

Menu €105,-



### 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

Meer dan 12 gasten, maximaal 3 verschillende gerechten. Keuze p.p. 48 uur vooraf.  
More than 12 guests, maximum of 3 courses, choice per guest 48 hours in advance.

#### CEVICHE

Zalm / snijboon / avocado / rode ui / zoete aardappel / koffie / rozenwater  
Salmon / string bean / avocado / red onion / sweet potatoes / coffee

#### CAESAR SALAD

Salade / gebakken gamba's / ei / croutons / ui / Parmezaanse kaas  
Salad / roasted prawns / egg / croutons / onion / Parmesan cheese

#### AVOCADO ( VG )

Quinoa / granaatappel / piment / pijnboompitten / tempura  
Quinoa / pomegranate / red pepper / pine nuts / tempura

#### ARTISJOK / ARTICHOKE (V)

Romige artisjok soep / gebrande boter / waterkers  
Creamy artichoke soup / roasted butter / watercress

#### MRIJ STEAK TARTARE

Pan cristal

#### EENDENLEVER / DUCK LIVER

Suppl. €10,-

Terrine / rode ui / geroosterde hazelnoot / bieslook / brioche  
Terrine / red onion / roasted hazelnut / chives / brioche

#### KAVIAAR / CAVIAR by Akef, Persian caviar

#### IMPERIAL SELECTION

Supplement, 10 gram 55.00 // 30 gram 160.00 // 50 gram 265.00

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

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

## Intermediate course, Restaurant Johannes Suppl. € 21,-

Maandag en dinsdag gesloten

Tot en met 6 gasten, maximaal 3 verschillende tussengerechten à la carte.

Meer dan 6 gasten, maximaal 3 verschillende tussengerechten. Keuze p.p. 48 uur vooraf.

Monday and Tuesday closed

Up to 6 guests maximum 3 different intermediate courses à la carte.

More than 6 guests, maximum of 3 intermediate courses, choice per guest 48 hours in advance.

**Zalm** **Dilletopjes | Komkommer | Gezouten citroen**  
Salmon Dill tops | Cucumber | Cured lemon

**Coeur de Boeuf** **Mozzarella | Sjalot | Kervel**  
Coeur de Boeuf Mozzarella | Shallot | Chervil

**Daurade** **Pompoen | Citrus | Postelein**  
Sea Bream Pumpkin | Citrus | Purslane

**Rendang** **Madeira | Ui | Aardappel**  
Rendang Madeira | Onion | Potato

**Terrine eendenlever** **Brioche | Aceto balsamico | Apple** Suppl. € 5,-  
Duckliver terrine Brioche | Aceto balsamico | Apple Suppl. € 5,-

**Geroosterde Kool** **Knolselderij | Amandel | groenten jus**  
Roasted Cabbage Celeriac | Almond | vegetable demi-glace

**Skrei** **Schorseneer | Bieslook | Witlof**  
Artic Cod Salsify | Chives | Chicory

**Buikspek** **Aardpeer | Garam masala | zoete aardappel**  
Porkbelly Jerusalem artichoke | Garam masala | Sweet potato

## Main course, Amstel Hotel Restaurant

Tot en met 8 gasten, maximaal 4 verschillende gerechten à la carte.

Van 9 tot en met 12 gasten, maximaal 3 verschillende gerechten à la carte.

Meer dan 12 gasten, maximaal 3 verschillende gerechten. Keuze p.p. 48 uur vooraf.

Up to 8 guests maximum 4 different dishes à la carte.

From 9 to 12 guests maximum 3 different dishes à la carte.

More than 12 guests, maximum of 3 different dishes, choice per guest 48 hours in advance.

**Risotto ai Funghi** **Eekhoortjesbrood, Beukenzwam, Zwarte truffel, Pecorino**  
Risotto ai Funghi Porcini & Clamshell Mushrooms, Black Truffle, Pecorino

**Courgette** **Baba Ganoush, Geitenkaas, Granaatappel** minus suppl. € 10,-  
Courgette Baba Ganoush, Goats Cheese, Pomegranate

<b>Zalmfilet</b> Salmon Fillet	<b>Aardappel Fondant, Friseline, Mosterdsaus</b> Potato Fondant, Friseline, Mustard Sauce
<b>Zeeduivel</b> Monkfish	<b>Gerookte paling, Augurken, Aardappel Saliesaus</b> Smoked Eel, Pickles, Potato Sage Sauce
<b>Eendenborst</b> Duck Breast	<b>Parelgort, Kers, Enoki-paddenstoel</b> Pearl Barley, Cherry, Enoki Mushroom
<b>Tournedos</b> Beef Tenderloin	<b>Opperdoes, Dragon, Gerookte Whiskey &amp; Zolderspekjus</b> suppl. € 10,- Opperdoes Potato, Tarragon, Smoked Whiskey & Zolderspek jus

**SIDE DISHES** suppl. € 7,-

**Friet, Truffel Mayonaise**

Fries, Truffle Mayonnaise

**Zoete Aardappel friet, Limoenmayonaise**

Sweet Potato fries, Lime Mayonnaise

**Geroosterde Wortel, Honing, Groente Crumble**

Roasted Carrots, Honey, Vegetable Crumble

**Opperdoes Stampot, Dragon, Crème Fraîche**

Opperdoes Stampot, Tarragon, Crème Fraîche

**Dessert, Bridges at The Grand**

Meer dan 12 gasten, keuze p.p. 48 uur vooraf.

More than 12 guests, choice per guest 48 hours in advance.

<b>Kaasselectie</b> Cheese selection	<b>Kaasselectie van Fromagerie L'Amuse in IJmuiden</b> Suppl. €5,- Cheese election from Fromagerie L'Amuse in IJmuiden
---	---

<b>Mandarijn</b> Tangerine	<b>Griesmeel   Witte chocolade   Dragon</b> Semolina   White chocolate   Tarragon
-------------------------------	--

<b>Framboos</b> Raspberry	<b>Honing   Pollen   Kefir</b> Honey   Pollen   Kefir
------------------------------	--

**Café complet**

**Espresso, lungo, cappuccino of thee met bonbons van patisserie Pompadour**

Espresso, lungo, cappuccino or tea with chocolates from confectionery Pompadour

**Verrassing**

Surprise

\* Prijzen en wijzigingen onder voorbehoud.

\*Prices and modifications under reserve.