

Menu €90,-



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, met citroen en rode wijnazijn
Dutch pacific oysters with lemon and red wine vinegar

Avocado, quinoa, cranberry, pijnboompit, broccoli tempura
Avocado, quinoa, cranberry, pine nuts, broccoli tempura

Eendenlever terrine, vijg, geroosterde hazelnoot, bieslook, brioche Suppl. € 10,-
Duck liver terrine, fig, roasted hazelnuts, chives, brioche

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

Romige groene koolsoep, gerookte wortel, za'atar
Creamy green cabbage soup, smoked carrot, za'atar

MRIJ steak tartaar flauta de burbujas
MRIJ steak tartare flauta de burbujas

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,-

Ceviche Ceviche	Zeebaars Dragon Citrus Seabass Tarragon Citrus
Noordzeekrab North Sea crab	Grapefruit Rodekool Bisque Grapefruit Red baby cabbage Bisque
Skrei Atlantic cod	Schorseneer Amandel Dashi Salsify Almond Dashi
Zalm Salmon	Dilletopjes Olijf Gezouten citroen Supplement 10 gram kaviaar Suppl. € 20,- Dill tops Olive Preserved lemon Supplement 10 grams of caviar Suppl. € 20,-
Cœur de bœuf Cœur de bœuf	Basilicum Tomaat Parmezaan Basil Tomato Parmesan
Kwartel Quail	Dadel Wortel Tchuli-peper Date Carrot Tchuli peppercorn
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. € 25,-
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. € 20,-
Rundersukade Beef blade	Rode bieten risotto, mosterd Red beetroot risotto, mustard	
Ossenhaas 160 gr, Lady steak 160 gr	frites, salade, mayonnaise en Laurier- jus fries, salad, mayonnaise and Laurel- gravy	Suppl. € 2,-
Entrecote 210gr Sirloin steak 210gr	frites, salade, mayonnaise en Laurier- jus fries, salad, mayonnaise and Laurel- gravy	Suppl. € 9,-

Sides 4,50 per portion

Geroosterde bieten - Geroosterde pompoen
Roasted beetroots - Roasted pumpkin

Sides 5,50 per portion

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

Dessert, Bridges at The Grand

Kaas selectie
Cheese selection

Kazen van fromagerie l'amuse in ijmuiden
cheese selection from fromagerie l'amuse in ijmuiden

Karamel
Caramel

Pijnboompit, granola, gember, hazelnoot
Pine nut, granola, ginger, hazelnut

Tonkaboon
Tonka bean

Pistache, kaneel, chocolade
Pistache, cinnamon, chocolate

Peer
Pear

Venkel, yuzu, dille
Fennel, yuzu, dill

Café complet

Espresso, lungo, cappuccino of thee met bonbons van patisserie Kuyt
Espresso, lungo, cappuccino or tea with chocolates from confectionery Kuyt

Verrassing
Surprise

Tot en met 12 gasten, maximaal 6 verschillende hoofdgerechten à la carte.
Meer dan 12 gasten, maximale keuze 3 hoofdgerechten, keuze 48 uur vooraf.
Up to 12 guests, maximum 6 different main courses à la carte.
More than 12 guests, maximum 3 main courses, choice 48 hours in advance.