



3/4 course menu main course Okura Hotel

THE DYLAN | JOHANNES | OKURA 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 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

White asparagus flamande

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

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

Charcuteri

Pata negra / Fuet / Salchichon iberico / Olives / Tapenade

Tomato

Green herbs / Ginger / Red onion

Cauliflower

Almond / Onion / Vegetable demi glace

Smoked salmon

Dill tops / Cucumber / Cured lemon

Rendang

Madeira / Onion / Potato

Duckliver terrine

Supplement € 6,-

Brioche / Aceto balsamico / Apple

Lamb

Aubergine / Bellpeper / Chervil

Tuna

Grapefruit / sweet and sour cucumber / Tarragon

Porkbelly

Ginger / Lemongrass / Carrot

Main course – Restaurant Serre – Okura Hotel

Cauliflower

Brussels sprout / almond / miso

Winter cod

Pearl couscous / leek / lobster

Hubbard chicken

Jerusalem artichoke / baby potato / morel

Bavette steak

Supplement € 6

Béarnaise & chimichurri 200 gram

* Supplement half lobster € 32

Creekstone ribeye

Supplement € 34

Béarnaise & chimichurri, 250 gram

* Supplement half lobster € 32

Lobster, cold / BBQ

Small Caesar salad & fries

* Halve supplement € 20 / Whole supplement € 60

Side dishes

Rustic fries € 8

with Terragon salt and mayonnaise

Sweet potato fries € 9

with Pimentón mayonnaise

Salad € 12

Fresh little gem salad

Roasted bimbi € 9

with yellow curry & almonds

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.