



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

White asparagus

Creamy soup / Dutch shrimps / wild garlic oil

Beetroot

Roasted / poached egg / Amsterdam young
sheep cheese / walnut

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

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

Charcuteri

Pata negra / Fuet / Salchichon iberico / Olives / Tapenade

Asperge

Daslook / Radijs / Citrus

Garden pea

Green herbs / Mushroom / Red onion

Salmon

Dill tops / Cucumber / Cured lemon

Rendang

Madeira / Onion / Potato

Duckliver terrine

Supplement € 8

Brioche / Aceto balsamico / Apple

Ling

Fennel / Sea lavender / Shallot

Codfish

Courgette / Tomato / Romanesco

Poulet Noir

Corn / Tarragon / Morel

Main course – Amstel Hotel Restaurant

Dutch white asparagus

Supplement € 6

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

Cod fillet

Fregola / sous-vide cooked chicory / orange / parmesan

Celeriac

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

Roasted leek

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

Short-rib

Supplement € 14

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

Beef tenderloin

Supplement € 22

Seasonal vegetables / cauliflower cream / red wine jus

Side dishes

Dutch white asparagus € 14

Poached egg

Green asparagus € 9

White sesame / sea salt

'Frites uit Zuyd' € 8

Lime mayonnaise

Sweet potato fries € 8

Parmesan / Truffle mayonnaise

Garden salad € 7

Dessert – Bridges – The Grand

Cheese selection

Cheese election from Fromagerie L'Amuse in IJmuiden

Mango

Caramelised caramel / Coconut / Basil

Tainori Chocolate

Tonka bean / Date / Orange

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.