



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

Halibut

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

Dutch oysters

Supplement € 6,-

de Oesterij, Yerseke, Lemon / mignonette sauce
6pcs

Steak tartaar

"Holsteiner" flank steak / Pan cristal

Paté en croûte

Supplement € 6,-

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

Jamon iberico bellota guijuelo & pan con tomate

Supplement € 6,-

Sliced Spanish Iberico ham / bread / tomato

Burrata (V)

Tomatoes / burrata / basil / San Mauro olive oil

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

Cod fish

Green curry / Citrus / Cucumber

Salmon

Dill tops / Cucumber / Cured lemon

Rendang

Madeira / Onion / Potato

Supplement € 8,-

Duckliver terrine

Brioche / Aceto balsamico / Apple

Carrot

Mushrooms / Almond / Parsley

Mosselen

Fennel / Tomato / Celery

Langoustine

Porkbelly / Pumpkin / Chantarelle

Main course – Restaurant Serre – Okura Hotel

Cauliflower

Shii-take / Coconut / Miso

Cod

Crayfish / orzo / bisque

Lamb rump

Lamb shoulder / Peas / Japanse plum

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

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.