette 4,5% (33cl) 6,5
- Galipette 0,0% (33cl) 6,5
- Cidre Paysan - Jérôme Forget - 6 / 30
- Poiree (AOP) - Jérôme Forget - - 7 / 35
- Schistre Extra Brut - Des Bouteilles à l'Amère - - / 35

## Coffee / Tea

- Espresso – 2,5
- Dubble Espresso – 3,5
- Lungo – 3
  
- Cappuccino – 3,5
- Cortado – 3,5
- Flat White – 3,5
- Latte – 3,5
  
- Thé – 3
- Thé de mente frais – 3,5

## Desserts

- Affogato (Espresso - Vanilla Ice) - 6
- **Affogato La Dousie** (Espresso – Vanilla Ice – Whisky Dousi) – 9
- Vanilla ice with caramel sauce - 3,5
- Cognac - Whisky - 9



**Merci de visiter La Douzaine! A la prochaine.**

La Douzaine - Oesters & Wijn  
Javastraat 143h, 1094 HE Amsterdam  
020-7230732

[www.ladouzaine.nl](http://www.ladouzaine.nl) / [@ladouzaine.nl](https://www.instagram.com/ladouzaine.nl) / [Info@ladouzaine.nl](mailto:Info@ladouzaine.nl)