



*New Year's Eve at  
the Amstel Hotel*

A celebratory glass of champagne

**Sea Bass Tartare**

Wasabi - Burrata - Nori

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**Pumpkin Soup**

Scallops - Gruyère Crouton - Coriander Oil

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**Lobster**

Spinach - Hollandaise - Gruyère

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**Venison**

Celeriac - Winter Truffle - Hazelnut

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**Cherry Snow Delight**

White Chocolate Mousse - Cinnamon - Vanilla Ice-Cream -  
Salted Caramel

195 euros per person  
90 euros wine pairing



*Vegetarian New Year's Eve at  
the Amstel Hotel*

A celebratory glass of champagne

**Beetroot Tartare**

Crème Fraîche - Pickled Shallot - Avocado -  
Vegan Soy Beurre Blanc

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**Pumpkin soup**

Gruyère - Coriander

**Barbecue Leek**

Anise - Mustard Seed - Onion Crumble

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**Mushroom Risotto**

Winter Truffle - Old Amsterdam - Eringii Mushroom

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**Cherry Snow Delight**

White Chocolate Mousse - Cinnamon - Vanilla Ice  
Cream - Salted Caramel

195 euros per person  
90 euros wine pairing per person