



UNIQUE EVENTS & PRIVATE DINING



Step into a new world of brilliance in the heart of Amsterdam. The SIREN, a Mediterranean masterpiece nestled on the vibrant Rokin, A space dedicated to redefining culinary and entertainment experiences, designed to take you to a new Mediterranean world.





# PRIVATE DINING

The SIREN is a place to celebrate life's moment in style. Expect great food, memorable service and legendary vibes.

At The SIREN, we're not just about food; we're about crafting an immersive experience that transports you to the heart of Mediterranean traditions with warm and professional hospitality.

The maximum capacity of our private room is 22 guests.











CHOOSE  
YOUR  
MENU







## THE SEASHELL €95 per person

### Bread Basket

*Creamy aioli, Romesco spread*

### Beluga Caviar & Stracciatella

*Crispy pan Brioche*

### Gold Oysters

*Mignonette*

### Vitello Tonnato

*Slow cooked veal, Tonnato sauce, Bluefin tartare, Crispy capers*

### Beetroot cured salmon

*Roasted beetroots, Orange and Fennel sorbet*

### Burrata

*Crispy Crystal bread, Kalamata olives, Anchovies, Heritage tomatoes*

### Iberico Rib Fingers

*Millefiori honey glaze & Pickled purple cabbage*

### Crispy Calamari

*Black aioli, Pimiento*

### Wild mushrooms & Truffles Flatbread

*Ricotta and truffle cream, Fior di latte, Chanterelle, Wild mushrooms, truffle*

### Red Shrimp Saganaki

*Feta cheese, Ouzo*

### Tournedos Rossini

*Tomato Jam, red wine demi-glace, foie gras, truffle*

### Charred Little Gems

*Cacio e pepe, Lemon and sumac*

### Red Wine Poached Pear

*Sweet gorgonzola ice cream, White chocolate crumble*

### Burnt Basque Cheesecake

*Dolce de Leche, Crème Chantilly*





# THE PEARL *€125 per person*

## **Bread Basket**

*Creamy aioli, Romesco spread*

## **Beluga Caviar & Stracciatella**

*Crispy pan Brioche*

## **Gold Oysters**

*Mignonette*

## **100% Iberico Charcuterie**

*Selection of The SIREN cold cuts*

## **Octopus Carpaccio**

*Mediterranean style braised octopus, Kalamata soil, Trout caviar*

## **Nectarine "Greek salad"**

*Feta cheese and yoghurt mousse, Red and green paprika, Mint, Crispy flatbread, Pomegranate*

## **Wagyu Beef Tartare**

*Wagyu & Black angus beef, Bone marrow, cured yolk, Pane Carasau*

## **Gambas al Ajillo**

*Garlic & Lemon*

## **Langoustine Tortelloni**

*Bone marrow beurre noisette, Stracciatella, Trout caviar*

## **Mortadella Flatbread**

*Fior di latte, Pistachio pesto, Stracciatella*

## **Bistecca Fiorentina**

*Spanish Black angus Porterhouse, Salsa verde, Peppercorn demi-glace*

## **Charred Little Gems**

*Cacio e pepe, Lemon and sumac*

## **Baba Napoletano**

*Spiced rum, Pistachio ice cream*

## **Burnt Basque Cheesecake**

*Dolce de Leche, Crème Chantilly*





CHOOSE  
YOUR  
DRINKS





# WELCOME DRINKS



Start your event with a glass of bubbles!

**Christoffe, Cuvée Réserve NV**  
*€15 per glass*

**Christoffe, Blanc de Blancs NV**  
*€21 per glass*

**Christoffe, Rosé NV**  
*€18 per glass*

**Dom Perignon 2013**  
*€45 per glass*



# WHITE

Chablis Naudin Pere et Fils 2022  
€65

Domaine Hubert Bouzereau-Gruère et Filles, Meursault,  
Limozin 2020  
€145

Marc Morey Chassagne-Montrachet, 1er Cru Les  
Chenevottes 2019  
€195

Chateau Fuisse, Pouilly Fuisse Tete de Cuvee 2022  
€95

Domaine Ginglinger-Fix, Alsace Grand Cru, Riesling  
,Goldert' 2022  
€95

Domaine Gitton Père & Fils, Sancerre, Les Montachins  
2022  
€85

Alois Lageder, Alto Adige Pinot Grigio 2023  
€65

# RED

Domaine Delagrangre, Bourgogne Passetoutgrain 2019  
€60

Domaine Guillot-Gonin, Morgon, Les Grands Cras 2021  
€70

Domaine Delagrangre, Pommard 2021  
€130

Maison Brotte, Châteauneuf-du-Pape, Les Hauts de  
Barville 2020  
€110

Borie-Manoux, Margaux, Origins 2019  
€85

Azienda Mastia, Valpolicella DOC, Ripasso Superiore 2022  
€60

Vietti Barolo Castiglione 2019  
€140

Bartoli Giusti, Brunello di Montalcino DOCG 2017  
€95

# ROSÉ

Miraval Rosé 2023  
€65

Château d'Esclans Whispering Angel 2023  
€70

Château d'Esclans Rock Angel 2022  
€95



# SPARKLING

Christoffe, Cuvée Réserve NV  
€ 90

Christoffe, Blanc de Blancs NV  
€130

R de Ruinart NV  
€120

Ruinart Blanc de Blancs NV  
€190

Dom Perignon 2013  
€350

Krug Grande Cuvée NV  
€395

Christoffe, Rosé NV  
€110

Bilecart Salmon Rosé NV  
€150

Ruinart Rosé NV  
€160

Dom Perignon Rosé 2009  
€650

# MAGNUM

Christoffe, Cuvée Réserve NV  
€180

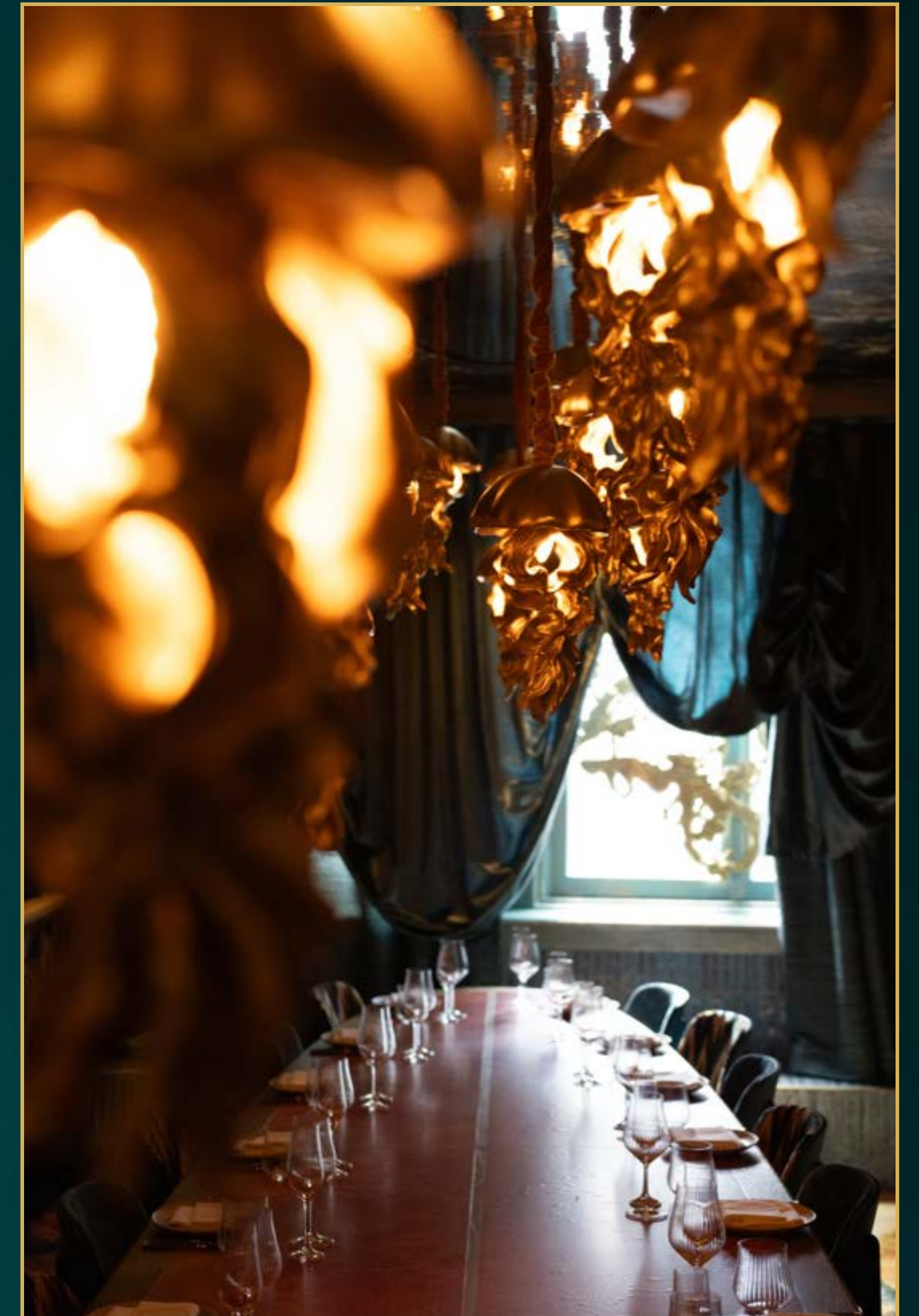
Bilecart Salmon Rosé NV  
€290

Miraval Rosé 2023  
€130

Domaine Raoul Gautherin & Fils, Chablis 1er Cru,  
Vaillons 2022  
€220

Maison Brotte, Châteauneuf-du-Pape, Les Hauts  
de Barville 2017  
€210

Tignanello Magnum  
€850







## PREMIUM WHITE

Domaine Raoul Gautherin & Fils, Chablis Grand Cru,  
Vaudésir 2021  
€170

Domaine Chapuis, Corton-Charlemagne Grand Cru  
2020  
€425

Domaine Albert Grivault, Meursault 1er Cru Perrieres  
2021  
€295

Domaine Sylvain Debord, Batard-Montrachet Grand Cru  
2019  
€795

Domaine Xavier Monnot - Puligny Montrachet 1er Cru  
Les Folatieres 2021  
€285

## PREMIUM RED

Château Pontet Canet 2006  
€350

Château Cheval Blanc 2007  
€950

Château Latour 2006  
€1450

Tempos Bodegas Vega Sicilia, D.O. Ribera del Duero,  
Unico 2012  
€750

Domaine Philippe Leclerc, Gevrey-Chambertin 1er Cru,  
Les Cazetiers 2017  
€225

Dal Forno Romano, Amarone della Valpolicella Classico  
DOCG, Monte Lodoletta 2012  
€745





If you would like to dine with us in our Private Room, please contact us for more information.

Please be aware that an additional 10% discretionary service charge will be added to the final bill for your convenience.

We look forward to welcoming you!

Rokin 83, 1012 KL Amsterdam  
+31 20 205 10 57  
[www.thesirenamsterdam.com](http://www.thesirenamsterdam.com)  
[events@thesirenamsterdam.com](mailto:events@thesirenamsterdam.com)