



3/4 course menu main course Amstel Hotel

THE DYLAN / JOHANNES / AMSTEL HOTEL / THE GRAND

3 course menu € 110,-

4 course menu € 133,-

Savoury biscuits from confectionary "Huize van Wely" and quality nuts from Gotjé

Starters – Occo – The Dylan Hotel

Caesar salad

Romaine lettuce / roasted prawns / egg / croutons / onion / Parmesan cheese

Tuna

Black garlic / sugar snaps / sprouts / orange / ponzu

White asparagus soup

Creamy soup / Dutch shrimps / wild garlic oil

Dutch oyster-

Supplement € 6,-

de Oesterij, Yerseke, Lemon / mignonette sauce
6pcs

"Barbabietola" beetroot (V)

Champignon / pickled blackberries / smoked almond / red port

White asparagus flamande

from the "Brabantse wal" Ham / young potatoes / egg / parsley / butter

Jamon iberico bellota guijuelo

& pan con tomate

Supplement € 6,-

Sliced Spanish Iberico ham / bread / tomato

Steak tartare

Dutch flank steak, Pan cristal

Torchon

Supplement € 6,-

Duck liver / brioche / fig marmalade / frisée salad

Caviar by House of Caviar, Imperial selection

Blini / sour cream / shallot / egg / parsley / capers

* Supplement: 10 gram € 55 / 30 gram € 160
/ 50 gram € 265,-

Intermediate course – Restaurant Johannes

Supplement € 23,- (Wednesday to Sunday)

Oysters creuse

Supplement € 6,-

6 oysters / Lemon / Vinegar and shallot

Cauliflower

Almond / Onion / Vegetable demi glace

Tomato

Green herbs / Ginger / Red onion

Porkbelly

Ginger / Lemongrass / Carrot

Smoked salmon

Dill tops / Cucumber / Cured lemon

Rendang

Madeira / Onion / Potato

Charcuteri

Pata negra / Fuet / Salchichon iberico /Olives / Tapenade

Tuna

Grapefruit / sweet and sour cucumber / Tarragon

Lamb

Aubergine / Bellpeper /Chervil

Duck liver terrine

Supplement € 6,-

Brioche / Aceto balsamico / Beetroot

Main course – Amstel Hotel Restaurant

Beluga lentils

Potato / truffle

Beef cheek

Aauerkraut / cévennes onion / red cabbage

Tomato risotto

Tomato / parmesan cheese – spinach

Cod

Seasonal vegetables / hollandaise sauce

Tournedos

Supplement € 10,-

Seasonal vegetables / sweet potato / red wine jus

Fish ravioli

Supplement € 19,-

Carrot / green asparagus / champagne sabayon

Poached sole fillet

Supplement € 17,-

Courgette / lobster

Side dishes

'Frites uit Zuyd' € 8,00

Truffle mayonnaise

Sweet potato fries € 8,00

Parmesan / Lime mayonnaise

Garden salad € 7,00

Dessert – Bridges – The Grand

Rhubarb

Cherry Beer / Hibiscus / Vanilla

Dutch toffee pudding with dark beer, truffle and blood orange sorbet

Mascarpone and hazelnutpraliné mousse, coffee parfait, gel of tangerine and cacaonibs

Dark Chocolate with sea buckthorn, mocha and tangerine

Pear compôte with buckwheat crumble and dark chocolate mousse

Cheese election from fromagerie L'Amuse in IJmuiden

Café Complet

Coffee and tea

Espresso, lungo, cappuccino or tea with chocolates from confectionery Pompadour

Menu price including bringing back the china to the restaurants.

Up to 8 guests maximum 4 different dishes à la carte.

From 9 to 12 guests maximum 3 different dishes à la carte.

More than 12 guests, maximum of 3 different dishes, choice per guest 48 hours in advance.

Prices and modifications under reserve.