



# *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

### **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

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### **Charcuteri**

Pata negra / Fuet / Salchichon iberico / Olives / Tapenade

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### **Tomato**

Green herbs / Ginger / Red onion

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### **Red bass**

Celery / Dill / Grape

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### **Smoked salmon**

Dill tops / Cucumber / Cured lemon

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### **Rendang**

Madeira / Onion / Potato

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### **Duckliver terrine**

Supplement € 5,-

Brioche / Aceto balsamico / Apple

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### **Pumpkin ravioli**

Mushrooms / goat cheese / Lovage

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### **Grilled zalmon**

Ponzu / Hollandaise / Fennel

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### **Wild hare**

Parsnip / Onion / Chicory

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## *Main course – Restaurant Johannes*

### **Catch of the day**

Daily changing fish / Seasonal vegetables

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### **Celariac**

Vegetable demi-glace / Onion / Parsley root

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### **Venison**

Chestnut / Celariac / Pear

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### **Tournedos**

Supplement € 8,-

Duckliver / Potato / Madeira

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### **Dover sole**

Supplement € 35,-

Own gravy / Lemon / Parsley

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## *Side dishes*

**Fries** € 6,-  
Mayonaise

## *Dessert – Amstel Hotel Restaurant*

### **Vanilla crème brûlée**

Vanilla ice cream

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### **Chestnut mousse hazelnut**

Praliné / Mandarin / Winter truffle ice cream

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### **Poached pear**

Miso / yuzu / port / ginger

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### **Banoffe Brûlée**

Ginger coconut sorbet

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### **Cheese platter**

Ginger bread / red berry jam

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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.