

RESTAURANT

de Silveren Spiegel

BY YVES VAN DER HOFF



À la carte

Starter

North Sea Crab *Signature Chef Dish*

tarragon, sesame biscuit and a sabayon of beach crabs
€ 23,95

Steak tartare

Amsterdams Jewish pickled vegetables, potato soufflé and smoke emulsion
€ 23,95

Smoked Dutch Eel

smoked & glazed, sourdough bread, horseradish, chives and with watercress stock
€ 24,95

Warm Starter

Calf

onion marmalade, potato froth, crispy potato crackling and own gravy
€ 19,50

2 x Zeeuwse flat Oyster *Signature Chef Dish*

mussels, Dutch shrimps, fennel, samphire and champagne sauce
€ 20,50

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


Quail *Signature Chef Dish*

carrot, salsify, turnip tops  herbs and poultry sauce
€ 34,50

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, There is no possibility to negotiate about this.

*  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

Assortment of Dutch cheeses

€ 14,75

Wine suggestion

 **Port 10 Years Quinta la Rosa 92 points** 

€ 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 5 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.

Blood orange

chocolate, strained yoghurt & crumble and marshmallow of sea buckthorn

€ 14,75

Wine suggestion

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

€ 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



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Wine and Dine

(4 courses) **North Sea Crab** *Signature Chef Dish*

tarragon, sesame biscuit and a sabayon of beach crabs



(7 courses) **Zeeuwse flat Oyster** *Signature Chef Dish*

mussels, Dutch shrimps, fennel, samphire and champagne sauce



(4 courses) **Terrine of vegetables** 

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



(5 courses) **Codfish**

slowly cooked with spinach cream, leek, beurre noisette



(6 courses) **Calf**

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



(4 courses) **Quail** *Signature Chef Dish*

carrot, salsify, turnip tops  herbs and poultry sauce

or

(4 courses) **Ouderkerkse blonde Entrecôte of beef** 3 weeks dry-aged or

Jerusalem artichoke, salsify, cassis, gingerbread own gravy sauce

(€ 10,- supplement per person)



(8 courses) **Selection of Dutch cheeses**



(4 courses) **Blood orange**

chocolate, strained yoghurt & crumble and marshmallow of sea buckthorn

Menu 4 courses € 54,50 menu € 90,50,- incl. 4 gl.  **RIEDEL** 

Menu 5 courses € 65,- menu € 110,- incl. 5 gl.  **RIEDEL** 

Menu 6 courses € 75,50 menu € 130,50 incl. 6 gl.  **RIEDEL** 

Menu 7 courses € 86,- menu € 146,- incl. 7 gl.  **RIEDEL** 

Menu 8 courses € 96,50 8 menu € 166,50 incl. 8 gl.  **RIEDEL** 