



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

Creamy aioli

Beluga Caviar & Stracciatella

Potato-Leek Gratin

Gold Oysters

Mignonette

Vitello Tonnato

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

Cured Salmon

Smoked balsamic & Crispy shallots

Zucchini Carpaccio

Feta, Yoghurt & Pistachio

Iberico Rib Fingers

Millefiori honey glaze

Crispy Calamari

Black aioli, Pimiento

Wild Mushrooms & Truffles Pizzetta

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

Slow Cooked Octopus

Aromatic mediterranean vegetables & Olives

Tournedos Rossini

Tomato Jam, Red wine demi-glaze

Tomato Salad

Balsamic

Champagne Macarons

Champagne Ganache

Burnt Cheesecake

Red fruit sorbet



THE PEARL

€125 per person

Bread

Creamy aioli

Wagyu Bresaola & Stracciatella

Crispy pan Brioche

Gold Oysters

Mignonette

Bluefin Tuna

Fermented tomato, Black garlic

Octopus Carpaccio

Mediterranean style braised octopus, Trout caviar

Ibericus Pizzetta

San Marzano, Fior di latte, Paleta Iberico, Manchego, Thyme infused honey

Scallop a la Provençal

Garlic, Parsley & Lemon

Caviar Calamarata

25 g Beluga caviar, Bottarga, Garlic & Champagne sauce

Butterflied Seabream

Mojo rojo e verde

Bistecca Fiorentina

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

Tomato Salad

Balsamic

Champagne Macarons

Champagne Ganache

Burnt Cheesecake

Red fruit sorbet



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 Delagrange, Bourgogne Passetoutgrain 2019
€60

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

Domaine Delagrange, 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

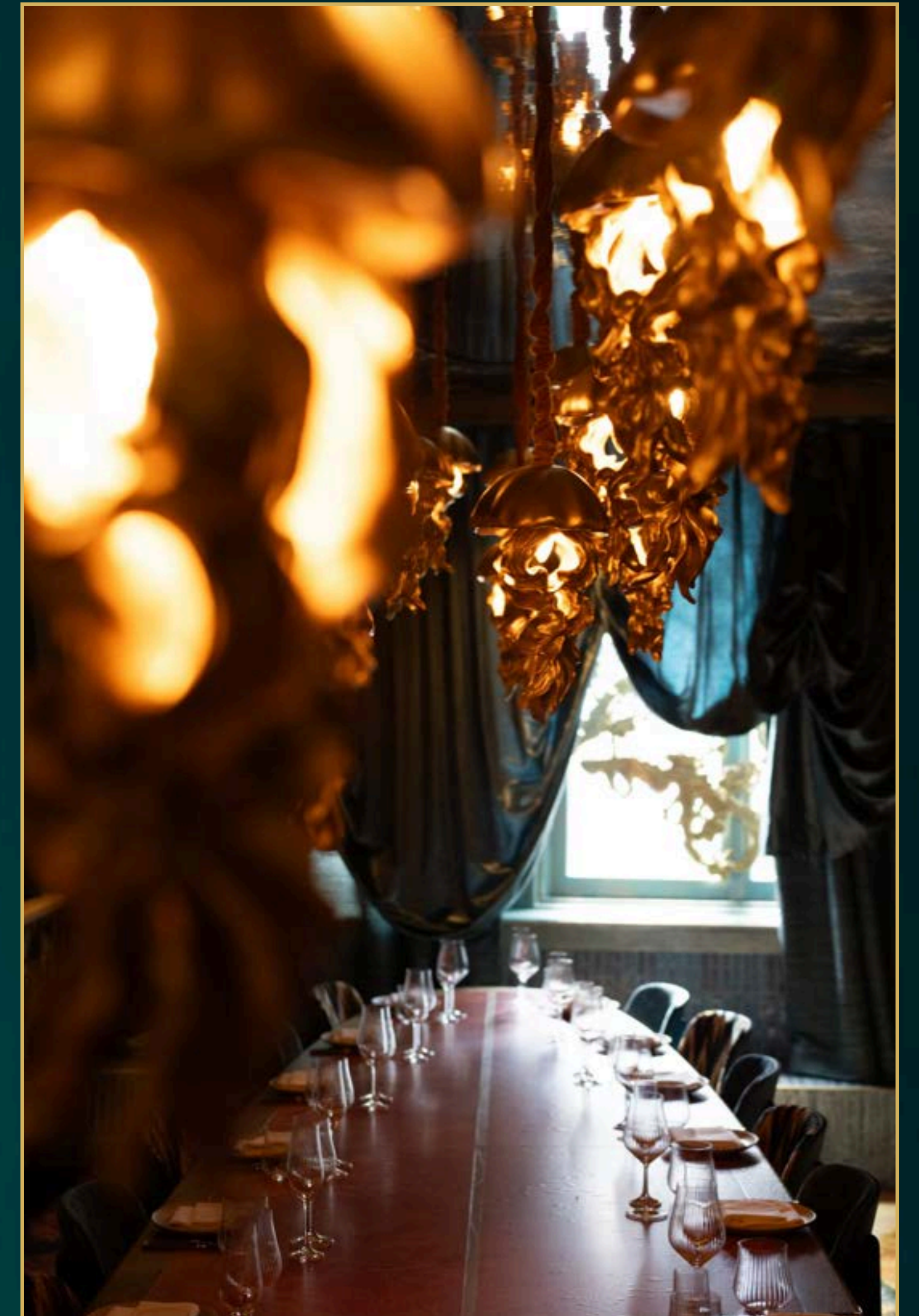
Bilecart Salmon Rosé NV
€290

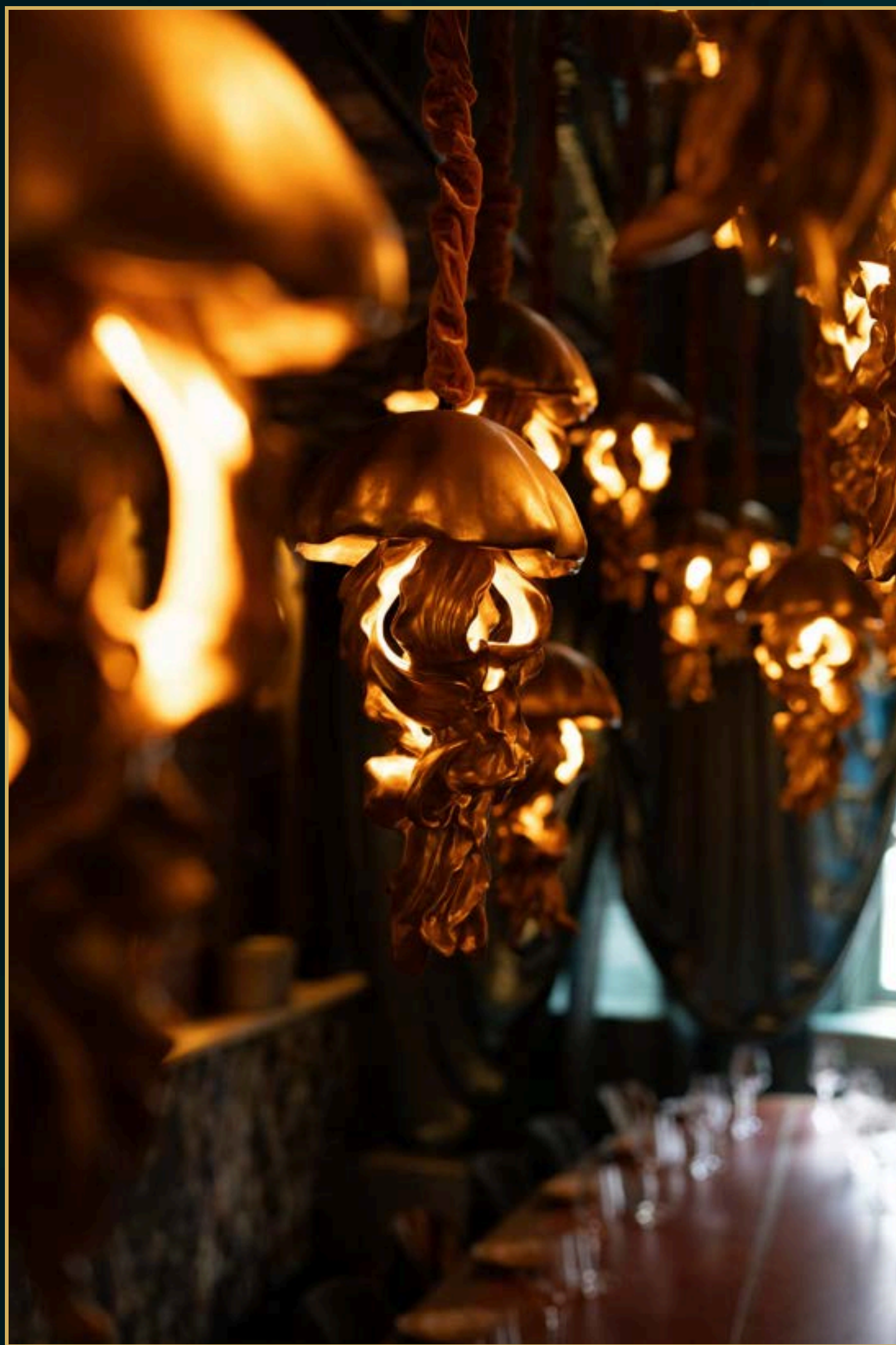
Miraval Rosé 2023
€130

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!

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