

Menu €60,-



CLASSIC BOAT DINNERS

Restaurant Johannes

Luxery nuts from Gotjé

Starters

Salmon	Dill tops Cucumber Preserved lemon Supplement 15 grams of caviar Suppl. € 30,-
Tuna	Asparagus Sorrel Spring-vinaigrette
Mousse of goat cheese	Beetroot Coral mushroom Pistachio
Smoked duck breast	Duck liver Aceto balsamico Hazelnut

Intermediate course

Bouillabaisse	Potato Sea Lavender Fennel
Plaice	Beurre noisette Cauliflower Hazelnut
Anjou pigeon	Carrot Pistachio Vadouvan

Main courses

Ravioli	Camembert Seasonal vegetables
Celeriac	Corn Thyme Parmigiano Reggiano
Dover sole	Parsley Lemon Butter sauce suppl. € 15,-
Catch of the day	Daily changing fish Seasonal vegetables
Ribeye	Ginger Green asparagus Fermented garlic
Tournedos	Duckliver Potato Madeira suppl. € 7,-

Desserts

Cheese	Selection of European cheeses Sweet accompaniment
Apple	Yogurt Basil Vanilla
Pure chocolate	Mousse Orange Nut crumbs

Coffee and tea with rich butter cookies from Holtkamp

*including bringing back the china to the restaurant