

OMBER

À LA CARTE

# OMBER

## O M B E R

l. v. (-s) ~ rich brown colour pigment  
Eng. Umber, *from* Umbria

Welcome to Omber – A Culinary Tribute to Rembrandt

Inspired by the genius of Rembrandt van Rijn, I have crafted a menu that draws parallels between his masterful painting techniques and the art of cooking.

At Omber, located within the Tivoli Doelen Hotel where Rembrandt's renowned Night Watch once hung, each dish embodies the timeless techniques that shaped his iconic works:

**Light:** For Rembrandt, light was more than just a source of illumination—it was a way to bring his subjects to life, highlighting their essence. In my kitchen, I use light to balance flavors, enhancing the natural qualities of each ingredient, just as Rembrandt used light to create contrast and depth in his paintings.

**Texture:** Rembrandt's brushstrokes added a lifelike texture to his works, making them feel tangible. In my dishes, I focus on creating diverse textures to engage your senses—from crisp to creamy—allowing each bite to offer a new and unexpected experience.

**Volume:** By using volume, Rembrandt gave dimension and depth to his paintings, making his subjects feel real and present. I aim to achieve the same with my dishes, layering flavors and creating a sense of fullness that turns each plate into its own artistic composition.

**Conservation:** To preserve the brilliance of his colors, Rembrandt carefully employed conservation techniques. In my kitchen, I apply similar principles to preserve the integrity of the ingredients, ensuring that each dish remains vibrant and fresh, just as it was intended.

With this menu, I invite you to experience the art of cuisine, inspired by one of history's greatest artists.

Enjoy,  
*Sergio Borrego Gomez*

# THE MASTERPIECE MENU

## Omber colour study

Conserved Dutch vegetables | tomato dressing

*Texture & conservation*

## Chiaroscuro feast

Crayfish bisque | squid | Livar pork belly

*Light & texture*

## The Painter's Palette

Red mullet | corn | beetroot | shrimp reduction

*Light & texture*

## The bride's rib eye

Dutch dry aged rib eye | stamppot | demi-glaze

*Light, texture & conservation*

## Still life pear

Pear textures

*Texture & volume*

90€ per person

Please inform our staff about any dietary requirements and/or allergies  
All prices are stated in euros and include VAT.

# GOLDEN AGE MENU

**Omber colour study<sup>1</sup>**

Conserved Dutch vegetables | tomato dressing  
*Texture & conservation*

**Chiaroscuro feast<sup>2</sup>**

Crayfish bisque | squid | Livar pork belly  
*Light & texture*

**Seafarer's cod with leeks<sup>3</sup>**

Cod | candied leeks | leek cream  
*Texture & volume*

or

**The Nightwatch<sup>3</sup>**

Veal cheek | pumpkin | butter sauce greens  
*Light & conservation*

**Shades of Cacao<sup>4</sup>**

Chocolate textures in shape of cocoa bean  
*Light & volume*

3 course menu<sup>(1, 3, 4)</sup> 65€ per person  
4 course menu 75€ per person

Please inform our staff about any dietary requirements and/or allergies  
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B I T E S

<b>The Zeeland Oyster Collection</b>	<b>14</b>
Plain oyster (1 pc 4.50)	
Oyster with Dutch pickles (1 pc 5.00)	
Butter sauce oyster with hibiscus leaf (1 pc 5.00)	
<i>Texture &amp; conservation</i>	
<b>Dutch Cheese Selection</b>	<b>18</b>
Selection of 3 local cheeses   compote	
<i>Texture &amp; conservation</i>	
<b>Bitterballen</b>	<b>14</b>
Dutch traditional snack   mustard	
<i>Texture &amp; volume</i>	
<b>The Rembrandt Pause</b>	<b>9</b>
Haring   remoulade   dill	
<i>Volume &amp; conservation</i>	
<b>Conserved vegetables</b>	<b>9</b>
Pickles of cucumber   beetroot   onion	
<i>Texture &amp; conservation</i>	

S T A R T E R S

<b>Omber colour study</b>	<b>19</b>
Conserved Dutch vegetables   tomato dressing	
<i>Texture &amp; conservation</i>	
<b>Artisan raw tartare</b>	<b>20</b>
Ossenworst tartare   pickles   toasted bread	
<i>Texture &amp; conservation</i>	
<b>Chiaroscuro feast</b>	<b>21</b>
Crayfish bisque   squid   Livar pork belly	
<i>Light &amp; texture</i>	
<b>Golden light forel</b>	<b>19</b>
Smoked forel   fresh apple sauce	
<i>Light &amp; conservation</i>	

# MAINS

<b>Seafarer’s cod with leeks</b> Cod   candied leeks   leek cream <i>Texture &amp; volume</i>	<b>29</b>
<b>The Painter’s palette</b> Red mullet   corn   beetroot   shrimp reduction <i>Light &amp; texture</i>	<b>28</b>
<b>The bride’s rib eye</b> Dutch dry aged rib eye   stampopot   demi-glace <i>Light, texture &amp; conservation</i>	<b>38</b>
<b>The Nightwatch</b> Veal cheek   pumpkin   butter sauce greens <i>Light &amp; conservation</i>	<b>34</b>
<b>The Master’s lamb</b> Lamb rack   beetroot   anchovy demi-glace <i>Volume &amp; conservation</i>	<b>43</b>
<b>White canvas</b> Beans stew   cauliflower   capers   nuts <i>Light &amp; texture</i>	<b>26</b>

# SIDES

<b>French fries</b>	<b>5</b>
<b>Green leaf salad</b>	<b>5</b>
<b>Roasted seasonal green vegetables</b>	<b>6</b>

# DESSERTS

## Shades of cacao 12

Chocolate textures in shape of cocoa bean

*Light & volume*

## Still life pear 11

Pear textures

*Texture & volume*

## Red lake 13

Raspberry and bergamot coulis, vanilla  
and passionfruit cream

*Texture & volume*

## Dutch cheese selection 18

Selection of 3 local cheeses | compote

*Texture & conservation*

**Zille Duinen:** A sublime, matured raw cow and sheep cheese with a natural rind. The sheep graze year-round on the lush meadows nestled between the Wadden Sea dike and the dunes, breathing in the salty sea air. This idyllic environment, coupled with organic farming and careful agricultural stewardship, infuses the grass with a rich variety of plant species. The result is a remarkable cheese with a luxurious, salty depth, and a delicate, loose texture. A perfect harmony when paired with a 10-year-old Madeira.

**Cigno:** An exquisite cow's milk cheese from Oudwijker, crafted with precision and elegance. Inspired by the renowned Taleggio, this Dutch masterpiece is made using milk from cows that graze freely on the verdant Brienenshof pastures in Cothen. Ripened with a velvety white mold, Cigno develops a truly distinctive, earthy character with delightful notes of nuts. An indulgent choice for the refined palate.

**Overaige Beemster:** Our oldest selection, this Cono Beemster cheese is made from pasteurized cow's milk, sourced only from farmers committed to the welfare of their herds and the preservation of meadow birds through the 'Caring Dairy Project'. Aged for 24 to 30 months at a carefully maintained 14-15°C, this luxurious cheese loses 3 kg in weight as it matures, gaining instead a rich complexity of butterscotch and caramel flavors. A decadent treasure that lingers on the palate.



# TIVOLI

DOELEN  
AMSTERDAM HOTEL

[tivolihotels.com](https://tivolihotels.com)