

Menu €85,-



CLASSIC BOAT DINNERS

Zoute- en kaaskoekjes van Holtkamp en luxe noten van Gotjé
Savoury biscuits from Holtkamp and quality nuts from Gotjé

Starters, Occo at The Dylan Hotel

Caesar salade met gebakken gamba's, ei, knoflook croûtons, ui, Parmezaanse kaas
Caesar salad with roasted shrimps, egg, garlic croutons, onion, parmesan cheese

Zeeuwse creuses III met citroen en rode wijnazijn
Dutch pacific oysters with lemon and red wine vinegar

Forel, avocado, geroosterde kokosnoot, lente ui, gerookte paprika
Trout, avocado, toasted coconut, spring onion, smoked paprika

Biet, yoghurt, gezouten citroen, sesam
Beetroot, yoghurt, preserved lemon, sesame

Eendenborst, Haricots verts, tomaat, ingelegde ui, mierikswortel, hangop
Duck breast, French beans, pickled onion, horseradish, curd

Runder tartar, pan cristal, salade
Beef tartare, pan cristal, salad

Romige knolselderij soep, rillettes, crouton, ui, bladselderij
Creamy celeriac soup, rillettes, crouton, onion, celery

Chinese Oscietra, blini, ei, peterselie, sjalot, crème fraiche, 10 gram Suppl. € 60,-

Suppl. 30 grams € 165,- / Suppl. 50 grams € 270,-

Chinese Oscietra, blini, egg, parsley, shallot, sour cream, 10 grammes Suppl. € 60,-

Suppl. 30 grams € 165,- / Suppl. 50 grams € 270,-

Intermediate course, Restaurant Johannes Suppl. € 19,-

Tonijn Tuna	Prei Appel Bergamot Leek Apple Bergamot
Langoustine Langoustine	Spitskool Pijnboompit Pompoen Oxheart cabbage Pine nuts Pumpkin
Zalm Salmon	Dilletopjes Olijf Gezouten citroen Supplement 10 gram Baeri kaviaar Suppl. € 20,- Dill tops Olive Preserved lemon Supplement 10 grams of Baeri caviar Suppl. € 20,-
Cœur de bœuf Cœur de bœuf	Basilicum Kropsla Parmezaan Basil Butterhead lettuce Parmesan
Hert Venison	Consommé Kweeper Sesam Consommé Quince pear Sesame
Gerookte eendenborst Smoked duck breast	Eendenlever Aceto balsamico Hazelnoot Duck liver Aceto balsamico Hazelnut

Main course, Brasserie at the Amstel Hotel

Paddenstoelen ravioli Mushroom ravioli	Paddenstoelen, Parmezaan, knoflook Mushroom, Parmesan, garlic
Steak tartaar Steak tartare	Eigeel, Enoki paddenstoelen, friet Egg yolk, Enoki mushrooms, fries
Parelhoen Guineafowl	Pomme fondant, witlof, Madeira Pomme fondant, chicory, Madeira
Bavette Flank steak	Peterseliewortel, rode wijnsaus, friet Parsley roots, red wine sauce, fries
Kabeljauwfilet Cod filet	Aardappel, Zaanse mosterd, artisjok Potato, 'Zaanse' mustard, artichoke

Gamba's Gamba	Pandan rijst, Thaise curry Pandan rice, Thai curry	
Noordzee tong Dover Sole	Frites, salade, bruine boter Fries, salad, brown butter	Suppl. € 22,-
Speenvarken Suckling pig	Carvallo nero, linzen, paddenstoelen Carvallo nero, lentils, mushrooms	
Canadese kreeft Canadian Lobster	"Thermidor" 500gr. friet en salade "Thermidor 500gr, friet and salad	Suppl. € 18,-
Ossenhaas 160 gr, Lady steak 160 gr	frites, salade, mayonnaise en Laurier- jus fries, salad, mayonnaise and Laurel- gravy	
Entrecote 210gr Sirloin steak 210gr	frites, salade, mayonnaise en Laurier- jus fries, salad, mayonnaise and Laurel- gravy	Suppl. € 7,-

Sides 4,- per portion

Geroosterde bieten - Geroosterde pompoen
Roasted beetroots - Roasted pumpkin

Sides 5,- per portion

Romige risotto - Aardappelpuree - Baby broccoli - Frites "uit Zuyd"
Creamy risotto - Mashed potato - Young broccoli - Frites "uit Zuyd"

Maximaal 6 hoofdgerechten à la carte.

Maximum 6 main courses à la carte.

Dessert, Bridges at The Grand

Kaas selectie

Kazen van fromagerie l'amuse in ijmuiden

Cheese selection

cheese selection from fromagerie l'amuse in ijmuiden

Herfstwandeling

Karnemelkparfait, boomstam van 5 spices ganache, groene spong cake en enokicrème

Back to the forest

Buttermilk parfait, ganache of 5-spices, green sponge cake, enoki mushroom cremeaux

Praline choux

Honingkoekje, praliné choux, kalamansigel, vijgensorbet, Praliné crunch, limoencrème

Praline choux

Honey cookie, praline choux, calamansi crème, fig sorbet, praline crunch, lime cream

Framboos & Verveen

Framboos mousse, framboos gelatine, witte chocolade ijs, verveen crumble, verveen crème Suisse

Raspberry & Verveen

Raspberry mousse, raspberry gelatin, white chocolate ice cream, verveen crumble, verveen crème Suisse

Café complet

Espresso, lungo, cappuccino of thee met bonbons van patisserie Kuyt

Espresso, lungo, cappuccino or tea with chocolates from confectionery Kuyt

Verrassing

Surprise

Maximaal 6 hoofdgerechten à la carte.

Meer dan 12 gasten, maximaal 2 of 3 gerechten per gang in overleg met de chefs, keuze en aantallen 48 uur vooraf.

Maximum 6 main courses à la carte.

Over 12 guests maximum 2 or 3 dishes per course in consultation with the chefs, choice and amount 48 hours in advance.