



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

Jamon iberico bellota guijuelo & pan con tomate

Supplement € 6,-

Sliced Spanish Iberico ham / bread / tomato

Halibut

Ceviche / mango / paprika / coriander / cashew nuts / rose water

Burrata (V)

Tomatoes / burrata / basil / San Mauro olive oil

Dutch oysters

Supplement € 6,-

de Oesterij, Yerseke, Lemon / mignonette sauce 6pcs

Caviar by House of Caviar, Imperial selection

Blini / sour cream / shallot / egg / parsley / capers

* Supplement: 10 gram € 55 / 30 gram € 160 / 50 gram € 265,-

Steak tartaar

"Holsteiner" flank steak / Pan cristal

Supplement € 6,-

Paté en croûte

"Beemsterlants" pigg / pistachio / Madeira / pickles / mustard

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

Cod fish

Green curry / Citrus / Cucumber

Salmon

Dill tops / Cucumber / Cured lemon

Rendang

Madeira / Onion / Potato

Duckliver terrine

Supplement € 8,-

Brioche / Aceto balsamico / Apple

Carrot

Mushrooms / Almond / Parsley

Mosselen

Fennel / Tomato / Celery

Langoustine

Porkbelly / Pumpkin / Chantarelle

Main course – Restaurant Johannes

Catch of the day

Daily changing fish / Seasonal vegetables

Celariac

Vegetable demi-glace / Onion / Parsley root

Sirloin

Parsnip / Artichoke / Black Garlic

Tournedos

Supplement € 8,-

Duckliver / Potato / Madeira

Dover sole

Supplement € 35,-

Own gravy / Lemon / Parsley

Side dishes

Fries € 6,-

Mayonaise

Dessert – Amstel Hotel Restaurant

Strawberry

Apple / Brown butter ice cream

Rosemary crème Brûlée

Cottage cheese ice-cream

Dark chocolate mousse

Caramelized white chocolate crumble / Yoghurt
/ Elderflower ice-cream

Banoffe Brûlée

Ginger coconut sorbet

Cheese platter

Assorted cheeses

Matcha cheesecake

Mango coulis / Fresh berries

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.