

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, we 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 our kitchen, we 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 our dishes, we 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. We aim to achieve the same with our 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 our kitchen, we 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, we invite you to experience the art of cuisine, inspired by one of history's greatest artists.

Enjoy,
Omber Team

THE MASTERPIECE MENU

Omber colour study

Dutch vegetables | tomato dressing
Texture & conservation

Chiaroscuro feast

Crayfish bisque curry | scallop | roasted vegetables
Volume & texture

The painter’s palette

Marinated mackerel | “ajo blanco” sauce |
fennel | sweet peas
Conservation & light

The bride’s tenderloin

Dutch tenderloin | stamppot | demi-glace
Light & texture

Summer frame

Strawberry | cheese foam | sherry vinegar
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 study¹

Dutch vegetables | tomato dressing

Texture & conservation

Chiaroscuro feast²

Crayfish bisque curry | scallop | roasted vegetables

Volume & texture

Seafarer's cod with leeks³

Cod | candied leeks | leek vichyssoise

Texture & volume

or

The Nightwatch³

Veal cheek | pumpkin | greens

Light & conservation

Shades of Cacao⁴

Chocolate textures in shape of cocoa bean

Light & volume

3 course menu^(1, 3, 4) 59€ per person
4 course menu 69€ per person

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B I T E S

The Zeeland Oyster Collection	14
Plain oyster (1 pc 4.50)	
Oyster with Dutch pickles (1 pc 5.00)	
Oyster XO (1 pc 5.00)	
<i>Texture & conservation</i>	
Dutch Cheese Selection	18
Selection of 3 local cheeses	
<i>Texture & conservation</i>	
Bitterballen	14
Dutch traditional snack mustard	
<i>Texture & volume</i>	
The Rembrandt Pause	12
Haring remoulade dill	
<i>Volume & conservation</i>	
The Miller	6
Sourdough bread homemade butter	
<i>Texture & conservation</i>	

S T A R T E R S

Omber colour study	19
Dutch vegetables tomato dressing	
<i>Texture & conservation</i>	
Artisan raw tartare	22
Beef tenderloin tartare pickles	
<i>Texture & conservation</i>	
Chiaroscuro feast	21
Crayfish bisque curry scallop roasted vegetables	
<i>Volume & texture</i>	
Harbor Tones	23
Marinated mackerel “ajo blanco” sauce fennel sweet peas	
<i>Conservation & light</i>	

MAINS

Seafarer's cod with leeks 29
Cod | candied leeks | leek vichyssoise
Texture & volume

The painter's palette 32
Seasonal fish | confit artichoke |
Jerusalem artichoke cream
Light & texture

The bride's tenderloin 42
Dutch tenderloin | stampot | demi-glace
Light & texture

The Nightwatch 34
Veal cheek | pumpkin | greens
Light & conservation

White canvas 26
White and green asparagus | "ajo blanco" sauce |
mandarin dressing | hazelnuts
Light & texture

SIDES

French fries 7

Green leaf salad 7

Roasted seasonal vegetables 7

DESSERTS

Shades of cacao

12

Chocolate textures in shape of cocoa bean

Light & volume

Summer frame

11

Strawberry | cheese foam | sherry vinegar

Texture & volume

Red lake

13

Raspberry | bergamot | passionfruit coulis

Texture & volume

Dutch cheese selection

18

Selection of 3 local cheeses

Texture & conservation

Zilte 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

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