



3/4 course menu Restaurant Johannes

3 course menu € 70,-

4 course menu € 92,-

Luxury nuts from Gotjé

Starters

Oysters creuse

Supplement € 6,-

6 oysters / Lemon / Vinegar and shallot

Smoked salmon

Dill tops / Cucumber / Cured lemon

Charcuteri

Pata negra / Fuet / Salchichon iberico / Olives /
Tapenade

Rendang

Madeira / Onion / Potato

Tomato

Green herbs / Ginger / Red onion

Duck liver terrine

Supplement € 6,-

Brioche / Aceto balsamico / Beetroot

Tuna

Grapefruit / sweet and sour cucumber / Tarragon

Intermediate course

Supplement € 23,- (Wednesday to Sunday)

Cauliflower

Almond / Onion / Vegetable demi glace

Lamb

Aubergine / Bellpeper |Chervil

Porkbelly

Ginger / Lemongrass / Carrot

Main course

Catch of the day

Daily changing fish / Seasonal vegetables

Celariac

Vegetable demi-glace / Onion / Parsley root

Veal

Carrot / Potato / Garam massala

Tournedos

Supplement € 6,-

Duckliver / Potato / Madeira

Dover sole

Supplement € 35,-

Own gravy / Lemon / Parsley

Side dishes

Fries with mayonaise

€ 6,-

Dessert

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

Coffee and tea with rich butter cookies from Holtkamp

Menu price including bringing back the china to the restaurant.

Maximum 4 different courses à la carte.

When more than 8 guests; please limit to 3 choices per course, choice and amount 48 hours in advance. Prices and modifications under reserve