

RESTAURANT

de Silveren Spiegel

BY YVES VAN DER HOFF



À la carte

Starter

Steak tartare

Amsterdams Jewish pickled vegetables, potato soufflé and smoke emulsion

€ 23,50

North Sea Crab

tarragon, sesame biscuit and a sabayon of beach crabs

€ 25,50

Smoked Dutch Eel

smoked & glazed, sourdough bread, horseradish, chives and with watercress stock

€ 25,50

Warm Starter

Calf

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

€ 23,50

St Jacob

*Signature
Chef Dish*

cauliflower, flan, almonds old cheese and champagne sauce

€ 25,50

Main Course

Fish of the day

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

€ 35,50

Terrine of vegetables

chips of truffle potato, black garlic and demi-glace of vegetables

€ 29,50

Venison

Jerusalem artichoke, salsify, cassis, gingerbread own gravy sauce

€ 36,50

Ouderkerkse blonde Entrecôte of beef 3 weeks dry-aged (min. 2 pers.)

Jerusalem artichoke, salsify, cassis, gingerbread grandmothers gravy

€ 35,50 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.

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Dessert

Duck liver *Signature Chef Dish*

fig compote, nuts and beetroot

€ 20,50

Wine suggestion

 2013 Schoffit, Riesling, grand Cru, Rangen Clos St Theobald 93 points *Wine Spectator*

€ 12,50 - glass 55 cc

Dense and layered, with a beautiful knit and good balance to the vibrant acidity, rich, chalky minerality, creamy texture and ripe yellow peach, pink grapefruit zest, grated ginger, honeysuckle, creamed almond and beeswax flavors. Offers a long, zesty finish

Assortment of Dutch cheeses

€ 14,75

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

Wine suggestion

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

€ 14,75

 Chateau Simon Barsac-Sauternes France 89 points *Wine Spectator*

€ 9,50 glass 55 cc

With a brilliant yellow color, its nose is intense with exotic and citrus fruit notes. The attack is round and fruity, rich and fresh.

After aeration, this wine develops spicy (cinnamon, vanilla) and fresh (menthol) notes associated with exotic and dry fruit notes.

Chocolate

blood orange, caramel and nougatine

€ 14,75

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 variet

In case you have an intolerance to an ingredient for product

Please, contact us for more information