



Anna Caviar "Classic"

Blini's, shallots, chives, crème fraîche, egg, parsley
30 gr. 76 50 gr. 120

Oysters

Royal Cabanon "David Herve" number 4

6 pcs. 34 9 pcs. 50 12 pcs. 65

3- Course menu 49

Starters

Herring | Herring roe, quail egg, chives, beetroots

Brisket | Little gem, celeriac, horseradish

Main courses

Suckling pig | Carvallo nero, lentils, mushrooms

Cod | Potato, 'Zaanse' mustard, artichoke

Desserts

Apple longeur | Caramel, cinnamon ice cream

Cheese platter | 3 pcs. (Supplement €5)

3- Course wine experience 32,5

Steaks & Lobster

Tenderloin 160 gr.* 32

Sirloin steak 210 gr.* 39

Canadian lobster "Thermidor" 300 gr.* 29

500 gr.* 50

*Steaks are served with fries, salad and Laurel-gravy

*Lobsters are served with fries and salad

 Vegetarian dishes  Can be served as a vegan dish.

If you have any allergies, please ask for the menu with nutritional values and allergy information.

Starters

Steak tartare | Egg yolk, Enoki mushrooms 17


Smoked duck | Orange, Blue Stilton, walnut 19

Smoked salmon | Celeriac, cucumber, radish 19

Chicken liver | Bacon, beetroots, capers 25

Halibut gravlax | Swiss chard, fennel, lemon 26


Soups


Pumpkin | Ginger, orange, Ras el hanout  16


Tom kha kai | Coconut, chicken, lime 17

Crustaceans | Scallop, gamba, fennel 21


Salads

Green salad | Legumes, yoghurt, red wine-mint vinaigrette  17


Beetroot salad | Avocado, pickles  17

Bulgur salad | Tomato, red onion, feta  19

Caesar salad | Chicken, anchovies, egg 19

Artichoke salad | Poached egg, lettuce  19

Main courses

Mushroom ravioli | Mushroom, Parmesan, garlic  21

Steak tartare | Egg yolk, Enoki mushrooms 23

Guinea fowl | Pomme fondant, chicory, Madeira 24

Flank steak | Parsley roots, red wine sauce 25

Tiger prawns | Pandan rice, Thai curry 26

Beef blade | Red beetroot risotto, mustard 28

Dover sole | Fries, salad, brown butter 55

Sides

Roasted beetroots 4,5 Creamy risotto 5,5


Roasted pumpkin 4,5 Mashed potato 5,5

Fries "uit Zuyd" 5,5 Young broccoli 5,5

Desserts

Homemade ice | Cream and sorbet (4 scoops) 16

Crème brûlée | Cardamom, sorbet of pineapple and rum 16

Fruit salad | Melon, kiwi, pineapple,  coconut- lime sorbet 16

Cherry compote | Cream cheese, milk chocolate 17

Chocolate mousse | Mandarin, star anise ice cream 17

Cheese platter | European cheeses (5 pcs.) 18

Sandwiches

| | | |
|-----------------|--|----|
| Veal croquette | <i>Kellenaers, brioche, mustard</i> | 15 |
| Salmon sandwich | <i>Avocado, shallot</i> | 19 |
| Steak sandwich | <i>Blue cheese vinaigrette, onion compote</i> | 21 |
| Club sandwich | <i>Chicken, cheese, bacon, fries</i> | 22 |
| Amstel Burger | <i>Aberdeen Angus, fries, bacon homemade ketchup</i> | 24 |

Katara specialties

Prepared in traditional manner

| | | |
|------------|---|----|
| Mashboos | <i>Chicken, Qatari spices, Basmati rice</i> | 28 |
| Mashkool | <i>Tiger prawns, Qatari spices Basmati rice</i> | 32 |
| Elba | <i>Yogurt, saffron, rose water</i> | 12 |
| Khanfroosh | <i>Traditional cakes, vanilla, rose water</i> | 14 |

Snacks

| | |
|----------------------------|------|
| Veal croquettes (6 pcs.) | 10,5 |
| 3 types of hummus | 11,5 |
| Cheese croquettes (4 pcs.) | 14 |
| Shrimp croquettes (4 pcs.) | 14 |
| Jamón Ibérico | 16 |
| Charcuterie | 16 |



Amstel Brasserie



Anna Caviar "Classic"

Blini's, sjalot, bieslook, crème fraîche, ei, peterselie
30 gr. 76 50 gr. 120

Oesters

Royal Cabanon "David Herve" nummer 4

6 st. 34 9 st. 50 12 st. 65

3- Gangen menu 49

Voorgerechten

Haring | Haringkuit, kwartelei, bieslook, bieten

Kalfsborst | Little gem, knolselderij, mierikswortel

Hoofdgerechten

Speenvarken | Carvallo nero, linzen, paddenstoelen

Kabeljauw | Aardappel, Zaanse mosterd, artisjok

Desserts

Appel longeur | Karamel, kaneel roomijs

Kaas plateau | 3 st. (Supplement €5)

3- Gangen wijn arrangement 32,5

Steaks & Kreeft

Ossenhaas 160 gr. * 32

Entrecote 210 gr. * 39

Canadese kreeft "Thermidor" * 300 gr. 29

500 gr. 50

* Steaks worden geserveerd met frites, salade en Laurier- jus

* Kreeft wordt geserveerd met frites en salade

 Vegetarische gerechten  Veganistische gerechten

Mocht u allergieën hebben, vraag dan gerust naar onze allergenenkaart.

Voorgerechten

Steak tartaar | Eigeel, Enoki paddenstoelen 17


Gerookte eendenborst | Sinaasappel, Blue Stilton, walnoot 19

Gerookte zalm | Knolselderij, komkommer, radijs 19

Kippenlevertjes | Spek, bieten, kappertjes 25

Heilbot gravlax | Snijbiet, venkel, citroen 26


Soepen


Pompoen | Gember, sinaasappel, Ras el hanout  16


Tom kha kai | Kokos, kip, limoen 17

Schaaldieren | Coquille, gamba, venkel 21

Salades

Groene salade | Peulvruchten, yoghurt, rode wijn- mint vinaigrette  17


Bietensalade | Avocado, augurk  17

Bulgur salade | Tomaat, rode ui, feta  19

Caesar salade | Kip, ansjovis, ei 19

Artisjoksalade | Gepocheerd ei, kropsla  19

Hoofdgerechten

Paddenstoelen | Paddenstoelen, Parmezaan,  ravioli knoflook 21

Steak tartaar | Eigeel, Enoki paddenstoelen 23

Parelhoen | Pomme fondant, witlof, Madeira 24

Bavette | Peterseliewortel, rode wijnsaus 25

Gamba's | Pandan rijst, Thaise curry 26

Rundersukade | Rode bieten risotto, mosterd 28

Noordzeetong | Frites, salade, bruine boter 55

Sides

Geroosterde bieten 4,5 Romige risotto 5,5

Geroosterde pompoen 4,5 Aardappelpuree 5,5

Frites "uit Zuyd" 5,5 Baby broccoli 5,5

Desserts

Huisgemaakt ijs | Roomijs en sorbet (4 bollen) 16

Crème brûlée | Kardemom, sorbet van ananas en rum 16

Fruit salade | Meloen, kiwi, ananas, kokos- limoen ijs  16

Kersencompote | Cream cheese, melk chocolade 17

Chocolade- mousse | Mandarijn, steranijs roomijs 17

Kaas plateau | Europese kazen (5 st.) 18

Sandwiches

| | | |
|----------------|--|----|
| Kalfskroketten | <i>'Kellenaers', brioche, mosterd</i> | 15 |
| Zalm sandwich | <i>Avocado, sjalot</i> | 19 |
| Steak sandwich | <i>Blauwe kaas, uiencompote</i> | 21 |
| Club sandwich | <i>Kip, kaas, bacon, frites</i> | 22 |
| Amstel Burger | <i>Aberdeen Angus, frites, bacon, huisgemaakte ketchup</i> | 24 |

Katara specialiteiten

Bereid op traditionele wijze

| | | |
|------------|--|----|
| Mashboos | <i>Kip, Qatari specerijen, Basmati rijst</i> | 28 |
| Mashkool | <i>Gamba's, Qatari specerijen, Basmati rijst</i> | 32 |
| Elba | <i>Yoghurt, saffraan, rozenwater</i> | 12 |
| Khanfroosh | <i>Traditionele cakes, vanille, rozenwater</i> | 14 |

Snacks

| | |
|---------------------------|------|
| Bitterballen (6 st.) | 10,5 |
| 3 soorten hummus | 11,5 |
| Kaaskroketten (4 st.) | 14 |
| Garnalenkroketten (4 st.) | 14 |
| Jamón Ibérico | 16 |
| Charcuterie | 16 |



Amstel Brasserie

THE DYLAN, BRASSERIE OCCO

served from 11:00 - 18:00 hrs.

CLUB SANDWICH

Spek / kip / gebakken ei / tomaat / ui / friet
Bacon / chicken / sautéed egg / tomato / onion / fries
15.00

Rosbief-coleslaw of gerookte heilbot-Vadouvan of avocado-quinoa
Roastbeef-coleslaw or smoked halibut-Vadouvan or avocado-quinoa
10.00

BURGER

Brioche / kropsla / ui / ingelegde komkommer
Brioche / butter lettuce / onion / homemade pickle
17.00

FRIES/FRIET 5.00

Caesar salade / gebakken gamba's / ei / knoflook croupons / ui / Parmezaanse kaas
Caesar salad / roasted shrimp / egg / garlic croupons / onion / Parmesan cheese
16.00 / 22.00

Avocado / quinoa / cranberry / pijnboompit / broccoli tempura
Avocado / quinoa / cranberry / pine nuts / broccoli tempura
17.00

Eendenlever terrine / vijg / geroosterde hazelnoot / bieslook / brioche
Duck liver terrine / fig / roasted hazelnuts / chives / brioche
28.00

Gerookte IJslandse heilbot / zonnebloempitten / zure room / sinaasappel
Tomasu "sweet spicy" sojasaus
Smoked Iceland halibut / sunflower seeds / sour cream /
orange / Tomasu "sweet spicy" soy sauce
18.00

Romige groene kool soep / gerookte wortel / zahtar
Creamy green cabbage soup / smoked carrot / zahtar
16.00

Zeeuwse creuses met citroen en rode wijn azijn
Dutch pacific oysters with lemon and red wine vinegar
9.00 (3 st) / 17.50 (6 st)

MRIJ STEAK TARTARE Flauta de burbujas
16.00

CAVIAR SELECTED FOR VINKELES

Chinese Oscietra / blini / ei / peterselie / sjalot / crème fraîche Chinese Oscietra / blini / egg /
parsley / shallot / sour cream 10 gram – 75.00 / 30 gram – 180.00 / 50 gram – 285.00

Per restaurant om servies terug te brengen € 30,-

***Prijzen en wijzigingen onder voorbehoud**

Per restaurant for bringing back the china € 30,-

***Prices and modifications under reserve.**