DUTCH CUISINE
RESTAURANT

de Silveren Spiegel
BY YVES VAN DER HOFF

Wine and Dine

Dutch Beef Tartare
dry aged, Amsterdams Jewish pickles, Hollandaise sauce and pickled egg yolk

Zeeuwse Mussels
Signature Chef Dish
glasswort and sea lavender, lovage cream, champagne sauce

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

Lemon sole
star of celeriac with mushroom filling, crème of cauliflower,
mustard, citrus, beurre noisette and fish sauce

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

Quail
carrot, pearl barley, turnip tops herbs and poultry sauce

or

Dutch Lamb
Signature Chef Dish
roast, broad beans, green asparagus, corn cookie, tomato marmalade and lamb gravy
(€ 12,50 supplement per person)

Strawberries
mousse of elderflower, Dutch lemon brandy, yogurt, cream of white chocolate and strawberry sorbet
Cheese instead of dessert € 4,50 supplement

Menu 7 courses € 86,- menu € 146,- inclusive. 7 glasses RIEDEL