

de Silveren Spiegel

BY YVES VAN DER HOFF



À la carte

Starter

Steak tartare

Amsterdams Jewish pickled vegetables, potato soufflé and smoke emulsion

€ 22,50

North Sea Crab

terrines duck liver circle, celery, green apple, crispy chicken skin and beach crab

€ 24,50

Lemon Sole

grilled, leeks, tarragon, shallot with cucumber

€ 24,50

Warm Starter

Vegetables

kohlrabi in salt crust, chicory compote, egg yolk cream, hazelnut and gravy of cepes mushrooms

€ 24,50

Zeeuwse mussels

*Signature
Chef Dish*

vegetables, dill emulsion, lovage oil and sauce of Champagne

€ 24,50

Main Course

Fish of the day

spinach, green cabbage, smoked eel, lava and Hollandaise sauce

€ 35,50

Oxtail

onion marmalade, potato froth, crispy potato crackling and own gravy

€ 32,50

Venison

Jerusalem artichoke, salsify, cassis, gingerbread own gravy sauce

€ 36,50

Blade Steak

Jerusalem artichoke, salsify, cassis, gingerbread grandmothers gravy

€ 34,50 p.p.

The guests in our restaurant must have at least one starter and main course
order per person at the operating staff

*  Sustainable 100% Fish* based on seasonal ingredients, sustainable technology and quality.
The combination of these ingredients will give you as a consumer a better yield and very high quality.
The durable range is supported by MSC, ASC and SDN.

À la carte
de SILVEREN SPIEGEL
Chef Yves van der Hoff

Dessert

Assortment of Dutch cheeses

€ 14,50

Wine suggestion

 Ramos Pinto Porto 10 Years Quinta de Ervamoira 86 points ^{Wine Spectator}

€ 9,50 glass 55 cc

Thick and very sweet maple syrup and toffee character, full body, long, walnut aftertaste.

Dutch Apple pie

disintegrated, warm apples, cake, raisins, curd, vanilla ice cream, caramel, ball apple pie

Chateau Dereszla, Tokaji Aszú 6 Puttonyos, Hungary 96 points ^{Wine Spectator}

This rich sweetie delivers dark undertones of coffee, spice and tobacco to the syrupy dried apricot puree, dried mango and light date notes.

Powerful, featuring a detailed, spicy finish

€ 12,50 glass 55 cc

Stewed pear

chocolate mousse, curd and Dutch treacle-waffles ice cream

€ 14,50

Wine suggestion

 TORRES, Moscatel Oro, DO Catalunya, Medalla de Oro Muscat du Monde 2010

€ 7,50 glass 55 cc

Of a fine ambers colour, with dark topaz tints, it exhibits in all their splendour the fruity (orange blossom honey, candied orange, lemon peel, raisins), floral (rose, geranium, lily) and spiced (tobacco leaf, rosewood, clove) aromas of the Moscatel variety.

On the palate it is a marvel of balance: its honeyed, perfumed sugars are set off by a fine fruity acidity

Chocolate

Butterscotch, vanilla ice cream, caramel and pastry cream

€ 14,50

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In case you have an intolerance to an ingredient for product
Please, contact us for more information.