

STEAKCLUB LEIDSE

Welcome to SteakClub Leidse.

Located in the heart of Amsterdam's iconic Leidseplein, SteakClub is where exceptional food, great drinks, and unforgettable nights come together. Inspired by the timeless appeal of a classic steakhouse and the vibrant energy of the city, we offer a dining experience that goes far beyond the plate.



At the heart of our menu are carefully selected premium cuts, including our signature dry-aged steaks, matured for a minimum of 31 days in a controlled moisture-free environment to develop tenderness and a rich depth of flavour. Simply seasoned and expertly seared, Each steak reflects our commitment to quality, craftsmanship, and premium ingredients. Alongside our steaks, you'll find fresh fish, seasonal favourites, and vegetarian dishes designed to satisfy every guest.

With warm industrial interiors, high ceilings, and an intimate setting of just 98 seats, SteakClub strikes the perfect balance between relaxed dining and lively atmosphere. As the evening unfolds, the energy rises. Every Friday and Saturday, our resident DJs set the soundtrack for a night that effortlessly transitions from dinner to drinks and beyond.

And for those not quite ready to call it a night, The Velvet Vixen awaits upstairs. Hidden above the restaurant, where the atmosphere is effortlessly captivating. Whether you're starting your night with one of our signature creations or ending the evening in style, The Velvet Vixen offers the perfect après-dinner escape, where great drinks, late conversations, and unforgettable moments come together.





TO START WITH

SOURDOUGH BREAD (V) <i>Salted Brown Butter, Olive Oil</i>	8	IRISH MÓR OYSTER 1PC <i>Aperol Mignonette, Lemon, Sea Salt</i>	6
CORN RIBS (V)  <i>Harissa Mayonnaise, Fresh Lime, Fleur de Sel</i>	9	PADRON PEPPERS (V)  <i>Aioli, Manchego, Maldon Salt</i>	9,5
ALMONDS (V) <i>Smoked Paprika, Maldon Salt</i>	4,5	KARAAGE <i>Black Pepper, Ranch Sauce, Fresh Herbs</i>	11

STARTERS

GAMBAS AL AJILLO <i>Shrimps, Sauce Vierge, Lemon</i>	22	LOBSTER BISQUE  <i>Red Curry, Prawns, Shiitake, Spring Onion</i>	17
BRAISED SKEWER  <i>Ribeye, BBQ Glaze, Tomato, Yoghurt, Lime</i>	18	STEAK TARTARE <i>Brioche, Pimentón, Chestnut, Manchego</i>	18
TUNA CRISP <i>Tuna Tartare, Nori, Goma Dressing Radish</i>	19	TUNA TATAKI  <i>Grilled Pepper Salad, Sour Cream, Sambal</i>	18
CARPACCIO <i>Pastrami Mayonnaise, Mustard Seeds Pumpkin Seeds, Emmental</i>	18	SWEET POTATO (V)  <i>Chimichurri, Blueberries, Smoked Crème Fraîche</i>	14
THE FETA CLOUD <i>Heirloom Tomato, Courgette, Olives, Marinated Shallot, Croutons, Feta, Oregano</i>	16		

ALTERNATIVES

BUCATINI PISTOU (V) <i>Parmesan, Pecorino, Pine Nuts, Stracciatella</i>	24	SEA BASS  <i>Sea Purslane, Fennel Salad Dashi Beurre Blanc</i>	28
GRILLED SPRING LEEK (V)  <i>Vichyssoise Cream, Parmesan Crumble, Pearl Onion, Lovage Oil</i>	23	BONLESS CHICKEN <i>Miso Beurre Blanc, Garden Peas</i>	27
CAESAR SALAD <i>Romaine Lettuce, Croutons, Anchovies, Parmesan, Soft-Boiled Egg.</i> <i>Add Fried Chicken +5</i>	16	BORDELAISE BURGUER <i>Black Angus, Cheddar, Pickles Bordelaise Sauce, Special Leidse Sauce.</i>	25

GRILL SELECTION

All our meat is carefully selected to ensure the highest quality, finest breed, and perfect cut for every steak.

BEEF TENDERLOIN

32/44

200GR/300GR

Argentinian grass-fed Black Angus. A beautifully tender, buttery cut, finished with our homemade red wine mustard.

RIB EYE

34/46

250GR/350GR

Argentinian grass-fed Black Angus. Richly marbled, full of flavour, served with peppercorn sauce.

ENTRECÔTE U.S.A.

38

250GR

American grass-fed Black Angus. Richly marbled and full of flavour, with a generous fat cap, served with Jalapeño béarnaise.



Explore our wine selection for the perfect match to your steak.

DRY-AGED MEAT

Dry-aged Dutch grass-fed Weiderund beef, aged for a minimum of 31 days for maximum tenderness and flavour, then seared and served with our homemade sauces.

DRY AGED T BONE STEAK

71

500GR

A premium cut combining tenderloin and entrecôte, served with peppercorn sauce.



DRY-AGED CÔTE DE BOEUF

80

600GR

Large bone-in dry-aged ribeye, intensely flavourful, served with two house sauces of choice.

DRY-AGED CÔTE DE BOEUF



125

1100 GR

Large bone-in dry-aged ribeye, intensely flavourful, served with two house sauce of choice.

Chef's tip: For optimal juiciness and depth of flavour, we recommend dry-aged steaks served medium-rare to medium.

SIDES

HOMEMADE FRIES (V)

7

Twice Fried, Crispy, Extra Crispy
Served with Mayonnaise

PARMESAN FRIES (V)

9

Parmesan Crust, Black Truffle, Garlic Mayo

TOMATO SALAD (V)



9

Heirloom Tomatoes, Tomato Vinaigrette
Beetroot, Chives

GREEN SALAD (V)

7

Greens, Guacamole, Lime Vinaigrette,
Fresh Herbs

ROASTED MUSHROOMS (V)

9

Fried mushrooms, Gremolata, Lemon

GRILLED BIMBI (V)



9

Sea Purslane, Fennel Salad,
Dashi Beurre Blanc

SAUCES

CHIMICHURRI

4

Parsley, Coriander, Garlic, Red Chilli, Vinegar

PEPPERCORN SAUCE

4

Green Peppercorn, Cream, Red Wine Reduction

JALAPENO BEARNAISE

4

Roasted Jalapeños, Hollandaise, Tarragon

RED WINE MUSTARD

4

Red Win, Dijon, Shallots

DESSERTS

CHEESCAKE

11

Blueberry Compote, Shortbread Crumble, Sage

“SNICKERS”

11

*Dark Chocolate Ganache, Chocolate Mousse
Peanut Anglaise, Nougatine*

ESPRESSO MARTINI

14

*Espresso, Kailua, Vodka, Dark Caca Bitters
Sugar.*

TIRAMISU

10

*French Toast, Vanilla Mascarpone,
Espresso Milk, Dark Cacao*

DIGESTIFS

ARMAGNAC XO

Aged brandy with deep, complex flavours and a smooth finish

GRAPPA

Grape spirit with delicate floral and fruity notes.

HENNESSY VSOP

Premium cognac with notes of vanilla, spice, and oak.

LIMONCELLO

Llemon liqueur with a smooth, refreshing finish.

CALVADOS

French apple brandy with rich fruit and oak notes.

AMARO

Traditional Italian bittersweet herbal liqueur.

CHARTREUSE

Herbal liqueur crafted from a secret blend of botanicals.

BENEDICTINE

Herbal liqueur with honeyed and spiced notes.

Do you have allergies or dietary restrictions?
Scan this QR code for allergen information.

 [steakclubleidse/](https://www.instagram.com/steakclubleidse/)

 [steakclubleidse/](https://www.facebook.com/steakclubleidse/)

www.steakclubleidse.com

STEAK CLUB
LEIDSE
RESTAURANT & BAR