

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

fennel, carrot, glasswort, lovage and champagne sauce

€ 24,50

#### Terrine of vegetables

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

€ 19,50

### Main Course

#### Turbot

curly kale, leek, Dutch smoked eel and beurre noisette

€ 36,50

#### Calf Sweetbread

cauliflower, pearl barley, verjus, mushroom and own veal gravy

€ 37,50

#### Rib Eye of beef

candied potato, onion compote, zucchini and grandmothers own gravy

€ 34,50

#### Venison

Jerusalem artichoke, beetroot, corn cookie, turnip in salt crust and  herbs 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.**

\*  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.

### Bloodorange

yogurt mousse, farmers boy's cake, citrus and dark chocolate sorbet

€ 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