



THE DYLAN
AMSTERDAM

The Dylan Amsterdam

Private Dining – April & May 2024



Chefs Menu

April & May 2024

Tuna

ceviche, pomegranate, red onion, radish

Scallops*

Jerusalem artichoke, sesame, ice plant, apple, curry

Ravioli**

winter truffle, wild mushrooms, goat cheese, Tonda gentile hazelnuts

Duck Breast

roasted cabbage, bimi, apricot, Chinese five spices

'Millefeuille'

strawberry, pink pepper, vanilla

3 courses

€ 70 per person

4 courses*

€ 85 per person

5 courses**

€ 95 per person

Accompanying wines

Tuna

Weissburgunder, Hees, Nahe, Germany	€ 45
Grüner Veltliner 'Langenlois', Gobelsburg, Kamptal, Austria	€ 65
Chardonnay Chablis 'Beauroy', Dauvissat, Bourgogne, France	€ 100

Scallops

Riesling 'Troocken', Becker-Landgraf, Rheinhessen, Germany	€ 45
Riesling 'Vibrations', Vignoble du Rêveur, Elzas, France	€ 65
Chardonnay / Sauvignon Blanc / Welschriesling, 'TO', Velich, Burgenland, Austria	€ 75

Ravioli

Mencia 'Joven', Guímaro, Ribeira Sacra, Spain	€ 49
Cinsault, Natte Valleij Wines, Stellenbosch, South Africa	€ 65
Nebbiolo 'Pian delle Mole', Giulia Negri, Piemonte, Italy	€ 95

Duck Breast

Méditerranée Rouge, Jean Paul Daumen, Rhône, France	€ 45
'Dão Tinto', Antonio Madeira, Dão, Portugal	€ 65
Chianti Classico, Agricola Querciabella, Tuscany, Italy	€ 80
Inopia 'Côtes du Rhône Rouge', Rotem & Mounir Saouma, Rhône, France	€ 100

'Millefeuille'

Zweigelt Rosé 'Auslese', Kracher, Burgenland, Austria (375 ml)	€ 50
Chenin Blanc 'Côteaux du Layon', Château du Fresne, Loire, France (750 ml)	€ 49
Chenin Blanc 'Côteaux de l'Aubance', Domaine Montgilet, Loire, France (750 ml)	€ 80

Vinkeles

menu inspired by the flavours of Restaurant Vinkeles (**)

Mackerel

hibiscus, Dutch oyster, goat yogurt, fig leaf

White Asparagus*

poached Hoeve-egg, brioche, black truffle sauce

Turbot

beurre blanc, Dutch shrimps, trout eggs, kombu

Red Mullet

bisque, gamba, orange, fregola

Lamb

aubergine, Tahini, Amsterdam feta, gravy of the braised neck

Cheese

selection of Dutch cheeses

€ 18 supplement

Mandarin

sorbet, cheesecake, Murray salt, oatmeal, coriander

5 courses

€ 145 per person

6 courses*

€ 165 per person

Accompanying wines

Mackerel

'Pazo Lodero', Coto de Gomariz, Ribeiro, Spain	€ 49
Albariño 'Ledes', Casa Monte Pío, Rías Baixas, Spain	€ 65
Chardonnay Chablis 'Beuroy', Dauvissat, Bourgogne, France	€ 100

White Asparagus

Weissburgunder, Hees, Nahe, Germany	€ 45
Grüner Veltliner 'Langenlois', Gobelsburg, Kamptal, Austria	€ 65
Trebbiano di Soave 'Massifitti', Suavia, Soave, Italy	€ 80

Turbot

Chardonnay 'Cuvée Dissenay', Les Producteurs Réunies, Pays d'Oc, France	€ 45
Chardonnay, Bouchard Finlayson, Hemel-en-Aarde Vally, South Africa	€ 60
Weissburgunder 'Ihringer', Dr. Heger, Baden, Germany	€ 70
Inopia 'Côtes du Rhône Blanc', Rotem & Mounir Saouma, Rhône, France	€ 100

Red Mullet

Castelli di Jesi Verdicchio Riserva 'Salmariano', Marotti Campi, Marche, Italy	€ 49
Chenin Blanc 'Die Agteros', Joostenberg, Paarl, South Africa	€ 60
Chenin Blanc 'Le Coteau de Sonnay', Domaine Fabrice Gasnier, Chinon, Loire, France	€ 85

Lamb

Méditerranée Rouge, Jean Paul Daumen, Rhône, France	€ 45
Mencía, Fazenda Agricola Prádio, Ribeira Sacra, Spain	€ 70
Chianti Classico, Agricola Querciabella, Tuscany, Italy	€ 80
Pícaro del Águila', Domino del Águila, Ribera del Duero, Spain	€ 95

Cheese

Banyuls '5 Ans d'Âge', Domaine de Baillaury, Banyuls, France	€ 60
'Quinta da Ervamoira' Tawny 10 Y Port, Ramos Pinto, Douro, Portugal	€ 105
'Quinta Do Bom Retiro' Tawny 20 Y Port, Ramos Pinto, Douro, Portugal	€ 205

Mandarin

Chenin Blanc 'Côteaux du Layon', Château du Fresne, Loire, France	€ 49
Chenin Blanc 'Côteaux de l'Aubance', Domaine Montgilet, Loire, France	€ 80