



RESTAURANT

de Silveren Spiegel

BY YVES VAN DER HOFF



LUNCH

(2 courses) **North Sea Crab**

dill, sesame biscuit, cucumber, crab sabayon

* supplement ANNA Dutch Caviar 5 gram € 12,50 p.p.

OR

(2 courses) **Steak tartare**

MRIJ beef, Amsterdam Jewish pickles, piccalilly, capers and pickled egg yolk



(4 courses) **Selection of seasonal vegetables**

ffle potato chips, herb mousseline and vegetable demi-glace



(5 courses) **Langoustine**

carrot, celery, lovage, piccalilly and bisque



(2 courses) **Catch of the Day**

crispy fried on sourdough bread, tarragon, Jerusalem artichoke and beurre noisette

OR

(2 courses) **Wild Duck**

red beet, blueberries, corn flour, herbs and own poultry sauce

Possible traces of birdshot



(3 courses) **Redfruit**

meringue, red fruit compote, yoghurt foam, white chocolate crumble,
mint and blackberry ice cream

“Cheese instead of dessert €5,50 supplement”

Menu 2 courses € 37,50 Wine arrangement € 18,- 2 glasses

Menu 3 courses € 43,50 Wine arrangement € 27,- 3 glasses

Menu 4 courses € 53,50 Wine arrangement € 36,- 4 glasses

Menu 5 courses € 63,50 Wine arrangement € 45,- 5 glasses

* 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.

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



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DINER

(3 courses) **North Sea Crab** 

dill, sesame biscuit, cucumber, crab sabayon

* supplement ANNA Dutch Caviar 5 gram € 12,50 p.p.

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(4 courses) **Selection of seasonal vegetables** 

truffle potato chips, herb mousseline and vegetable demi-glace

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(5 courses) **Langoustine** 

carrot, celery, lovage, piccalilly and bisque

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(6 courses) **North Sea Sole** 

crispy fried on sourdough bread, tarragon, Jerusalem artichoke and beurre noisette

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(7 courses) **Veal**

braised, shallot marmalade, marrow and potato foam,

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(3 courses) **Wild Duck**

red beet, blueberries, corn flour,  herbs and own poultry sauce

 Possible traces of birdshot

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(8 courses) **Fennel brûlée**

pickled rhubarb and compote, slightly crunchy tuille cake and yoghurt sorbet

-

(3 courses) **Redfruit**

meringue, red fruit compote, yoghurt foam, white chocolate crumble,
mint and blackberry ice cream

“Cheese instead of dessert €5,50 supplement”

Menu 3 courses € 43,50	Wine arrangement € 27,-	3 glasses	
Menu 4 courses € 53,50	Wine arrangement € 36,-	4 glasses	
Menu 5 courses € 63,50	Wine arrangement € 45,-	5 glasses	
Menu 6 courses € 72,50	Wine arrangement € 56,-	6 glasses	
Menu 7 courses € 82,50	Wine arrangement € 63,-	7 glasses	
Menu 8 courses € 90,-	Wine arrangement € 72,-	8 glasses	

We also offer the possibility to serve a vegetarian menu

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À la carte

Starter

North Sea Crab

dill, sesame biscuit, cucumber, crab sabayon

* supplement ANNA Dutch Caviar 5 gram € 12,50 p.p.

€ 19,95

Steak tartare

MRIJ beef, Amsterdam Jewish pickles, piccalilly, capers and pickled egg yolk

€ 19,95

Warm Starter

Zeeland mussels

*Signature
Chef Dish*

lovage cream, braised vegetables and Champagne sauce

€ 18,95

Selection of seasonal vegetables

truffle potato chips, herb mousseline and vegetable demi-glace

€ 18,95

Veal

braised, shallot marmalade, marrow and potato foam

€ 18,95

Main Course

Catch of the Day

crispy fried on sourdough bread, tarragon, Jerusalem artichoke and beurre

noisette

€ 31,50

Langoustines

carrot, celery, lovage, piccalilly and bisque

€ 34,50

Rib Eye dry aged

potato, onion compote, zucchini and grandma's gravy

€ 31,50

Wild Duck

red beet, blueberries, corn flour,  herbs and own poultry sauce

 Possible traces of bird shot

€ 29,50



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Dessert

Assortment of Dutch cheeses

€ 12,95

Wine suggestion

 Port. 10 Years. Ramos Pinta RP10 **92 points** 

€ 9,50 - glass 55 cc

Thick and very sweet maple syrup and toffee character, full body, long, walnut aftertaste.

Fennel brûlée

pickled rhubarb and compote, slightly crunchy tuille cake and yoghurt sorbet

€ 12,95

Wine suggestion

 Romate Cream 'Iberia' Reservas Especiales

€ 8,50 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

Redfruit

meringue, red fruit compote, yoghurt foam, white chocolate crumble,
mint and blackberry ice cream

€ 12,95

Wine suggestion

 Chateau Simon Barsac-Sauternes France **89 points** 

€ 8,50 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.

Homemade chocolate cake with blackberry sorbet

€ 12,95

Wine suggestion

 TORRES, Moscatel Oro, DO Catalunya, **Medalla de Oro Muscat du Monde 2010**

€ 8,50 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 variety.

On the palate it is a marvel of balance: its honeyed, perfumed sugars are set off by a fine fruity acidity.

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Please contact your host