

RESTAURANT

de Silveren Spiegel

BY YVES VAN DER HOFF



À la carte

Only during the week not Weekend

Starter

Smoked eel

beetroot, Verjus, horseradish, foamy eel sauce

€ 29,95

Steak tartare

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

€ 29,95

St Jacob scallop

salsify, caramelized chicory, mushroom flan, Champagne sauce

€ 29,95

Pumpkin

kohlrabi, lovage oil, pumpkin crème, bundle mushroom, vegetable, beurre blanc

€ 25,95

Main Course

Catch of the day

seasonal vegetables and beurre noisette

€ 47,50

Rede Fine Meat

red cabbage, celeriac, gingerbread, corn biscuit, onion, semi-glacé vegetables

€ 42,50

Calf

cauliflower, piccalilli, shallot marmalade, jus de veau

€ 45,00

Fallow Dear

red cabbage, celeriac, gingerbread, corn biscuit, onion, own gravy

€ 47,50

***De gasten in ons restaurant moeten minimaal een voorgerecht en hoofdgerecht bestellen per persoon bij het bedienend personeel**

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Dessert

Assortment of Dutch cheeses

€ 17,50

Wijnsuggestie

Port 10 Years Quinta la Rosa 92 points

€ 12,50 - glass 55 cc

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

Tangerine

white chocolate, vanilla, meringue,

€ 17,50

Wijnsuggestie

TORRES, Moscatel Oro, DO Catalunya, Medalla de Oro Muscat du Monde 2010

€ 9,50 glass 55 cc

Of a fine ambers colour, with dark topaz tints, it exhibits in all their splendor the fruity (orange blossom honey, candied orange, lemon peel, raisins), floral (rose, geranium, lily) and spiced (tobacco leaf, rosewood, clove) aromas of the Moscatel variety

Milk and Honey

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

€ 17,50

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

Chocolade

dark chocolate crumble, white pear, crème suisse, mocha mouse, sea buckthorn sorbet

Sherry, Sanchez Romate Iberia Cream Reserva Especial

Pedro Ximénez, Palomino Fino

€ 12,50 glass 55 cc

It's dark mahogany. Bright and dense. Round and sweet, with aromas of nuts, caramel and nougat, with hints of oak.
supple, balanced, complex, sweet, sweet and velvety.

The aging process lasts 8 years, after the criaderas and soleras before bottling. Elaboration: This cream sherry Sanchez Romate Iberia Cream Reserva Especial is a sweet wine made from Palomino Fino varieties and Pedro Jimenez, based on fragrance that gives character and body.



* 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 , ASC and SDN.

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

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

**In case you have an intolerance to an ingredient or a product
Please contact your host.**