

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,-

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| Tonijn Tuna | Kalf Groene asperge Tomaat Veal Green asparagus Tomato |
| Zalm Salmon | Dilletopjes Komkommer Gezouten citroen Supplement 10 gram kaviaar Suppl. € 20,- Dill tops Cucumber Preserved lemon Supplement 10 grams of caviar Suppl. € 20,- |
| Tartaar van schelpdieren Tartare of shellfish | Zeeduivelwang Wier Witte asperge Monkfish cheek Seaweed White asparagus |
| Roodbaars Rose fish | Dragon Beurre blanc Zeelavendel Tarragon Beurre blanc Sea lavender |
| Poussin Poussin | Dim sum Shiitake Krokante huid Dim sum Shiitake Crispy skin |
| Cœur de bœuf Cœur de bœuf | Basilicum Tomaat Parmezaan Basil Tomato Parmesan |
| Gerookte eendenborst Smoked duck breast | Eendenlever Aceto balsamico Hazelnoot Duck liver Aceto balsamico Hazelnut |

Main course, Brasserie at the Amstel Hotel

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| Pompoen Pumpkin | Hazelnoot, bimi, appelcider Hazelnut, bimi, apple cider |
| Ravioli Ravioli | Burrata, tomaat, tuinkruiden Burrata, tomato, garden herbs |
| Lamszadel Lamb saddle | Gremolata, asperge & gnocchi Gremolata, asparagus, gnocchi |

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| Parelhoen Guinea fowl | Spitskool, mais & specerijen Pointed cabbage, corn, spices | |
| Kabeljauw Cod | Asperge, doperwten & schaaldierensaus Asparagus, peas, crustaceans sauce | |
| Asperge Flamande Asparagus 'flamande' | Beenham, ei, peterselie & aardappel Ham, egg, 'Opperdoezer Ronde' | |
| Asperge Asparagus | Opperdoezer ronde, zilte groenten & paddenstoelen 'Opperdoezer Ronde', salty vegetables, mushrooms | |
| Noordzee tong Dover sole | Frites, salade, remoulade saus Fries, salad, Remoulade | Suppl. € 25,- |
| Canadese kreeft Canadian lobster | "Thermidor", friet en salade "Thermidor" fries and salad | Suppl. € 28,- |
| Ossenhaas 160 gr. Tenderloin 160gr. | Frites, salade, mayonnaise en Laurier- jus Fries, salad and Laurel-gravy | Suppl. € 2,- |
| Entrecôte 210gr. Entrecôte 210gr. | Frites, salade, mayonnaise en Laurier- jus Fries, salad 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 - Aardappelgratin - Baby broccoli - Frites "uit Zuyd"
Creamy risotto - potato gratin - 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 9 gasten, maximaal 6 verschillende hoofdgerechten à la carte.
Van 10 tot en met 12 gasten, maximaal 5 verschillende hoofdgerechten à la carte.
Meer dan 12 gasten, maximale keuze 3 hoofdgerechten, keuze 48 uur vooraf.
Up to 8 guests, maximum 6 different main courses à la carte.
From to 9 until 12 guests, maximum 5 different main courses à la carte.
More than 12 guests, maximum 3 main courses, choice 48 hours in advance.