

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

#### 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

#### UDON NOODLE SOUP

**uw keuze uit peking eend / gamba / tofu**

your choice peking style duck / gamba / tofu

#### 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,-

<b>Zalm</b> Salmon	<b>Dilletopjes   Komkommer   Gezouten citroen</b> <b>Supplement 15 gram kaviaar</b> Suppl. € 30,- Dill tops   Cucumber   Preserved lemon Supplement 15 grams of caviar     Suppl. € 30,-
<b>Makreel</b> Mackerel	<b>Gerookte Crème Fraîche   Tomaat   Komkommer</b> Smoked Creme Fraiche   Tomato   Cucumber
<b>Carabineros</b> Scarlet Shrimp	<b>Peterselie   Prei   Venkel</b> Parsley   Leek   Fennel
<b>Octopus</b> Octopus	<b>Mossel   Pompoen   Rode Ui</b> Mussel   Pumpkin   Red Onion
<b>Coeur de Boeuf</b> Coeur de Boeuf	<b>Tomaat   Basilicum   Mozzarella</b> Tomato   Basil   Mozzarella
<b>Varkenswang</b> Pork Cheek	<b>Wortel   Mosterd   Zilverui</b> Carrot   Mustard   Pickled onion
<b>Terrine Eendenlever</b> Terrine Duckliver	<b>Rode biet   Aceto balsamico   Hazelnoot</b> Beetroot   Aceto balsamico   Hazelnut
<b>Wild zwijn</b> Wild boar	<b>Artisjok   Champignon   Hazelnoot</b> Artichoke   Mushrooms   Hazelnut

**Main course, Restaurant Johannes**

<b>Zeetong</b> Dover sole	<b>Peterselie   Braadjus   citroen</b> Parsley   Butter gravy   Lemon     suppl. € 15,-
<b>Vangst van de dag</b> Catch of the day	<b>Wisselende vis   Seizoensgebonden garnituur</b> Daily changing fish   Seasonal vegetables
<b>Spitskool</b> Oxheart Cabbage	<b>Kokos   Wortel   Kerry</b> Coconut   Carrot   Curry vega
<b>Ravioli</b> Ravioli	<b>Camembert   Seizoensgebonden groenten</b> Camembert   Seasonal vegetables

**Wilde Eend**  
Wild Duck

**Pruim | Aardappel | Biet**  
Plums | Potato | Beetroot

**Tournedos**  
Tournedos

**Eendenlever | Aardappel | Madeira**  
Duckliver | Potato | Madeira suppl. € 7,-

## **Dessert, Bridges at The Grand**

**Kaas selectie**  
Cheese selection

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

**Opera taart**  
Opera cake

**Valrhona | Sinaasappel | Duindoornbes**  
Valrhona | Orange | Sea buckthorn

**Aardbei**  
Strawberry

**Witte chocolade | Basilicum | Yoghurt**  
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 5 verschillende hoofdgerechten à la carte.**  
**Meer dan 12 gasten, maximale keuze 3 gerechten per gang, keuze en aantal 48 uur vooraf.**  
Maximum 5 different main courses à la carte.  
More than 12 guests, maximum 3 main courses, choice and amount 48 hours in advance.