

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 SALAD**

**Gebakken gamba's of hoender / ei / knoflook croûtons / ui / Parmezaan**  
Roasted prawns or chicken / egg / garlic croûtons / onion / Parmesan

#### **NICOISE SALAD**

**gebakken tonijn / ei / haricots verts / ansjovis / aardappel / olijf**  
seared tuna / egg / French beans / anchovy / potatoes / olives

#### **BURRATA**

**Tomaat / burrata / basilicum / San Mauro olijfolie**  
Tomatoes / burrata / basil / San Mauro olive oil

#### **CEVICHE**

**zalm / snijboon / avocado / rode ui / zoete aardappel / koffie / rozenwater**  
salmon / string bean / avocado / red onion / sweet potatoes / coffee / rose water

#### **MRIJ STEAK TARTARE, Pan cristal**

#### **TERRINE**

Suppl. € 7,-

**Eendenlever / vijgencompote / brioche**  
Duck liver / fig compote / brioche

#### **NOODLE SOUP**

**Pekingeed / ei / champignon / noodles / boksoi / koriander**  
Peking duck / egg / mushroom / noodles / bok choy / coriander

#### **OESTERS / OYSTERS**

Suppl. € 7,-

**Zeeuwse tafel oesters nr3 met citroen en rode wijnazijn**  
Dutch "table oysters" nr3 with lemon and red wine vinegar

#### **CAVIAR SELECTED FOR VINKELES**

**Chinese Oscietra / blini / ei / peterselie / sjalot / crème fraîche**  
Chinese Oscietra / blini / egg / parsley / shallot / sour cream  
Suppl. 10 gram – 75.00 / 30 gram – 180.00 / 50 gram – 285.00

## Intermediate course, Restaurant Johannes

Suppl. € 19,-

<b>Zalm</b> Salmon	<b>Dilletopjes   Komkommer   Gezouten citroen</b> <b>Supplement 10 gram kaviaar</b> Suppl. € 30,- Dill tops   Cucumber   Preserved lemon Supplement 10 grams of caviar Suppl. € 30,-
<b>Zeebaars</b> Sea bass	<b>Citroen   Dragon   Zeevenkel</b> Lemon   Tarragon   Sea fennel
<b>Pijlstaartinktvis</b> Squid	<b>Mossel   Datterino   Zomerpostelein</b> Mussel   Datterino   Purslane
<b>Coquille Saint-Jacques</b> Scallop	<b>Buikspek   Nori   Tom kha kai</b> Pork belly   Nori   Tom kha kai
<b>Mousse van geitenkaas</b> Mousse of goat cheese	<b>Rode biet   Koraalzwam   Pistache</b> Beetroot   Coral mushroom   Pistachio
<b>Kwartel</b> Quail	<b>Shiitake   Artisjok   Freekeh</b> Shiitake   Artichoke   Freekeh

## Main course, Brasserie at the Amstel Hotel

<b>Kruidenrisotto</b> Herb risotto	<b>Asperges, spinazie,</b> Asparagus, spinach, Parmesan-foam
<b>Gerookte bavette</b> Smoked flank steak	<b>Pommes dauphine, dragonjus</b> Pommes dauphine, tarragon gravy
<b>Parelhoen</b> Guinea fowl	<b>Spitskool, mais &amp; specerijen</b> Pointed cabbage, corn, spices
<b>Kabeljauw</b> Cod	<b>Garnalen, venkel, tomaat, schaaldierensaus</b> Shrimps, fennel, tomato, crustaceans sauce
<b>Noordzee tong</b> Dover sole	<b>Frites, salade, remoulade saus</b> Fries, salad, Remoulade

Suppl. € 25,-

<b>Canadese kreeft</b>	<b>"Thermidor", spinazie, hollandaise, gruyere, friet en salade</b>	Suppl. € 28,-
Canadian lobster	"Thermidor", spinach, hollandaise, gruyere, fries and salad	
<b>Ossenhaas 160 gr. Tenderloin 160gr.</b>	<b>Frites, salade, mayonnaise en Laurier- jus</b>	Suppl. € 2,-
	Fries, salad and Laurel-gravy	
<b>Entrecôte 210gr. Entrecôte 210gr.</b>	<b>Frites, salade, mayonnaise en Laurier- jus</b>	Suppl. € 9,-
	Fries, salad and Laurel-gravy	

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**

<b>Kaas selectie</b>	<b>Kazen van fromagerie l'amuse in ijmuiden</b>
Cheese selection	Cheese selection from fromagerie l'amuse in ijmuiden
<b>Aardbei</b>	<b>Mousse van witte chocolade venkel, aardbei sorbet, limoen meringue, dille-limoen dressing</b>
Strawberry	White chocolate fennel mousse, strawberry sorbet lime meringue, dill lime dressing
<b>Karamel</b>	<b>Pijnboompitijs, koffie macaron, karamelcrème, gember</b>
caramel	pine nut ice cream, coffee macaroon, caramel cream ginger
<b>Cheesecake</b>	<b>Bosbessensorbet, kaneel crumble, lavendel bosbessengel</b>
Cheesecake	Blueberry sorbet, cinnamon crumble, lavender blueberry gel

## **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 en aantal 48 uur vooraf.**

Up to 8 guests, maximum 6 different main courses à la carte.

From 9 until 12 guests, maximum 5 different main courses à la carte.

More than 12 guests, maximum 3 main courses, choice and amount 48 hours in advance.