



3/4 course menu main course Okura Hotel

THE DYLAN | JOHANNES | OKURA HOTEL | THE GRAND

3 course menu € 105,-

4 course menu € 127,-

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

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

Tomato
Green herbs / Ginger / Red onion

Red bass
Celery / Dill / Grape

Smoked salmon
Dill tops / Cucumber / Cured lemon

Rendang
Madeira / Onion / Potato

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

Pumpkin ravioli
Mushrooms / goat cheese / Lovage

Grilled zalmon
Ponzu / Hollandaise / Fennel

Wild hare
Parsnip / Onion / Chicory

Main course – Restaurant Serre – Okura Hotel

Cauliflower
Shii-take / Coconut / Miso

Rock fish
Prawn / black rice / lovage

Pheasant
Sauerkraut, Doré potato & ceps

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

Terragon salt and mayonnaise

Sweet potato fries € 9

Pimentón mayonnaise

Salad € 12

Fresh little gem salad

Roasted bimi € 9

Daslook & almonds

Dessert – Bridges – The Grand

Cheese selection

Cheese election from Fromagerie L'Amuse in IJmuiden

Mocha

Sea buckthorn, dark chocolate and orange

Pavlova

Compote of mooseberry

Baba au rhum

Pastry cream, tangerine and whipped cream

Chocolate Nemesis

Compote of strawberry and crème cru

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.