

Menu €100,-



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

LOX

Gemarineerde zalm / Opperdoezer ronde aardappel / yoghurt / bieslook

10 gr Chinese Imperial caviar Suppl. € 60,-

Marinated salmon / "Opperdoezer ronde" potatoes / yoghurt / chives

10 gr Chinese Imperial caviar Suppl. € 60,-

OESTERS / OYSTERS

Suppl. € 7,-

Zeeuwse "creuses special HK 46" oesters met citroen en mignonette saus
Dutch "creuses special HK 46" oysters with lemon and mignonette sauce

BURRATA

Tomaat / burrata / basilicum / San Mauro olijfolie

Tomatoes / burrata / basil / San Mauro olive oil

MRIJ STEAK TARTARE, Pan cristal

KALFSTONG / VEAL TONGUE

Spinazie salade / Amsterdamse jonge schapenkaas / mosterd / hazelnoot
Spinach salad / young Dutch sheep cheese / mustard / hazelnut

Chinese Oscietra / blini / ei / peterselie / sjalot / crème fraîche

Chinese Oscietra / blini / egg / parsley / shallot / sour cream

Suppl. 10 gram – 60.00 / 30 gram – 165.00 / 50 gram – 270.00

Intermediate course, Restaurant Johannes Suppl. € 19,-

Zalm Salmon	Dilletopjes Komkommer Gezouten citroen Supplement 15 gram kaviaar Suppl. € 30,- Dill tops Cucumber Preserved lemon Supplement 15 grams of caviar Suppl. € 30,-
Makreel Mackerel	Gerookte Crème Fraîche Tomaat Komkommer Smoked Creme Fraiche Tomato Cucumber
Carabineros Scarlet Shrimp	Peterselie Prei Venkel Parsley Leek Fennel
Octopus Octopus	Mossel Pompoen Rode Ui Mussel Pumpkin Red Onion
Mousse van geitenkaas Mousse of goat cheese	Rode biet Koraalzwam Pistache Beetroot Coral mushroom Pistachio
Varkenswang Pork Cheek	Wortel Mosterd Zilverui Carrot Mustard Pickled onion
Terrine Eendenlever Terrine Duckliver	Rode biet Aceto balsamico Hazelnoot Beetroot Aceto balsamico Hazelnut
Wild zwijn Wild boar	Artisjok Champignon Hazelnoot Artichoke Mushrooms Hazelnut

Main course, Bridges at The Grand

MEIKNOL
TURNIP

TORTELLINI
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Gebakken artisjok, crème van artisjok, oloroso beurre blanc
Baked artichoke, cream of artichoke and oloroso beurre blanc

KABELJAUW
COD

Hollandse asperge (Brabantse wal), Doperwt, Vintage soja
Dutch asparagus (Brabantse wal) | Green Pea | Vintage soy

KREEFT
LOBSTER

Maïskip | Bospeen | Meloen | Kaffir
Corn Fed Chicken | Carrot | Melon | Kaffir

TARBOT **Truffel, Bloemkool, Bundelzwam, Codium** suppl. € 12,-
TURBOT Truffle | Cauliflower | Mushroom | Codium

KALF **Artisjok, Cantharel, Vadouvan, Daslook**
VEAL Artichoke | Chanterelle | Vadouvan | Wild garlic

DRY AGED RUND **Knolselderij, Groene asperge, Champignon, Lavas**
DRY AGED RUND Celeriac | Green asparagus | Mushroom | Lovage

WAGYU A4 **Artisjok, Cantharel, Vadouvan, Daslook** suppl. € 55,-
WAGYU A4 Artichoke | Chanterelle | Vadouvan | Wild garlic

Dessert, Bridges at The Grand

Kaas selectie **Kazen van fromagerie l'amuse in ijmuiden**
Cheese selection Cheese selection from fromagerie l'amuse in ijmuiden

Opera taart **Valrhona | Sinaasappel | Duindoornbes**
Opera cake Valrhona | Orange | Sea buckthorn

Aardbei **Witte chocolade | Basilicum | Yoghurt**
Strawberry White chocolate | Basil | Yogurt

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 4 verschillende hoofdgerechten à la carte.
Maximum 4 different main courses à la carte.