

RESTAURANT

de Silveren Spiegel

BY YVES VAN DER HOFF



À la carte

We only serve a-la-carte on Tuesdays, Wednesdays and Thursdays. Thank you for your understanding.

Starter

Scallops 

radish - beet - hazelnut - jalapeño

€ 35,-

Steak tartare 

Amsterdam's Jewish pickled pickle - piccalilli, capers - pickled egg yolk

€ 35,-

Langoustine 

pointed cabbage - carrot - lovage - bisque

€ 37,50

Turnip 

salt crust - buttermilk - tarragon - thyme

€ 29,95

Main Course

Fish of Day 

seasonal vegetables - Champagne sauce

€ 49,50

Rede Fine Meat 

seasonal vegetables - semi-glacé vegetables

€ 45,50

Quail 


celeriac - foam of mushrooms - quail gravy


€ 49,50

Lamb 

eggplant - zucchini - wild garlic - green asparagus - black garlic - peas

€ 52,50

 Vegetarian as long as they consume eggs, mushrooms and dairy products in their diet.
Unfortunately, we DO NOT have the necessary resources to offer a menu adapted to VEGAN diets.
Changing dishes to follow a vegan diet breaks our ideas and the vision of the menu.

 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 and SDN

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Dessert

Assortment of Dutch cheeses

€ 18,50

Wijnsuggestie

Port 10 Years Quinta la Rosa 92 points 

€ 13,50 - glass 55 cc

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

Dessert Rhubarb 

almond - yogurt - basil - pastry cream

€ 18,50

Wijnsuggestie

Chateau Simon Barsac-Sauternes France 89 points ^{Wine Spectator}

€ 12,50 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.

Milk and Honey

Ice cream from whole milk Lindenhoff - crispy milk foam - almond sponge cake - honey crisp

€ 18,50

Wijnsuggestie

Adriano Reserva Witte Port

Codega, Malvasia Fina, Rabigato, Viosinho Ramos Pinto

€ 12,50 glass 55 cc

Straw-white color. A delicate, fresh fruit aroma with notes of dried figs and honey. On the palate, some resinous aromas offset by the right acidity. A dry and long finish

* Guests in our restaurant must order at least one starter and main course per person

In case you have an intolerance to an ingredient or a product

Please contact your host