

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

€ 24,95

Dutch Beef Tartare

dry aged, Amsterdams Jewish pickles, capers and egg

€ 23,95

Dutch trout

trout tartar, beet, sourdough, horseradish with whey vinaigrette.

€ 23,95

Warm Starter

Mussels & Razor Shell

*Signature
Chef Dish*

fennel, carrot, codium and champagne sauce

€ 24,50

Terrine of vegetables

kale chips, black garlic with brussels sprouts and a demi-glace of vegetables

€ 19,50

Main Course

Turbot

Jewish sour, shallot, tarragon, beer batter and Hollandaise sauce

€ 36,50

Calf Sweetbread

cauliflower in beurre noisette, verjus, mushroom and own veal gravy

€ 37,50

Partridge

*Signature
Chef Dish*

pumpkin, silver onion, corn cookie, gingerbread,  spices poultry sauce

€ 34,50

Venison

Jerusalem artichoke, beetroot, corn cookie, turnip in salt crust and venison sauce

€ 37,50

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.

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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.

Mandarin

mousse of Dutch eggnog, compote, white chocolate and clove ice cream

€ 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.

Stewed Pear

cinnamon and star anise mousse, biscuit, chocolate crumble
and treacle-waffle 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

In case you have an intolerance to an ingredient for product

Please, contact us for more information