

STARTERS

THE PROGRESS

Sesame-crusted tuna
heirloom tomato - sweet and sour onion
wakame - spring onion oil - dashi broth
€ 14,50

Carpaccio
tomato gel - pine nut cream
basil foam - Parmesan bavarois
€ 13,00

✓ **Poached egg**
asparagus - Parmesan - spinach
shallot mayonnaise - herbal oil
€ 12,50

Home-smoked veal entrecote
celeriac - Granny Smith
walnut - raisins
€ 14,50

Noordwijk shrimp soup
shrimp - fennel
orange
€ 8,50

PRE STARTER TO SHARE

Bread
butter - olive oil
€ 5,50

Bread
steak tartare - 'likkepot'
€ 6,70

Bawykov salmon
deep-fried capers - lemon gel
€ 14,50

San Daniele ham
rocket - hazelnut - 70 grams
€ 14,50

Oysters
Fines de Claire - per piece
€ 3,50

THE CLASSICS

Pan-fried king prawns
homemade potato salad
butterhead lettuce
€ 14,50

Steak tartare
classic garnish
brioche
€ 14,50

Shared platter (min. 2 people)
tuna - steak tartare - shrimp
San Daniele ham - veal entrecote
€ 17,50 (per person)

Duck liver
black pudding - Jonagold
balsamic vinegar - chutney
€ 17,50

✓ **Pomodori soup**
thick - cantaloupe melon
basil oil - cream
€ 8,50

MAIN COURSES

THE PROGRESS

Cod

fennel - samphire - saffron
risotto - mussel gravy
€ 23,50

DYLAN'S steak

mini chicory - ham & cheese
pommes fondant - red wine gravy
€ 22,50

Preso iberico

mushroom - roasted leek
sweet potato - ponzu gravy
€ 24,50

Duck breast

red beetroot - yellow beetroot
polenta - balsamic-fenugreek gravy
€ 24,50

✓ Grilled avocado

fregola - watercress - carrot
Parmesan cheese - saffron gravy
€ 19,50

THE CLASSICS

Dover sole (only middle bone)
carrot - asparagus
mashed potatoes - own gravy
€ 39,50

Beef tenderloin in salt crust

per 2 persons
vegetables - fries
€ 36,50 (per person)

Beef tenderloin from the jospier

per person
vegetables - fries
€ 34,50

Porterhouse steak

per 2 persons
vegetables - fries
€ 34,50 (per person)

Picanha (rump cap)

per 2 persons
vegetables - fries
€ 29,50 (per person)

SIDE DISHES

Green salad - € 3,50
Chicory from Leo - € 4,50
Grilled asparagus with bearnaise sauce - € 6,50
Homemade fries - € 3,50

choice of the following sauces

pepper - red wine - bearnaise

DYLAN'S

RESTAURANT · BAR · LOUNGE

DESSERTS

DESSERTS

Cheesecake

blackberries - lime
lavender - 'kletskep' cookie
€ 8,50

Orange chocolate

misérable cake - caramel chocolate
chocolate sorbet - orange gel
€ 8,50

Petit crème brûlée

mini dessert
chocolate mousse - tonka
€ 5,50

Strawberry & 'bokkenpoot'

'bokkenpoot' ice cream - chocolate cream
strawberry meringue - fresh strawberry
€ 9,50

Cheese

Petit Doruval - Manchego - Stolwijk
Shropshire - brioche - compote
€ 13,50

GOLDEN DELICIOUS

coffee of your choice
'kletskep' cookie - truffle - caramel fudge
€ 6,50

SPECIAL COFFEES

Espresso martini

espresso
Vodka - Kahlúa
€ 9,50

Italian coffee

Amaretto
Whipped cream
€ 8,00

Spanish coffee

Liquor 43
Whipped cream
€ 8,00

Irish coffee

Whiskey
Whipped cream
€ 8,00

Do you have allergies? Please let us know!

