

## 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

#### ✓ Roasted beetroot

beetroot tartare - piccalilli  
radish - porcini mushroom mayonnaise  
€ 13,50

#### Snow crab

avocado - mango  
vanilla - nori tempura  
€ 17,50

#### Lobster soup

lobster ravioli - fennel  
calamondin - chive oil  
€ 11,50

### PRE STARTER TO SHARE

#### Bread

butter - olive oil  
€ 5,50

#### Bread

steak tartare - 'likkepot'  
€ 6,70

#### Smoked salmon from Urk

blini - herb cream  
€ 14,50

#### Pata Negra

crostini - tomato  
€ 16,50

#### Oysters

Fine de Claire - per piece  
€ 3,75

### THE CLASSICS

#### Duck breast

mango caviar - almond  
quinoa - ras el hanout  
€ 14,50

#### Duck liver terrine

Granny Smith compote - fig compote  
balsamic vinegar - brioche  
€ 17,50

#### Shared platter (min. 2 people)

rib eye - sea bream - duck breast  
roasted beetroot - celeriac broth  
€ 18,50 (per person)

#### Sea bream tartare

coloured radish - sakura  
wasabi crumble - sambai vinaigrette  
€ 14,50

#### Celeriac broth

Iberico cheek  
celeriac pearls - duqqa  
€ 9,50

## MAIN COURSES

### THE PROGRESS

**Sockeye salmon**  
grilled - coloured beetroot  
mashed Frieslander potatoes - dashi gravy  
€ 26,50

**DYLAN'S steak**  
broccoli tapenade - shiitake  
roasted sweet potato - dai dai gravy  
€ 23,50

**Supreme of guinea fowl**  
bimi - mushroom risotto  
sea buckthorn - porcini mushroom gravy  
€ 24,50

**Pork neck**  
carrot stew - aubergine  
pearl couscous - yellow curry gravy  
€ 24,50

✓ **Crispy risotto**  
grilled melon - pumpkin crumble  
hazelnut - egg yolk truffle cream  
€ 22,50

### THE CLASSICS

**Dover sole**  
baby potato salad - asparagus  
sea lavender leaves - remoulade sauce  
€ 42,50

**Beef tenderloin in salt crust**  
per 2 persons  
vegetables - fries  
€ 36.50 (per person)

**Beef tenderloin from the josper**  
per person  
vegetables - fries  
€ 34,50

**Porterhouse steak**  
per 2 persons  
vegetables - fries  
€ 36.50 (per person)

**Flat iron steak**  
per person  
vegetables - fries  
€ 28,50

### SIDE DISHES

Green salad - € 3.50  
Chicory from Leo - € 4.50  
Grilled asparagus with bearnaise sauce - € 6.50  
Fries - € 3.50

choice of the following sauces  
pepper - red wine - bearnaise

# DYLAN'S

RESTAURANT · BAR · LOUNGE

## DESSERTS

### DESSERTS

#### Chocolate brownie

tonka beans - strawberry gel  
ruby chocolate floe - basil powder

€ 9,50

#### Lemon raspberry

lemon jelly - meringue  
raspberry sorbet - 'kletskep' cookie

€ 9,50

#### Stroopwafel (caramel-filled waffle)

blueberry - caramel foam  
dark chocolate floe - parfait

€ 9,50

#### Cheese

Dutch sheep milk cheese - Petit Doruvel - St. Agur  
Guernsey - nut bread - pear mustard

€ 14,50

#### GOLDEN DELICIOUS

caramel fudge bonbon  
chocolate truffle - golden cookie

€ 9,50

### 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!



