



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

Jamon iberico bellota guiuelo & pan con tomate

Supplement € 6,-

Sliced Spanish Iberico ham / bread / tomato

Halibut

Ceviche / mango / paprika / coriander / cashew nuts / rose water

Burrata (V)

Tomatoes / burrata / basil / San Mauro olive oil

Dutch oysters

Supplement € 6,-

de Oesterij, Yerseke, Lemon / mignonette sauce 6pcs

Caviar by House of Caviar, Imperial selection

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

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

Steak tartaar

"Holsteiner" flank steak / Pan cristal

Supplement € 6,-

Paté en croûte

"Beemsterlants" pigg / pistachio / Madeira / pickles / mustard

Intermediate course – Restaurant Johannes

Supplement € 22,- (Wednesday to Sunday)

Oysters creuse

Supplement € 5,-

6 oysters / Lemon / Vinegar and shallot

Charcuteri

Pata negra / Fuet / Salchichon iberico / Olives / Tapenade

Tomato

Green herbs / Ginger / Red onion

Cod fish

Green curry / Citrus / Cucumber

Salmon

Dill tops / Cucumber / Cured lemon

Rendang

Madeira / Onion / Potato

Duckliver terrine

Supplement € 8,-

Brioche / Aceto balsamico / Apple

Carrot

Mushrooms / Almond / Parsley

Mosselen

Fennel / Tomato / Celery

Langoustine

Porkbelly / Pumpkin / Chantarelle

Main course – Amstel Hotel Restaurant

Poulet Noir

Truffle / Mushrooms / Parsnip cream / Shimeji mushrooms / Truffle jus

Seabream

Garnish

Dutch Entrecôte

Poivrade artisjok / Jerusalem artichoke / Walnut / Truffle

Lobster

Supplement € 16,-

Mushrooms / Carrots / Red lentils

Turbot

Supplement € 32,-

Smoked beetroot / Leek / Lobster gravy

Pearl barley

Cauliflower / Romanesco / Watercress / Hazelnut / Pickled cauliflower

Roasted leek

Sweet potato / red onion / Vegan sage / Beurre blanc / Walnut

Beef tenderloin

Supplement € 22,-

Seasonal vegetables / Cauliflower cream / Red wine gravy

Side dishes

Green asparagus € 9,-
White sesame / sea salt

'Frites uit Zuyd' € 8,-
Truffle mayonnaise

Sweet potato fries € 8
Parmesan / Lime mayonnaise

Garden salad € 7

Dessert – Bridges – The Grand

Cheese selection
Cheese election from Fromagerie L'Amuse in IJmuiden

Chocolate Nemesis
Compote of strawberry and crème cru

Rhubard
Strawberry / Elderflower / Vanilla

Stroopwafel
Mousse of cream cheese, caramel and cinnamom ice cream

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.