



# 3/4 course menu main course Amstel Hotel

THE DYLAN | JOHANNES | AMSTEL HOTEL | THE GRAND

3 course menu € 110,-

4 course menu € 132,-

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

## Starters – Occo – The Dylan Hotel

### Caesar salad

Salad / roasted prawns / egg / croutons / onion  
/ Parmesan cheese

### Smoked "Label Rouge" salmon

Salsa verde / white radish / Granny Smith /  
salted lemon

### Chicory soup

Scallop / beurre noisette

### Dutch oysters

Supplement € 6,-

de Oesterij, Yerseke, Lemon / mignonette sauce  
6pcs

### "Barbabetola" beetroot (V)

Champignon / pickled blackberries / smoked  
almond / red port

### 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 € 22,- (Wednesday to Sunday)

**Oysters creuse** Supplement € 5,-  
6 oysters / Lemon / Vinegar and shallot

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**Charcuteri**  
Pata negra / Fuet / Salchichon iberico / Olives /  
Tapenade

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**Tomato**  
Green herbs / Ginger / Red onion

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**Red bass**  
Celery / Dill / Grape

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**Smoked salmon**  
Dill tops / Cucumber / Cured lemon

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**Rendang**  
Madeira / Onion / Potato

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**Duckliver terrine** Supplement € 5,-  
Brioche / Aceto balsamico / Apple

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**Pumpkin ravioli**  
Mushrooms / goat cheese / Lovage

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**Grilled zalmon**  
Ponzu / Hollandaise / Fennel

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**Wild hare**  
Parsnip / Onion / Chicory

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## *Main course – Amstel Hotel Restaurant*

**Monkfish**  
Tomato soufflé / fennel / beurre blanc

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**Portobello**  
Meringue of forest mushrooms

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**Truffle risotto**  
Vegan cheese / little gem / fennel

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**Veal sweetbreads**  
Buckwheat / bimi / red miso jus

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**Tournedos** Supplement € 10,-  
Seasonal vegetables / sweet potato /  
red wine jus

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**Lobster** Supplement € 19,-  
Pointed cabbage / Kale / Bergamot beurre blanc

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**Venison** Supplement € 17,-  
Chicory / red currant / potato mousst

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## Side dishes

**Multigrain sourdough bread** € 8,50

Salted & unsalted butter

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**'Frites uit Zuyd'** € 8,50

Truffle mayonnaise

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**Sweet potato fries** € 8,50

Parmesan / Lime mayonnaise

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**Garden salad** € 7,50

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## Dessert – Bridges – The Grand

### **Cheese selection**

Cheese selection from Fromagerie L'Amuse in IJmuiden

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### **Mocha**

Sea buckthorn, dark chocolate and orange

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### **Pavlova**

Compote of mooseberry

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### **Baba au rhum**

Pastry cream, tangerine and whipped cream

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### **Chocolate Nemesis**

Compote of strawberry and crème cru

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## Café Complet

### **Coffee and tea**

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

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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.