



3/4 course menu main course restaurant Johannes

THE DYLAN | JOHANNES | JOHANNES | AMSTEL HOTEL

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

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

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 – Restaurant Johannes

Catch of the day

Daily changing fish / Seasonal vegetables

Celariac

Vegetable demi-glace / Onion / Parsley root

Lamb

Aubergine / Bellpeper / Chervil

Tournedos

Supplement € 8

Duckliver / Potato / Madeira

Dover sole

Supplement € 35

Own gravy / Lemon / Parsley

Side dishes

Fries € 6

Mayonaise

Dessert – Amstel Hotel Restaurant

Mille Feuille

Apple / brown butter ice cream

Crème Brûlée

Pistachio / amaretto ice cream

Chocolade Cremeux

Raspberry sorbet / kaffir lime foam

Banoffe Brûlée

Ginger coconut sorbet

Cheese platter

Assorted cheeses

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.