

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

#### 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>Mousse van geitenkaas</b> Mousse of goat cheese	<b>Rode biet   Koraalzwam   Pistache</b> Beetroot   Coral mushroom   Pistachio
<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, Bridges at The Grand**

**MEIKNOL**  
TURNIP

**TORTELLINI**  
TORTELLINI

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

**SCHOL**  
PLAICE

**Eekhoortjesbrood | Aardpeer | Kombu | Mossel**  
Porcini | Jerusalem artichoke | Kombu | Mussel

**ANJOU DUIF**  
ANJOU PIGEON

**Rode biet | Braam | Salmiak | Lavas**  
Beetroot | Blackberry | Salty liquorice | Lovage

**TARBOT**  
TURBOT

**Truffel | Bloemkool | Bundelzwam | Codium**  
Truffle | Cauliflower | Nameko mushroom | Codium  
suppl. € 10,-

**KREEFT**  
LOBSTER

**Maïskip | Bospeen | Meloen | Kaffir**  
Corn fed chicken | Carrot | Melon | Kaffir

**DRY AGED RUND**  
DRY AGED BEEF

**Knolselderij | Groene asperge | Champignon | Lavas**  
Celeriac | Green asparagus | Mushroom | Lovage

**WAGYU**

**Wagyu A4, 100 gram | Knolselderij |** suppl. € 55,-

**WAGYU**

**Groene asperge | Champignon | Bordelaise**  
Wagyu A4, 100 grams Celeriac | Green asparagus | Mushroom |  
Bordelaise

## **Dessert, Restaurant Johannes**

**Kaas**  
Cheese

**Selectie van Europese kazen | Zoet garnituur**  
Selection of European cheeses | Sweet  
accompaniment

**Pure chocolade**  
Pure chocolate

**Mousse | Framboos | Limoen**  
Mousse | Raspberry | Lime

**Mango**  
Mango

**Kalamansi | Kwark | Vanille**  
Kalamansi | Cottage cheese | Vanilla

## **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.