

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.

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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.