

Menu €130,-



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, ei, peterselie, sjalot, sour cream, 10 grammes Suppl. € 60,-
Suppl. 30 grams € 165,- / Suppl. 50 grams € 270,-

Intermediate course, Restaurant Johannes Suppl. € 19,-

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| 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, La Rive at the Amstel Hotel

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| Langoustine Langoustine | Konijn, groene tomaat, schaaldieren Rabbit, green tomato, crustacean |
| Kreeft Lobster | Pompoen, witte bataat, citroen Pumpkin, white sweet potato, lemon |
| Tarbot Turbot | Knolselderij, paling, aceto balsamico Celeriac, eel, balsamic vinegar |
| Bresse Parelhoen Bresse Guinea Fowl | Spitskool, hete bliksem, pistache Pointed cabbage, apple potato mash, pistachio |
| Kalfszwezerik Veal Sweetbreads | Zuurkool, paddenstoelen, zwarte knoflook Sauerkraut, mushrooms, black garlic |

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| Ossenstaart | Cavalo nero, 63 graden ei, Madeira | |
| Braised Oxtail | 5 gram Zwarte truffel | Suppl. € 15,- |
| | Cavalo nero, 63 degree egg, Madeira | |
| | 5 grams Black truffle | Suppl. € 15,- |
| Blackmore Farm Wagyu Tri Tip Steak | Artisjok, shortrib, laurier | Suppl. € 25,- |
| Blackmore Farm Wagyu Tri Tip Steak | Artichoke, shortrib, bay leaf | |

Dessert, Bridges at The Grand

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| Kaas selectie | Kazen van fromagerie l'amuse in ijmuiden |
| Cheese selection | cheese selection from fromagerie l'amuse in ijmuiden |
| Karamel | Pijnboompit, granola, gember, hazelnoot |
| Caramel | Pine nut, granola, ginger, hazelnut |
| Tonkaboon | Pistache, kaneel, chocolade |
| Tonka bean | Pistache, cinnamon, chocolate |
| Peer | Venkel, yuzu, dille |
| Pear | 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

Maximaal 6 hoofdgerechten à la carte, meer dan 6 gasten maximaal keuze uit 4 hoofdgerechten, meer dan 8 gasten vooraf keuze hoofdgerecht in overleg met de chefs.
Maximum 6 guests à la carte, over 6 guests maximum choice of 4 main courses, over 8 guests choice main course in advance and consultation with the chefs