



**THE DYLAN**  
AMSTERDAM

# The Dylan Amsterdam

Private Dining - May 2022

## Shared canapés

Dylan Mix - roasted macadamia, cashew and pecan nuts, cranberries, wasabi	€ 4.50
Honey roasted pecan nuts	€ 3.50
Smoked almonds	€ 3
Raw nut mix	€ 3.50
Roasted macadamia nuts seasoned with Ras el hanout	€ 6.50
Cracker with nori and wasabi	€ 4.50
Large green olives without pit from Andalusia	€ 3.20
Pickle; cucumber, horseradish, sesame	€ 7.00

## Cold canapés

'Oeuf mayonnaise', mustard and chives	€ 3.00
Herring, rye bread, spring onion	€ 3.75
Steak tartare, brioche, caper, red onions	€ 4.75
Gazpacho, shrimp, cucumber, pimento oil	€ 5.00
Beet, hazelnut, horseradish, Cabernet Sauvignon vinaigrette	€ 4.50
Oyster marinated with citrus, bonito and apple	€ 4.50
Imperial caviar "Vinkeles selection" (5 gr) brioche, egg, shallot	€ 65.00

## Hot canapés

Chicken gyoza with ponzu and spring onion	€ 3.00
Poached oyster, verjus, beurre blanc, chervil	€ 8.50
Vegetable samosa	€ 3.00
Beef "bitterballen" (2 per person)	€ 3.75
Beetroot "bitterballen"	€ 2.75
Shrimp croquette with Vadouvan mayonnaise	€ 6.50
Carrot - ginger croquette	€ 3.50

## **Sushi** – minimum of 10 per sushi

Maki roll - per 2

Salmon € 4.00

Tuna € 5.00

Cucumber € 4.00

Nigiri – per piece

Salmon € 5.75

Tuna € 7.50

Shrimp € 5.75

Omelette € 4.75

## **Prepared on the Japanese Konro grill**

Japanese Wagyu, black garlic € 32

Chicken thigh, spring onions € 7.00

Salmon, pickled cucumber € 9.00

## **Late-night snack**

MRIJ beef burger, lettuce, onion, homemade pickle € 12.00

Fresh fries with home-made mayonnaise € 7.00

Brandt & Levie hotdog, piccalilli, crispy onion € 12.00



# Chefs Menu

May 2022

## Smoked Salmon

white asparagus, egg and parsley vinaigrette

## Cod\*

“Opperdoezer ronde” potatoes, San Mauro olive oil,  
creamy green pea sauce

## White “Krombek” beans\*\*

veal tongue, lobster, jasmin

## Lamb

eggplant, miso, tenderstem broccoli

## Rhubarb

vanilla, crumble, white chocolate ice cream

### 3 courses

€ 70 per person

### 4 courses \*

€ 85 per person

### 5 courses \*\*

€ 95 per person

## Accompanying wines

### Smoked Salmon

Pinot Blanc, Villa Wolf, Pfalz, Germany	€ 42
Pinot Grigio, Alois Lageder, Alto Adige, Italy	€ 65
Chardonnay 'Chablis Beauroy 1er cru', Agnes et Didier Dauvissat, Bourgogne, France	€ 85

### Cod

Soave 'Danieli', Fattori, Veneto, Italy	€ 42
Weissburgunder 'Ihringer' 2018, Heger, Baden, Germany	€ 65
Welschriesling, Chardonnay, Sauvignon blanc, 'TO', Velich, Burgenland, Austria	€ 75

### White "Krombek" beans

Chardonnay 'Grand Ardeche', Maison Latour, Ardeche, France	€ 45
Viognier, Domaine Louis Chèze, Côte du Rhône, France	€ 59
Chenin Blanc 'Le Portail', Champalou, Loire, France	€ 85

### Lamb

'Cuvee Méditerranée', Jean Paul Daumen, Rhone, France	€ 45
Mencia, Fazenda Agrícola Prádio, Ribeira Sacra, Spain	€ 65
'Elpidios', David & Nadia, Swartland, South Africa	€ 85

### Rhubarb

Moscato Rosa 'Di Monte Torre', Gorgo, Veneto, Italy (500 ml)	€ 55
Zweigelt 'Beerenauslese Rose', Kracher, Burgenland, Austria (375 ml)	€ 65
Chenin Blanc 'Coteaux de l'aubance', Domaine Mongilet, Loire, France (750 ml)	€ 70

# Vinkeles

menu inspired by Restaurant Vinkeles (\*)

## Hamachi

coconut, jalapeno, pistachio, lavender

## Dover sole

spinach, beurre blanc, vannel

## Turbot\*\*

suquet, Dutch shrimps, peas

## King Bolete

molasses, mustard, dry sherry sauce

## Anjou pigeon

beetroot, liquorice, preserved blackberries, sauce of the bones and duck liver

## Cheese

selection of Dutch cheeses  
€15 supplement

## Mandarin

cream cheese, oatmeal, Murray salt, coriander

## 5 courses

€ 125 per person

## 6 courses \*\*

€ 145 per person

## Accompanying wines

### Hamachi

Viura y Malvasia, Ostatu, Rioja, Spain	€ 42
Sauvignon Blanc, Muscat de Frontigan 'Gessami', Gramona, Penedès, Spain	€ 55
Chardonnay Chablis 'Beauroy' Dauvissat, Bourgogne, France	€ 85

### Dover sole

Chardonnay, Château Saint-Roch, Limoux, France	€ 42
Chardonnay, Bouchard Finlayson, Hemel-en-Aarde Valley, South-Africa	€ 59
Welschriesling, Chardonnay, Sauvignon blanc, 'TO', Velich, Burgenland, Austria	€ 75

### Turbot

Soave 'Danieli', Fattori, Veneto, Italy	€ 42
Xarel-lo 'Font Jui', Gramona, Penedès, Spain	€ 60
Majuelo del Chivitero 'La Seca' Verdejo, Isaac Cantalapiedra, Castilla y León, Spain	€ 70

### King Bolete

Spätburgunder, Weingut Manz, Rheinhessen, Germany	€ 42
Pinot Noir, Domaine de la Monette, Bourgogne, France	€ 60
Etna Rosso 'Guardoilvento', Caciorgna Pietro, Sicily, Italy	€ 75

### Anjou Pigeon

Cabernet sauvignon Carmenère, Montgras Antu, Colchagua, Chili	€ 42
Dão Tinto, Antonio Madeira, Dão, Portugal	€ 60
Grenache "Les Gravettes", Clos de la Barthassade, Languedoc, France	€ 70

### Cheese

Ramos Pinto 'Quinta da Ervamoira' Tawny 10 Y Port	€ 95
Ramos Pinto "Quinta Do Bom Retiro" Tawny 20 Y Port	€ 155

### Mandarin

'Cuvee Fleurie' Chateau Le Payral, Saussignac, France (750 ml)	€ 59
Chenin Blanc 'Coteaux de l'aubance', Domaine Mongilet, Loire, France (750 ml)	€ 70