



3/4 course menu main course restaurant Johannes

THE DYLAN | JOHANNES | JOHANNES | AMSTEL HOTEL

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

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

Charcuteri

Pata negra / Fuet / Salchichon iberico / Olives / Tapenade

Tomato

Green herbs / Ginger / Red onion

Red bass

Celery / Dill / Grape

Smoked salmon

Dill tops / Cucumber / Cured lemon

Rendang

Madeira / Onion / Potato

Duckliver terrine

Supplement € 5,-

Brioche / Aceto balsamico / Apple

Pumpkin ravioli

Mushrooms / goat cheese / Lovage

Grilled zalmon

Ponzu / Hollandaise / Fennel

Wild hare

Parsnip / Onion / Chicory

Main course – Restaurant Johannes

Catch of the day

Daily changing fish / Seasonal vegetables

Celariac

Vegetable demi-glace / Onion / Parsley root

Venison

Chestnut / Celariac / Pear

Tournedos

Supplement € 8,-

Duckliver / Potato / Madeira

Dover sole

Supplement € 35,-

Own gravy / Lemon / Parsley

Side dishes

Fries € 6,-
Mayonaise

Dessert – Amstel Hotel Restaurant

Vanilla crème brûlée

Vanilla ice cream

Chestnut mousse hazelnut

Praliné / Mandarin / Winter truffle ice cream

Poached pear

Miso / yuzu / port / ginger

Banoffe Brûlée

Ginger coconut sorbet

Cheese platter

Ginger bread / red berry jam

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.