

OMBER

À LA CARTE

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

Welcome to Omber – A Culinary Tribute to Rembrandt

Inspired by the mastery of Rembrandt van Rijn, our menu is structured around the techniques that defined his work: texture, conservation, volume and light.

At Omber, located within the Tivoli Doelen Hotel where *The Night Watch* once hung, each course reflects a different artistic principle, translated from canvas to plate.

Bites – Texture

Rembrandt's layered brushstrokes gave his paintings a tactile quality, almost inviting touch. Our bites explore texture in its purest form — crisp, smooth, airy, and rich — designed to awaken the senses and set the tone for what follows.

Starters – Conservation

To preserve the intensity of his colours, Rembrandt worked with precision and restraint. In our starters, conservation takes centre stage: careful preparation, respectful handling of ingredients, and techniques that maintain freshness, vibrancy, and natural expression.

Mains – Volume

Volume gave Rembrandt's work depth, weight, and presence. Our main courses reflect this through layering, richness, and structure — building flavour and dimension to create plates that feel complete, grounded, and expressive.

Desserts – Light

Light was Rembrandt's signature — revealing contrast, emotion, and balance. In our desserts, lightness brings harmony: refined sweetness, clarity of flavour, and a sense of elevation that brings the experience to a close with elegance.

With this menu, we invite you to experience cuisine as an art form, guided by technique, inspired by one of history's greatest masters.

Enjoy,
Omber Team

THE MASTERPIECE MENU

Omber colour study

Seasonal vegetables | ajo blanco dressing
fresh cheese cream

Sailing boat

Seasonal fish ceviche | leche de tigre | fried calamari

Quiet Bowl

Shellfish broth | cockles | bacon

The painter's palette

Red fish | bisque | cabbage

The Nightwatch

Lamb shoulder | pumpkin | greens

Citrus portrait

Lemon mousse | white chocolate crumble
citrus gel | Italian meringue

95€ 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 study¹

Seasonal vegetables | ajo blanco dressing
fresh cheese cream

Quiet bowl²

Shellfish broth | cockles | bacon

Seafarer's cod³

Fried cod | peas | pipián

or

The Nightwatch³

Lamb shoulder | pumpkin | greens

Shades of Cacao⁴

Chocolate textures

3 course menu^(1, 3, 4) 65€ per person

4 course menu 75€ per person

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BITES

Texture

- The Zeeland Oyster Collection** 19
Four seasonal Dutch oysters
lime | échalote | spicy sauce
- Soft Dutch Cheese Selection** 22
Soft cheeses | carasau bread | blueberry jam
- The Rembrandt Pause** 17
Haring | remoulade | dill
- The Miller** 7
Sourdough bread | creamy butter
- Croqueballen** 12
Veal cheek croquette | roasted pepper sauce

STARTERS

Conservation

- Omber colour study** 19
Seasonal vegetables | ajo blanco dressing
fresh cheese cream
- Artisan tartare** 29
Beef tenderloin tartare | pickles
- Quiet Bowl** 21
Shellfish broth | cockles | bacon
- Sailing boat**
Seasonal fish ceviche | leche de tigre | fried calamari 23

M A I N S

Volume

Seafarer's cod Fried cod peas pipián	35
The painter's palette Red fish bisque cabbage	32
The bride's entrecôte Dry-aged Entrecôte demi-glacé mushrooms	49
The Nightwatch Lamb shoulder pumpkin greens	39
White canvas White asparagus green asparagus beurre blanc	29

S I D E S

French fries	8
Green leaf salad	7
Roasted seasonal vegetables	9

DESSERTS

Light

Shades of cacao Chocolate textures	13
Citrus portrait Lemon mousse white chocolate crumble citrus gel Italian meringue <i>Texture & light</i>	12
Pale ground Cream vanilla panna cotta Jerusalem artichoke syrup	11
Aged Dutch cheese selection Aged cheeses carasau bread blueberry jam	18

DESSERT WINE BY GLASS

Old Verdelho 5Y Cossart Gordon, Madeira, Portugal <i>NV – Verdelho</i>	14
Old Bual 5Y Cossart Gordon, Madeira, Portugal <i>NV – Bual</i>	14
Old Malmsey 5Y Cossart Gordon, Madeira, Portugal <i>Texture & volume</i>	14
Tawny Port 10Y D by Duorum, Douro, Portugal <i>NV – Tinta Barroca, Tinta Cão, Tinta Roriz, Touriga Franca, Touriga Nacional</i>	10
Nectar Pedro Ximénez Casa Pedro Domecq, Jerez de la Frontera, Spain <i>NV – Pedro Ximénez</i>	9

TIVOLI

DOELEN
AMSTERDAM HOTEL

tivolihotels.com