

THE
DEAN
AMSTERDAM

ABOUT *us*

In the heart of Amsterdam South, nestled within the historic The College Hotel Amsterdam, Autograph Collection, you'll find The Dean.

A restaurant where the hospitality professionals of the future are shaped. Here, we combine passion, craftsmanship, and creativity, offering students the opportunity to learn, lead, and excel in the kitchen, service, and management.

The dishes you taste are not only the result of talent, but also of the dedication and vision of tomorrow's chefs.

The Dean is the place where we shape the hospitality talents of the future.

SOFT DRINKS

Coca-Cola	3,7
Coca-Cola Zero	3,7
Fanta	3,7
Sprite	3,7
Fuze Tea Green	3,7
Fuze Tea Sparkling Lemon	3,7
Royal Bliss Tonic	3,7
Royal Bliss Bitter Lemon	3,7
Royal Bliss Ginger Beer	3,7
Royal Bliss Ginger Ale	3,7
Apple Juice	3,7
Tomato Juice	3,7
Orange Juice	3,7
Still water (0,25 liter)	3
Sparkling water (0,25 liter)	3
Still water (0,75 liter)	5,5
Sparkling water (0,75 liter)	5,5

COFFEES

Espresso	3,3
Doppio	3,7
Espresso macchiato	3,7
Americano	3,5
Latte	4
Latte macchiato	4,5
Cappuccino	4

BEERS

Heineken	4
Seasonal Beer	5

SPIRITS

Licor 43	5,5
Baileys	5,5
Isolabella Sambuca	5,5
Amaretto Disaronno	5,5
Frangelico	5,5
Pernod	5,5
Cointreau	5,5
Limoncello	5,5
Campari	5,5
Grand Marnier	5,5
Ketel One Vodka	6
Bacardi White	6
Bacardi Negra	7

Johnnie Walker Black	7
Jameson	6
Bulleit Bourbon	6
Tanqueray	6
Bombay Sapphire	6

COCKTAIL

Cocktail of the day	12
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DRINKS *menu*

3,5
per side

SIDES

Fries from Friethoes with mayonnaise

Green salad French dressing, sweet & sour fennel, pomegranate seeds & dill

Roasted seasonal vegetable mix

MENU

AMUSE

Daily selection by the chef

Cava Palau Gazo Brut, Spain

Veuve Clicquot Réserve Cuvée, France

WINE *menu*

STARTERS

Steak tartare ○● homemade steak tartare sauce, crostini, capers, cornichons & egg yolk

Tuna Tartare △▲ avocado, crispy quinoa, puffed rice, furikake, yuzu mayonnaise & wasabi cress

Burrata △▲ baby tomatoes, pine nuts & basil

Escargots □■ herb butter, served with freshly baked baguette

○ Sanziana Pinot Noir

△ Los Hijos Verdejo

□ Bon Plaisir Chardonnay

● Clayton Road Pinot Noir

▲ Riesling Van Volxem

■ Chablis Domaine Gautheron

Share your **EXPERIENCE**

ADD-ON

As an accompanying dish

3,5
per piece

Oysters on ice (min. 2 per order)

Mignonette sauce, Asian dressing, lemon, chive oil

Cava Palau Gazo Brut, Spain

Veuve Clicquot Réserve Cuvée, France

○△□

Pairing wine

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Premium wine

INTERMEDIATE

Soup of the day

MAIN courses

Steak Bordelaise ○● flat iron steak, bordelaise sauce, potato mousseline & seasonal vegetables

Halibut Fillet △▲ cauliflower cream, samphire, beurre blanc & crispy cauliflower

Risotto Verde □■ cream sauce, broad beans, green asparagus, zucchini, roasted pumpkin seeds & parmesan cheese

○ Montepulciano Riserva

△ Bon Plaisir Chardonnay

□ Sierra Noble Sauvignon Blanc

● Pinotage Touch Rijk's

▲ Chenin Blanc Laibach Stellenbosch

■ Hakari Sauvignon Blanc

3,5 supplement at
3- or 4-course menu!

CHEESE PLATTER

Cheese Selection fig bread, grapes, dried apricots & walnuts

Port Tawny

Port Ruby

DESSERT

Tiramisu du Collège cocoa & strawberry

'Hangop' du Collège rhubarb, white chocolate crumble, red fruit coulis & atsina cress

Oliver Zeter Sauvignon Blanc Sweetheart

3-COURSE *diner*

4-COURSE *diner*

5-COURSE *diner*

Amuse, starter, main course & dessert

Amuse, starter, intermediate course, main course & dessert

Amuse, starter, intermediate course, main course, cheese platter & dessert

29,5

38,5

42,5

DRINKS *menu***WHITE**

Los Hijos Verdejo, Spain	4,5	25
Sierra Noble Sauvignon Blanc, South-Africa	5	27
Bon Plaisir Chardonnay, France	5,5	32

**MENU**

★ Sauvignon Blanc Hakari, Chile	7,5	
★ Chablis "Vieilles Vignes" Domaine Gautheron, France	15	
★ Chenin Blanc "Sur Lie", South-Africa	10	
★ Riesling Van Volxem, Germany	8	
★ Chardonnay Domaine Doriac, France	8,5	

WINE *menu***RED**

Sanziana Merlot, Romania	4,5	25
Los Hijos Garnacha, Spain	4,5	25
Montepulciano Reserva, Italy	5	27
Lunatico Primitivo, Italy	5,5	32

★ Cabernet Sauvignon California Roots, USA	7,5	
★ Primitivo Riserva Conte di Campiano, Italy	9,5	
★ Rioja Reserva Viña Herminia, Spain	12,5	

Share your **EXPERIENCE****ROSÉ**

La Belle Angele Rosé, France	4,5	25
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SPARKLING

Cava Palau Gazo Brut, Spain	5	27
★ Veuve Clicquot Reserve Cuvée, France	17	