

## 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



### 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

### Starters 19

Smoked flank steak | *Asparagus, egg yolk, garden herbs*


Salmon | *Asparagus, horseradish, grapefruit vinaigrette*

Asparagus  | *Tarragon oil, asparagus, sourdough*

### Main courses 27.5

Asparagus 'flamande' | *Ham, egg, 'Opperdoezer Ronde'*

Cod | *Asparagus, peas, crustaceans sauce*

Asparagus  | *'Opperdoezer Ronde', salty vegetables, mushrooms*

### Desserts 14

Rembrandt | *V.O.C.-spices, praline, strawberry*

Pure chocolate | *Saint Dominique, blondie, red fruit*


Cheese platter | *3 pcs. (Supplement €5)*

 Vegetarian dishes

 Vegan dishes

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



### Starters

Burrata	<i>Tomato, basil, crostini</i> 	17
Steak tartare	<i>Egg yolk, kumquat, sourdough</i>	19
Corvina ceviche	<i>Avocado-kaffir chutney, apple</i>	19
Pulpo	<i>Paella, chorizo, tomato</i>	23



### Soups

Dashi broth	<i>Pork belly, shimeji, coriander</i>	15
Tom kha kai	<i>Coconut, chicken, lime</i>	17

### Salads

Tabouleh	<i>Parsley, lemon, artichoke</i> 	15
Quinoa	<i>Avocado, grapefruit, spring onion</i> 	19
Caesar salad	<i>Chicken, anchovies, poached egg</i>	19

### Main courses

Pumpkin	<i>Hazelnut, bimi, apple cider</i> 	19
Ravioli	<i>Burrata, tomato, garden herbs</i> 	21
Guinea fowl	<i>Pointed cabbage, corn, spices</i>	24
Lamb saddle	<i>Gremolata, asparagus, gnocchi</i>	28
Dover sole	<i>Fries, salad, Remoulade</i>	55

### Steaks & Kreeft

Tenderloin	160 gr.*	32
Entrecôte	210 gr.*	39
Canadian lobster "Thermidor"*	Half	29
	Whole	58

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

### Sides

Roasted beetroots	4.5	Creamy risotto	5.5
Roasted pumpkin	4.5	Potato gratin	5.5
Fries "uit Zuyd"	5.5	Young broccoli	5.5

### Desserts

Homemade ice	<i>Cream and sorbet (4 scoops)</i>	16
Red fruit	<i>Strawberry, raspberry, blueberry, vanilla ice cream</i>	16
Ruby chocolate	<i>Raspberry, yogurt sorbet</i>	16
Cheese platter	<i>European cheeses (5 pcs.)</i>	18

\* Prices and modifications under reserve. Maximum of 6 different dishes per order, except side dishes.



### 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

### Voorgerechten 19

Gerookte bavette | Asperges, eigeel, tuinkruiden

Zalm | Asperges, mierikswortel,  
grapefruit vinaigrette

Asperges | Dragonolie, asperges,  
zuurdesem

### Hoofdgerechten 27.5

Asperge 'flamande' | Beenham, ei, Opperdoezer  
Ronde

Kabeljauw | Asperges, doperwten,  
schaaldierensaus

Asperges | Opperdoezer Ronde, zilte  
groenten, paddenstoelen

### Desserts 14

Rembrandt | V.O.C.-kruiden, praline,  
aardbei

Pure chocolade | Saint Dominique, blondie,  
rood fruit

Kaasplateau | 3 st. (Supplement €5)

### Voorgerechten

Burrata	Tomaat, basilicum, crostini	✓	17
Steak tartaar	Eidooier, kumquat, zuurdesem		19
Corvina ceviche	Avocado-kaffir chutney, appel		19
Pulpo	Paella, chorizo, tomaat		23

### Soepen

Dashi bouillon	Buikspek, shimeji, koriander		15
Tom kha kai	Kokos, kip, limoen		17

### Salades

Tabouleh	Peterselie, citroen, artisjok	Vegan	15
Quinoa	Avocado, grapefruit, bosui	✓	19
Caesar salade	Kip, ansjovis, gepocheerd ei		19

### Hoofdgerechten

Pompoen	Hazelnoot, bimi, appelcider	Vegan	19
Ravioli	Burrata, tomaat, tuinkruiden	✓	21
Parelhoen	Spitskool, mais, specerijen		24
Lamszadel	Gremolata, asperges, gnocchi		28
Noordzee tong	Frites, salade, Remoulade		55

### Steaks & Kreeft

Ossenhaas	160 gr. *	32
Entrecote	210 gr. *	39
Canadese kreeft "Thermidor"	Halve	29
	Hele	58

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

### Sides

Geroosterde bieten	4.5	Romige risotto	5.5
Geroosterde pompoen	4.5	Aardappelgratin	5.5
Frites "uit Zuyd"	5.5	Baby broccoli	5.5

### Desserts

Huisgemaakt ijs	Roomijs en sorbet (4 bollen)	16
Rood fruit	Aardbei, framboos, blauwe bes, vanille roomijs	16
Ruby chocolade	Framboos, yoghurt sorbet	16
Kaasplateau	Europese kazen (5 st.)	18

✓ Vegetarische gerechten       Veganistische gerechten

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

\*Prijzen en wijzigingen onder voorbehoud. `Maximaal 6 verschillende gerechten per order, uitgezonderd side dishes.

**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.**