



## *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**

Romaine lettuce / roasted prawns / egg / croutons / onion / Parmesan cheese

#### **Tuna**

Black garlic / sugar snaps / sprouts / orange / ponzu

#### **White asparagus soup**

Creamy soup / Dutch shrimps / wild garlic oil

#### **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

#### **White asparagus flamande**

from the "Brabantse wal" Ham / young potatoes / egg / parsley / butter

#### **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 € 23,- (Wednesday to Sunday)

### **Oysters creuse**

Supplement € 6,-

6 oysters / Lemon / Vinegar and shallot

---

### **Charcuteri**

Pata negra / Fuet / Salchichon iberico / Olives / Tapenade

---

### **Tomato**

Green herbs / Ginger / Red onion

---

### **Cauliflower**

Almond / Onion / Vegetable demi glace

---

### **Smoked salmon**

Dill tops / Cucumber / Cured lemon

---

### **Rendang**

Madeira / Onion / Potato

---

### **Duckliver terrine**

Supplement € 6,-

Brioche / Aceto balsamico / Apple

---

### **Lam**

Aubergine / Bellpeper / Chervil

---

### **Tuna**

Grapefruit / zoetzure komkommer / Dragon

---

### **Porkbelly**

Ginger / Lemongrass / Carrot

---

## *Main course – Restaurant Johannes*

### **Catch of the day**

Daily changing fish / Seasonal vegetables

---

### **Celariac**

Vegetable demi-glace / Onion / Parsley root

---

### **Veal**

Carrot / Potato / Garam massala

---

### **Tournedos**

Supplement € 6,-

Duckliver / Potato / Madeira

---

### **Dover sole**

Supplement € 35,-

Own gravy / Lemon / Parsley

---

## *Side dishes*

### **Fries**

€ 6,-

with Mayonaise

---

## *Dessert – Amstel Hotel Restaurant*

### **Vanilla Crème Brûlée**

Vanilla ice cream

---

### **Classic Baked Alaska**

brownie / vanille-ijs / bosvruchten

---

### **Pavlova**

pineapple / makrut lime ice cream

---

### **Chocolate Crémeux**

blood orange / matcha ice cream / orange cake

---

### **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.