



## CLASSIC BOAT DINNERS

### STARTERS, & MOSHIK

<b>GIFT OF NATURE</b> vegetarian	47
<b>SEAFOOD INSPIRED BY KAISEKI</b>	95
<b>ANNA GOLD CAVIAR</b> 50 grams • kombu • citrus • miso • cabbage	100
<b>BLACK TRUFFLE CAPPUCINO</b> vegetarian	75

### MAIN COURSE, VINKELES AT THE DYLAN

<b>TURBOT</b> glazed, garlic, roasted onion, artichoke, poultry jus	60
<b>ANJOU PIGEON “AU SANG” IMPERIAL</b> breast, preserved blackberries, Forono beetroot “liquorice”, sauce of the bones thickened with duck liver	45
<b>HIDA-GYU A5 “GIFU PREFECTURE” ( 50 GR )</b> sirloin, Chinese imperial caviar, roasted cabbage, Nanatsuboshi Hokkaido rice, jus of Dashi vinegar and black fermented garlic	140

### DESSERT, BRIDGES AT THE GRAND

<b>CHEESE SELECTION</b>	Cheese selection from fromagerie l'amuse in IJmuiden	18
<b>CARAMEL</b>	Pine nut, granola, ginger, hazelnut	15
<b>TONKA BEAN</b>	Pistache, cinnamon, chocolate	15
<b>PEAR</b>	Fennel, yuzu, dill	15

Per restaurant for bringing back the china per restaurant € 30,-