



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

Baked Bread

Creamy aioli

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 and 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 PEARL *€125 per person*

Baked Bread

Creamy aioli

Salmon Open Faced Handrolls

Kimchi mayo, ikura

Gold Oysters

Ponzu

Bluefin Tuna Tataki

Onion ponzu

Yellowtail

Jalapeno, orange

Ibericus Pizzetta

San Marzano, fior di latte, Paleta Iberico Jamon, manchego & thyme infused honey

Red Shrimps Kataifi

Yuzu ponzu

Caviar Pasta

25 G Beluga Kombu Beurre Blanc

Butterflied Seabream

Mojo rojo e verde

Wagyu Bavette

Kizami Wasabi salsa

Thin Sliced Tomatoes

Balsamic-soy, basil, feta

Champagne Macarons

Champagne Ganache

Tiramisu

Whipped coffee cream



CHOOSE
YOUR
DRINKS



WELCOME DRINKS



Start your event with a glass of bubbles!

Christopher Merret, Brut Cuvée Réserve NV
€16 per glass

Christopher Merret, Blanc de Blancs NV
€22 per glass

Christopher Merret, Rosé NV
€19 per glass

Dom Perignon 2015
€60 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
€65

RED

Domaine Delagrange, Beaune 2016
€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
€95

Azienda Mastia, Valpolicella DOC, Ripasso Superiore 2021
€65

Vietti Barolo Castiglione 2019
€140

Bartoli Giusti, Brunello di Montalcino DOCG 2019
€95

ROSÉ

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
€190

Dom Perignon Blanc 2015
€350

Krug Grande Cuvée NV
€420

Christopher Merret, Rosé NV
€115

Bilecart Salmon Rosé NV
€150

Ruinart Rosé NV
€170

Dom Perignon Rosé 2009
€650

MAGNUM

Christopher Merret, Brut Cuvée Réserve NV
€180

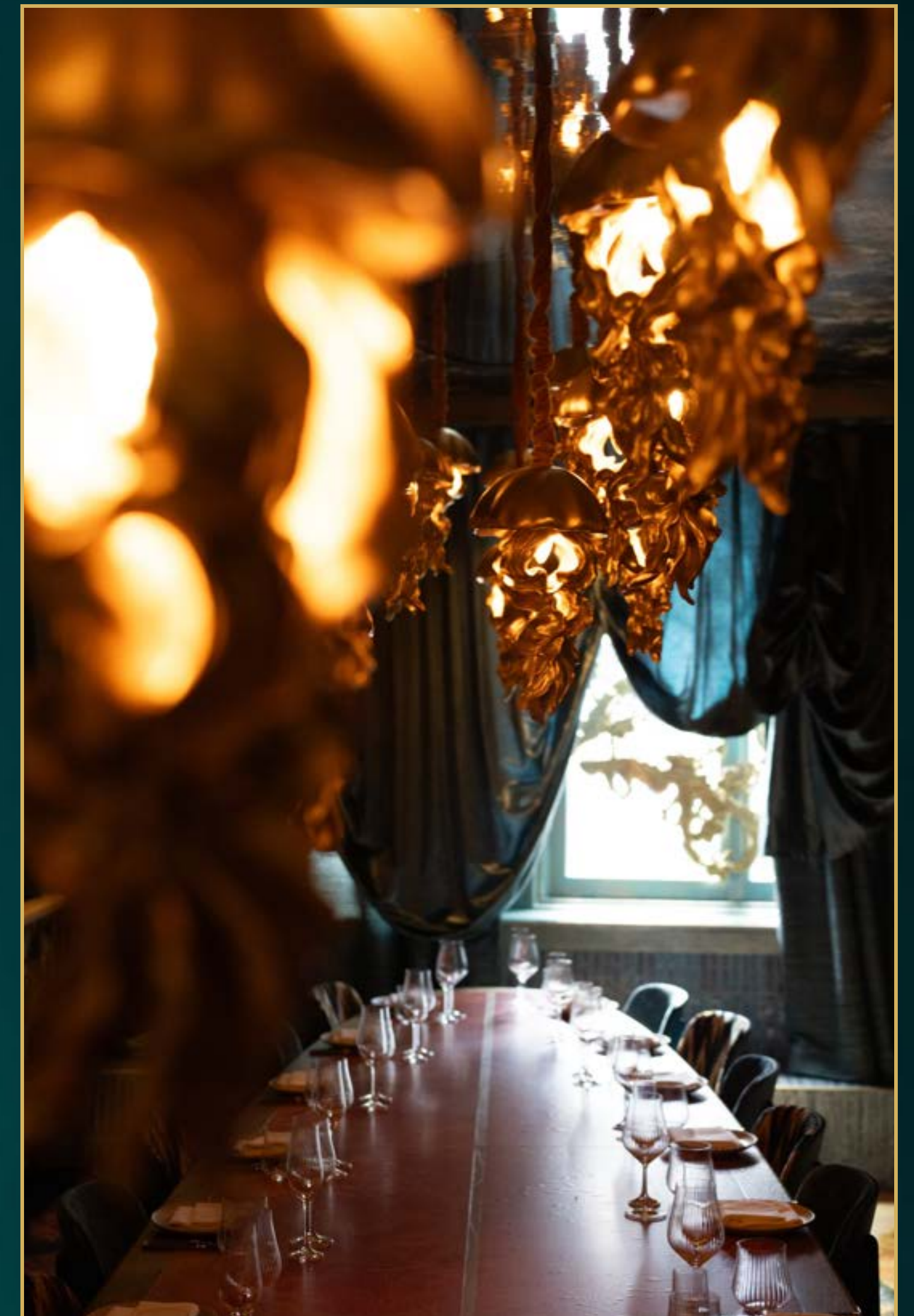
Bilecart Salmon Rosé NV
€290

Miraval Rosé 2023
€140

Domaine Raoul Gautherin & Fils, Chablis 1er Cru,
Vaillons 2023
€260

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

Tignanello Magnum 2019/20
€850





PREMIUM WHITE

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

Domaine Chapuis, Corton-Charlemagne Grand Cru 2021
€425

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

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

PREMIUM RED

Château Pontet Canet, Pauillac 2006
€385

Château Cheval Blanc, Saint-Émilion 2004
€1380

Château Latour, Pauillac 2004
€1450

Tempos Bodegas Vega Sicilia, D.O. Ribera del Duero,
Unico 2012
€475

Domaine Philippe Leclerc, Gevrey-Chambertin 1er Cru,
Les Cazetiers 2017
€265

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



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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