

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, Restaurant Johannes

Vangst van de dag Catch of the day	Wisselende vis Seizoensgebonden garnituur Daily changing fish Seasonal vegetables	
Aardappel terrine Potato terrine	Groene kool Lavas Courgette Green cabbage Lovage Zucchini	

