



CLASSIC BOAT DINNERS

STARTERS, & MOSHIK

GIFT OF NATURE vegetarian	65
CAVIAR - ICE TARTE FINE scallops • sea urchin • sweetcorn	100
SEAFOOD INSPIRED BY KAISEKI	95
BLACK TRUFFLE CAPPUCCINO vegetarian	75

MAIN COURSE, VINKELES AT THE DYLAN

TURBOT glazed, garlic, roasted onion, artichoke, poultry jus	60
ANJOU PIGEON “AU SANG” IMPERIAL breast, preserved blackberries, Forono beetroot, sauce of the bones thickened with duck liver	46
DUTCH LAMB “9425” saddle, aubergine, miso, black olive, fresh sheep cheese	48
WAGYU A5 “GUNMA PREFECTURE” (50 gr) sirloin, Chinese imperial caviar, roasted cabbage, Nanatsuboshi Hokkaido rice, furikake and black fermented garlic dashi	110

DESSERT, BRIDGES AT THE GRAND

CHEESE	Cheese selection from fromagerie l’amuse in Ijmuiden	18
STRAWBERRY	white chocolate fennel mousse, strawberry sorbet lime meringue, dill lime dressing	15
CARAMEL	pine nut ice cream, coffee macaroon, caramel cream, ginger	15
CHEESECAKE	blueberry sorbet, cinnamon crumble, lavender blueberry gel	15

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