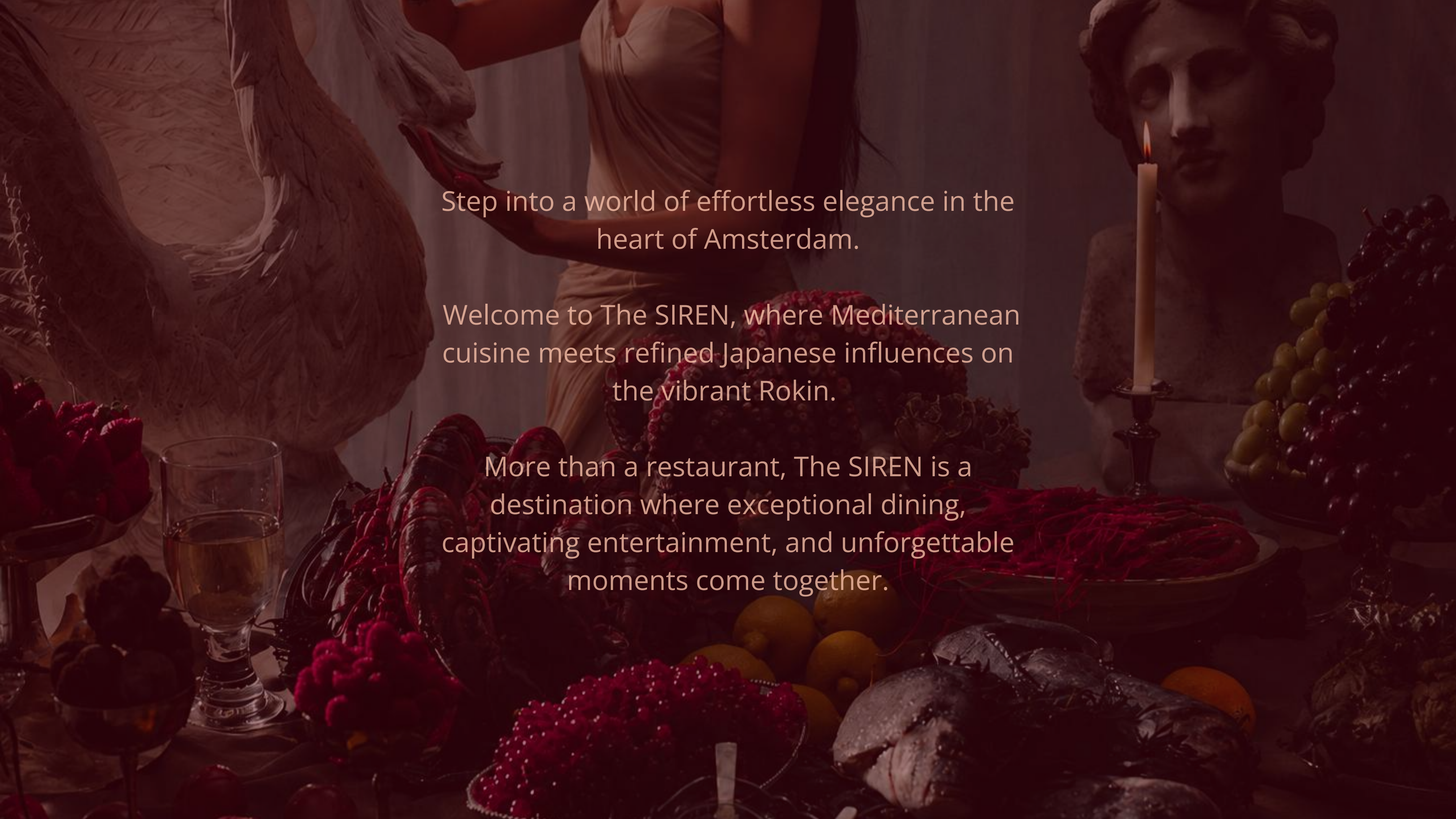


THE SIREN

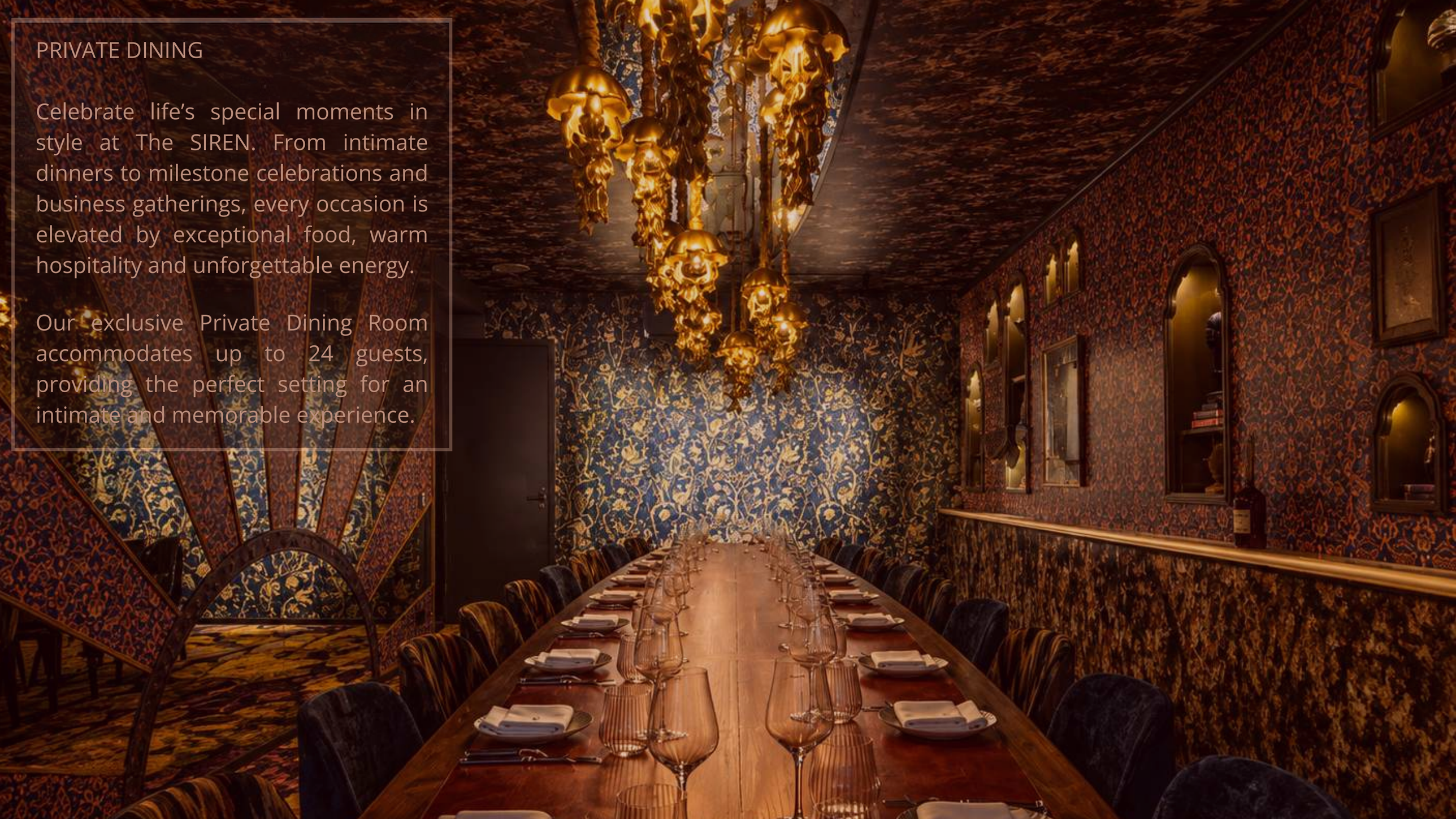
UNIQUE EVENTS & PRIVATE DINING



Step into a world of effortless elegance in the heart of Amsterdam.

Welcome to The SIREN, where Mediterranean cuisine meets refined Japanese influences on the vibrant Rokin.

More than a restaurant, The SIREN is a destination where exceptional dining, captivating entertainment, and unforgettable moments come together.



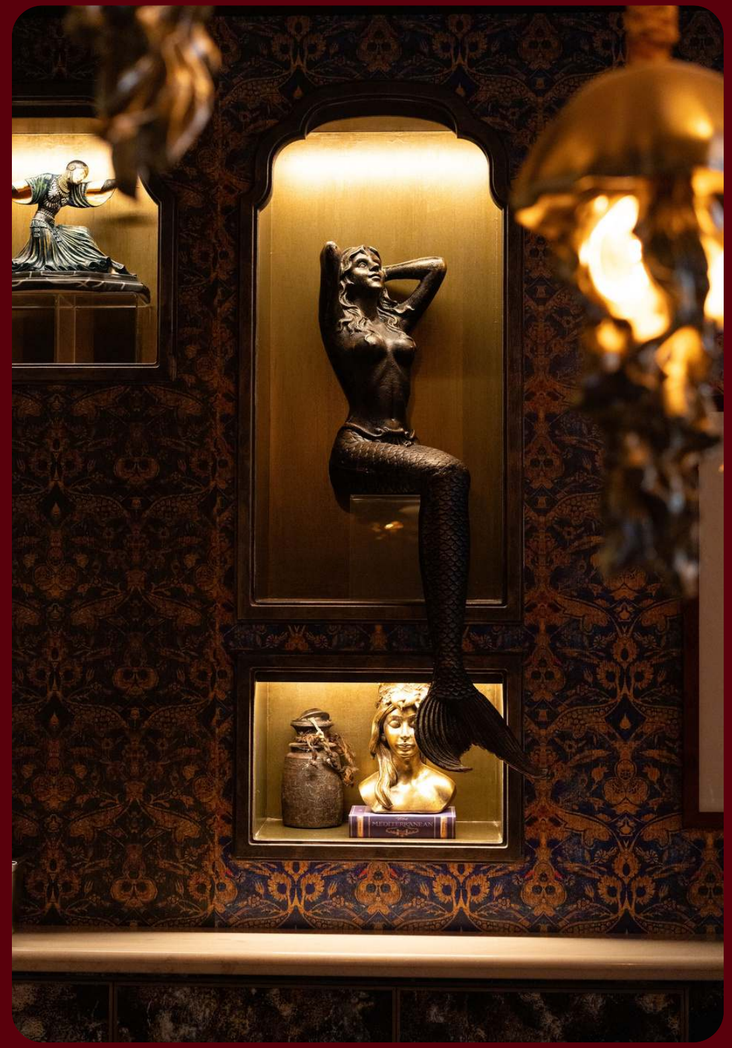
PRIVATE DINING

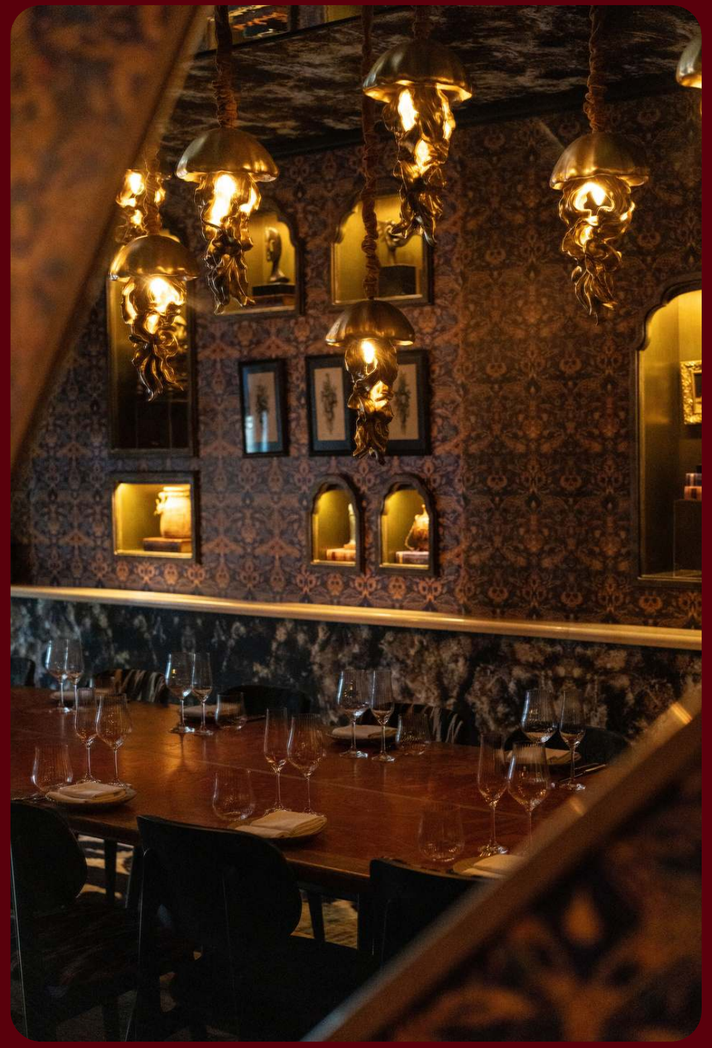
Celebrate life’s special moments in style at The SIREN. From intimate dinners to milestone celebrations and business gatherings, every occasion is elevated by exceptional food, warm hospitality and unforgettable energy.

Our exclusive Private Dining Room accommodates up to 24 guests, providing the perfect setting for an intimate and memorable experience.

An intimate setting for unforgettable moments








CAREFULLY CURATED
MENUS FOR YOUR EVENT

THE SEASHELL MENU

€95 per person

Roasted Edamame
Smoked oli
Brioche Wagyu Bresaola
Stracciatella, shallots & pickles
Gold Oysters
Ponzu

Bluefin Tuna Tataki
Onion ponzu
Hamachi Open Faced Handrolls
Spicy miso
Zucchini Carpaccio
Feta, yoghurt & pistachio

Keftedes
Greek meatballs & tzatziki
Crispy Calamari
Creamy dashi
Wild mushrooms & Truffles Pizzetta
Ricotta & truffle cream, fior di latte

Roasted Salmon Miso
Pickled daikon
Rib-Eye
7 days aged in our cabinets, peppercorn sauce
Thin Sliced Tomatoes
Balsamic-soy, basil, feta

Champagne Macarons
Champagne ganache
Burnt Cheesecake
Red fruit sorbet



The menu is subject to change due to ongoing innovation and the use of seasonal ingredients

THE PEARL MENU

€125 per person

Baked Bread
Creamy aioli
Salmon Open Faced Handrolls
Kimchi mayo, ikura
Gold Oyster
Ponzu

Bluefin Tuna Tataki
Onion ponzu
Yellowtail
Jalapeño, orange

Ibericus Pizzetta
San Marzano, fior di latte, Paleta Iberico Jamon, manchego & thyme infused honey
Red Shrimps Kataifi
Yuzu ponzu

Caviar Pasta
Mezze Maniche, 25 G Beluga, Kombu Beurre Blanc

Butterflied Seabream
Mojo rojo e verde
Wagyu Bavette
Kizami Wasabi salsa
Thin Sliced Tomatoes
Balsamic-Soy, basil

Champagne Macarons
Champagne ganache
Matcha Brûlée
Crème chantilly, strawberries



The menu is subject to change due to ongoing innovation and the use of seasonal ingredients



START YOUR EVENING WITH A
SPARKLING WELCOME AND LET
THE EXPERIENCE UNFOLD

Begin your evening with a glass of champagne

Christopher Merret, Brut Cuvée Réserve
NV €17 per glass

Christopher Merret, Blanc de Blancs
NV €23 per glass

Christopher Merret, Rosé
NV €20 per glass

Ruinart, Blanc de Blanc
NV €35 per glass

Dom Perignon
NV €65 per glass



WHITE

Closerie des Alisiers, Chablis, Vieilles Vignes 2023
€85

Domaine Hubert Bouzereau-Gruère et Filles, Meursault, Limozin 2023
€145

Lequin Colin, Chassagne Montrachet 1er Cru Les Vergers 2023
€195

Chateau Fuisse, Pouilly-Fuissé Tete de Cuvee 2023
€110

Domaine Ginglinger-Fix, Alsace Grand Cru, Riesling ‚Goldert' 2023
€95

Domaine Gitton Père & Fils, Sancerre, Les Montachins 2023
€85

Alois Lageder, Alto Adige Pinot Grigio 2023
€70

RED

Domaine Jérôme Fornerot, Santenay
€95

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

Domaine Yves Giargdin, Santenay 1er Cru Chateau de la Charriere 2022
€130

Maison Brotte, Châteauneuf-du-Pape Blanc, Hauts de Barville 2023
€110

Flavio Romano, Amarone della Valpolicella DOC Superiore 2023
€85

Vietti Barolo Castiglione 2019
€140

Bartoli Giusti, Brunello di Montalcino DOCG 2019
€95

ROSE

Miraval Rosé 2024
€70

Château d'Esclans Whispering Angel 2024
€70

Château d'Esclans Rock Angel 2023
€95

SPARKLING

Christopher Merret, Brut Cuvée Réserve
NV € 95

Christopher Merret, Blanc de Blancs
NV €135

R de Ruinart
NV €135

Ruinart Blanc de Blancs
NV €195

Dom Perignon Blanc
NV €350

Krug Grande Cuvée
NV €420

Christopher Merret, Rosé
NV €115

Bilecart Salmon Rosé
NV €150

Ruinart Rosé
NV €170

Dom Perignon Rosé
NV €650

MAGNUM

Christopher Merret, Brut Cuvée Réserve
NV €180

Bilecart Salmon Rosé
NV €300

Miraval Rosé
NV €140

Domaine Raoul Gautherin & Fils, Chablis 1er Cru, Vaillons
NV €260

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

Tignanello
NV €850

PREMIUM WHITE

Domaine Raoul Gautherin & Fils, Chablis Grand Cru, Vaudésir 2022
€170

Domaine Chapuis, Corton-Charlemagne Grand Cru 2022
€425

Domaine Albert Grivault, Meursault 1er Cru Perrieres 2022
€295

Domaine Xavier Monnot - Puligny Montrachet 1er Cru Les Folatieres 2022
€285

Maison Roche de Bellene, Bâtard-Montrachet Grand Cru 2021
€925

Lequin Colin, Chassagne Montrachet 1er Cru Les Vergers 2023
€195

PREMIUM RED

Château Pontet Canet, Pauillac 2011
€350

Château Cheval Blanc, Saint-Émilion 2004
€1380

Château Latour, Pauillac 2004
€1450

Poggio di Sotto, Brunello di Montalcino DOCG
€465

Château Montrose, Saint Esthèpe 2011
€265

Dal Forno Romano, Amarone della Valpolicella Classico DOCG, Monte Lodoletta 2012
€865



THE SIREN

Looking for something more exclusive? 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 to THE SIREN Amsterdam and creating a truly memorable dining experience!

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