

Menu €90,-



CLASSIC BOAT DINNERS

Zoute- en kaaskoekjes van banketbakker Huize van Wely en luxe noten van Gotjé
Savoury biscuits from confectionary “Huize van Wely” 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

JAMON IBERICO BELLOTA ADMIRACION & PAN CON TOMATE Suppl. € 7,-

Gesneden Spaanse Iberico ham / brood / tomaat
Sliced Spanish Iberico ham / bread / tomato

LOX

Gemarineerde zalm / witte asperges / ei / peterselie

10 gr Chinese Imperial caviar Suppl. € 45,-

Marinated salmon / white asparagus / egg / parsley

10 gr Chinese Imperial caviar Suppl. € 45,-

BIET / BEETROOT

Ingelegde bramen / mierikswortel / hazelnoot / cabernet sauvignon vinaigrette

Preserved black berries / horseradish / hazelnut / cabernet sauvignon dressing

KALFSTONG / VEAL TONGUE

Gremolata / tuinkers / Pecorino kaas

Gremolata / garden cress / Pecorino cheese

ZEEUWSE OESTERS (6)/DUTCH OYSTERS (6) by Delta Ostrea Suppl. € 7,-

Citroen / mignonette saus

Lemon / mignonette sauce

MRIJ STEAK TARTARE, Pan cristal

KAVIAAR / CAVIAR by Akef, Persian caviar

IMPERIAL SELECTION

10 gram 65.00 // 30 gram 160.00 // 50 gram 225.00

BELUGA ROYALTY

50 gram 350.00

Blini's / zure room / sjalot / ei / peterselie / kappertjes

Blini / sour cream / shallot / egg / parsley / capers

Intermediate course, Restaurant Johannes Suppl. € 19,-

Zalmforel Salmon Trout	Yuzu Rettich Komkommer Yuzu Radish Cucumber	
Kalfswang Veal cheek	Tomaat Peterselie Sjalot Tomato Shallot Parsley	
Zalm Salmon	Dilletopjes Komkommer Gezouten citroen Dill tops Cucumber Cured lemon	
Coeur de Boeuf Coeur de Boeuf	Mozzarella Sjalot Kervel Mozzarella Shallot Chervil	
Terrine eendenlever Duckliver terrine	Biet Aceto balsamico Vijg Beetroot Aceto balsamico Fig	Suppl. € 5,- Suppl. € 5,-
Bloemkool Cauliflower	Amandel Kastanjechampignon Vadouvan Almond Mushrooms Vadouvan	
Dorade & Paling Daurade & Eel	Prei Appel Venkel Leek Apple Fennel	
Anjou-duif Anjou pigeon	Bospeen Pistache Granaatappel Carrot Pistachio Pomegranate	

Main course, Amstel Hotel Restaurant

Kabeljauw Cod	Pandan Rijst, Sugar Snaps, Groene Curry Pandan Rice, Sugar Snaps, Green Curry	
Noordzee Tong North Sea Sole	Asperges, Beurre Noisette Asparagus, Beurre Noisette	suppl. € 25,-
Risotto Milanese Risotto Milanese	Parmezaanse Kaas, Bimi, Saffraan Parmesan Cheese, Bimi, Saffron	
Kalfszwezerik Veal Sweetbreads	Gerookte Aardappel, Madeira Jus Smoked Potato, Madeira Jus	
Bavette Beef Flank Steak	Wortel, Barigoule Carrot, Barigoule	

Ossenhaas
Beef Tenderloin

Asperges, Bearnaise
Asparagus, Bearnaise

SIDE DISHES suppl. € 5,-

Friet, Truffel Mayonaise
Fries, Truffle Mayonnaise

Bimi, Soja, Sesam, Chilipeper
Bimi, Soy, Sesame, Chili Peppers

Gemengde Seizoens Groenten
Mixed Seasonal Vegetables

Risotto
Risotto

Broodplank, Boerenboter suppl. € 7,-
Breadbasket, Farmhouse Butter

Dessert, Bridges at The Grand

Kaasselectie
Cheese selection

Kaasselectie van Fromagerie L'Amuse in IJmuiden
Cheese election from Fromagerie L'Amuse in IJmuiden

Framboos
Raspberry

Yuzu | Vlierbloesem | Oxalis
Yuzu | Elderflower | Oxalis

Valrhona chocolade
Valrhona chocolate

Duindoornbes | Karamel | Mokka
Sea buckthorn berry | Caramel | Mocha

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.
Meer dan 12 gasten, maximale keuze 3 gerechten per gang, keuze en aantal 48 uur vooraf.
Maximum 4 different main courses à la carte.
More than 12 guests, maximum 3 main courses, choice and amount 48 hours in advance.