

RESTAURANT

# de Silveren Spiegel

BY YVES VAN DER HOFF



## À la carte

### Starter

#### North Sea Crab

tarragon, sesame biscuit and a sabayon of beach crabs

€ 24,95

#### Dutch Beef Tartare

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

€ 23,95

#### Dutch trout

lemon, chervil, whey vinaigrette with razor shell

€ 23,95

### Warm Starter

#### Calf

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

€ 19,50

#### Zeeuwse Mussels

*Signature  
Chef Dish*

glasswort and sea lavender, lovage cream, champagne sauce

€ 21,50

### Main Course

#### Turbot

star of celeriac with mushroom, crème of cauliflower,

mustard, citrus, beurre noisette and fish sauce

€ 36,50

#### Terrine of vegetables

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

€ 29,50

#### Ouderkerkse blonde Entrecôte of beef 3 weeks dry-aged

celeriac egg prepared in salt crust, caramelized onion,

candied potato, piccalilly crème and grandmother's gravy

€ 36,50

#### Wild duck

*Signature  
Chef Dish*

Jerusalem artichoke, carrot, corn cookie, wild mushrooms, blueberry and duck sauce

€ 34,50



**Possible traces of hail.**

**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.

### Chocolate

hazelnut praline, chocolate crumble, cherries, vanilla ice cream

€ 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

### Blackberry raspberry

mousse of blackberries and white chocolate, confiture of raspberry

Radler sorbet, blackberry foam

€ 14,75

#### Wine suggestion

 **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.

### Yogurt and Dutch lemon brandy

mousse of almond, Dutch lemon brandy, and yogurt sorbet

€ 14,75

#### Wine suggestion

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