

DYLAN'S

RESTAURANT · BAR · LOUNGE

STARTERS

THE PROGRESS

Steak tartare

golden hazelnut - soy caviar
piccalilli - truffle Hollandaise

€ 14,50

Smoked rib eye carpaccio

tomato gel - pine nut cream
basil foam - Parmesan bavarois

€ 14,50

✓ Carrot cannelloni

smoked - Jamaican pepper foam
sweet and sour carrots - Little Gem lettuce

€ 12,50

Snow crab

avocado - mango
vanilla - nori tempura

€ 17,50

Roasted pumpkin soup

shellfish cake - prawn
chives - coriander oil

€ 10,50

PRE STARTER TO SHARE

Bread

butter - olive oil

€ 5,50

Bread

steak tartare - 'likkepot'

€ 6,70

Bawykov salmon

fried capers - lime oil

€ 14,50

San Daniele

crostini - tomato

€ 14,50

Oysters

Fines de Claire - per piece

€ 3,50

THE CLASSICS

Glazed pork belly

watermelon - feta
pepita - ras el hanout

€ 13,50

Marbré of duck liver

veal tongue - beetroot
cocoa - walnut - Granny Smith

€ 17,50

Shared platter (min. 2 people)

rib eye - king prawn - carrot cannelloni
snow crab - celeriac broth

€ 18,50 (per person)

Roasted king prawns

sweet pepper - basil mayonnaise
daidai glaze - olive crumble

€ 15,50

Celeriac-porcini mushroom broth

Iberico cheek - parsley
crispy bacon

€ 9,50

Do you have allergies? Please let us know!

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MAIN COURSES

THE PROGRESS

Cod

pasta al nero di seppia - mussel
samphire - white wine sauce
€ 24,50

DYLAN'S steak

peas - pied de mouton mushroom
candied potato - summer savory gravy
€ 23,50

Supreme of guinea fowl

corn cream - oxheart cabbage
polenta - vadouvan gravy
€ 22,50

Veal fillet and shoulder

romesco - flat bean - potato
tomato oil - laurel gravy
€ 28,50

✓ Poached hens egg

duxelles - grilled asparagus
fregola - truffle Hollandaise
€ 21,50

SIDE DISHES

Green salad - € 3,50

Chicory from Leo - € 4,50

Grilled asparagus with bearnaise sauce - € 6,50

Fries - € 3,50

THE CLASSICS

Dover sole

courgette - white tip radish
mashed potatoes - baking butter
€ 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
€ 36,50 (per person)

DubbelDoel entrecote

herb butter
vegetables - fries
€ 28,50

choice of the following sauces

pepper - red wine - bearnaise

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DESSERTS

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Smokey chocolate cake
vanilla ice cream
Amarena cherry - tonka bean
€ 9,50

Ruby chocolate
raspberry - strawberry
verbena bastogne cookie
€ 9,50

Cheesecake
blackberries - hazelnut ice cream
'kletskep' cookie - calamondin
€ 9,50

Cheese
Dutch sheep milk cheese - Petit Doruvel - St. Agur
Guernsey - nut bread - pear mustard
€ 13,50

MADELEINES

coffee of your choice
strawberry gel - whipped cream
€ 6,50

ICE CREAM STAND

limoncello - vanilla
apple - hazelnut
€ 9,50

SPECIAL COFFEES

Espresso martini
espresso
Vodka - Kahlúa
€ 9,50

Italian coffee
Amaretto
Whipped cream
€ 8,00

Spanish coffee
Liqor 43
Whipped cream
€ 8,00

Irish coffee
Whiskey
Whipped cream
€ 8,00