



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

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

**Cheese election from fromagerie L'Amuse
in IJmuiden**

**Schone van Boskoop (apple) with almond,
apricot and caramel**

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

**Pear compôte with buckwheat crumble and dark
chocolate mousse**

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

**Dark Chocolate with sea buckthorn, mocha and
tangerine**

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.