

RESTAURANT

de Silveren Spiegel

BY YVES VAN DER HOFF



À la carte

only during the week not Weekend

Starters

North Sea crab

radish - citrus - chive - Granny Smith apple - bisque - XO

€ 45,50

Steak Tartare

Amsterdam pickle hollandaise - capers - pickled egg yolk

€ 44,95

Oyster

poached at 60°C - leek - dill - salted lemon - beurre blanc of herbs

€ 42,95

Scallops

citrus - jalapeno - radish - bergamot vinaigrette

€ 44,95

Red beetroot

prepared in saltcrust - lovage - parsnip crème - vegetables beurre blanc

€ 39,95

Main course

Quail

pointed cabbage - pommes fondant - parsnip - dark chocolate - quail gravy

€ 69,95

Deer

Jerusalem artichoke chestnut cranberry sprout kale deer gravy

€ 74,95

North Sea sole


salsify - duxelles - verjuice - beurre noisette sauce

€ 74,95

Redefine meat

Jerusalem artichoke chestnut cranberry sprout kale vegetable gravy

€ 67,95

*  "100% Sustainable" without worries, based on ingredients, season, technique, and quality.
The combination of these ingredients offers you, the consumer, a better return and is of very high quality.

The sustainable range is supported by MSC.

*Minimum of 2 courses per person.

Dessert

Assortment of Dutch cheeses

€ 26,95

Apricot

white chocolate - passionfruit - apricot crèmeux - vanilla - hazelnut

€ 24,95

Chocolate log

stewed pear - chocolate - pistachio crème - hazelnut

€ 27,95

Milk and Honey

icecream of whole milk from Lindenhoff - crispy milkfoam - almond spongecake - honey - oatmeal

€ 23,95

If you have an intolerance or allergy to a product, please inform your host/hostess.