



## *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

#### **Chicory**

Creamy soup / scallop / beurre noisette

#### **Beetroot**

Roasted / poached egg / Amsterdam young  
sheep cheese / walnut

#### **Steak tartaar**

"Holsteiner" flank steak / Pan cristal

#### **Jamon iberico bellota guijuelo & pan con tomate** Supplement € 6

Sliced Spanish Iberico ham / bread / tomato

#### **Langoustine** Supplement € 6

Raw / lime / sesame / grapes / coriander /  
puffed corn

#### **Dutch Oysters** Supplement € 6

de Oesterij, Yerseke, Lemon / mignonette sauce  
6pcs

#### **Caviar by Akef, Imperial selection**

Persian caviar/ 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

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### Charcuteri

Pata negra / Fuet / Salchichon iberico / Olives / Tapenade

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### Asperge

Daslook / Radijs / Citrus

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### Garden pea

Green herbs / Mushroom / Red onion

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### Salmon

Dill tops / Cucumber / Cured lemon

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### Rendang

Madeira / Onion / Potato

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### Duckliver terrine

Supplement € 8

Brioche / Aceto balsamico / Apple

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### Ling

Fennel / Sea lavender / Shallot

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### Codfish

Courgette / Tomato / Romanesco

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### Poulet Noir

Corn / Tarragon / Morel

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## Main course – Amstel Hotel Restaurant

### Dutch white asparagus

Supplement € 6

baby potatoes, poached egg, hollandaise  
Choice of: smoked salmon or grilled ham

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### Cod fillet

Fregola / sous-vide cooked chicory / orange / parmesan

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### Celeriac

Vegan hazelnut beurre blanc / sweet and sour celeriac / hazelnut / celery leaf

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### Roasted leek

Sweet potato cream / pickled red onion / vegan sage / beurre blanc

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### Short-rib

Supplement € 14

Potato mousseline / green asparagus / glazed carrot / red wine gravy

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### Beef tenderloin

Supplement € 22

Seasonal vegetables / cauliflower cream / red wine jus

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## *Side dishes*

**Dutch white asparagus** € 14

Poached egg

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**Green asparagus** € 9

White sesame / sea salt

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**'Frites uit Zuyd'** € 8

Lime mayonnaise

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**Sweet potato fries** € 8

Parmesan / Truffle mayonnaise

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**Garden salad** € 7

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## *Dessert – Bridges – The Grand*

### **Cheese selection**

Cheese election from Fromagerie L'Amuse in IJmuiden

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### **Mango**

Caramelised caramel / Coconut / Basil

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### **Tainori Chocolate**

Tonka bean / Date / Orange

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## *Café Complet*

### **Coffee and tea**

Espresso, lungo, cappuccino or tea with chocolates from confectionery Pompadour

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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.