



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

Irish Gold Oysters

Mignonette

Sardinian Charcuterie

Island air dried Prosciutto, Lomo, Salsiccia, Capocollo, Pane Carasau. Grilled artichokes

Beetroot cured salmon

Roasted beetroots, Orange and Fennel sorbet

Burrata

Crispy Crystal bread, Kalamata olives, Anchovies, Heritage tomatoes

Iberico ribs

Millefiori honey glaze, Celeriac & Mustard remoulade, Pickled purple cabbage

Cuttlefish Empanadas

Nonna's Recipe, Saffron aioli

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

Deconstructed Tiramisu

Mascarpone mousse, Espresso stones, Gianduja truffles



THE PEARL *€125 per person*

Bread Basket

Creamy aioli, Romesco spread

Beluga Caviar & Stracciatella

Crispy pan Brioche

Irish Gold Oysters

Champagne Foam & Beluga Caviar

100% Iberico Charcuterie

Paleta, Lomo, Salchichón, Chorizo, Crystal bread, Marinated olives

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

Langoustine Tortelloni

Bone marrow beurre noisette, Stracciatella, Trout caviar

Mortadella Flatbread

Fior di latte, Pistachio pesto, Stracciatella

Wild Mushrooms Tagliatelle

Chanterelles, Wild mushrooms, Manchego fondue

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

Deconstructed Tiramisu

Mascarpone mousse, Espresso stones, Gianduja truffles



CHOOSE
YOUR
DRINKS



WELCOME DRINKS



Start your event with a glass of bubbles!

Christoffe, Brut Cuvée Réserve NV
€15 per glass

Christoffe, Brut Blanc de Blancs NV
€21 per glass

Christoffe, Brut Rosé NV
€18 per glass

Dom Perignon Blanc 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, Brut Cuvée Réserve NV
€ 90

Christoffe, Brut Blanc de Blancs NV
€130

R de Ruinart NV
€120

Ruinart Blanc de Blancs NV
€190

Dom Perignon Blanc 2013
€350

Krug Grande Cuvée NV
€395

Christoffe, Brut Rosé NV
€110

Bilecart Salmon Brut Rosé NV
€150

Ruinart Rosé NV
€160

Dom Perignon Rose 2009
€650

MAGNUM

Christoffe, Brut Cuvée Réserve NV
€180

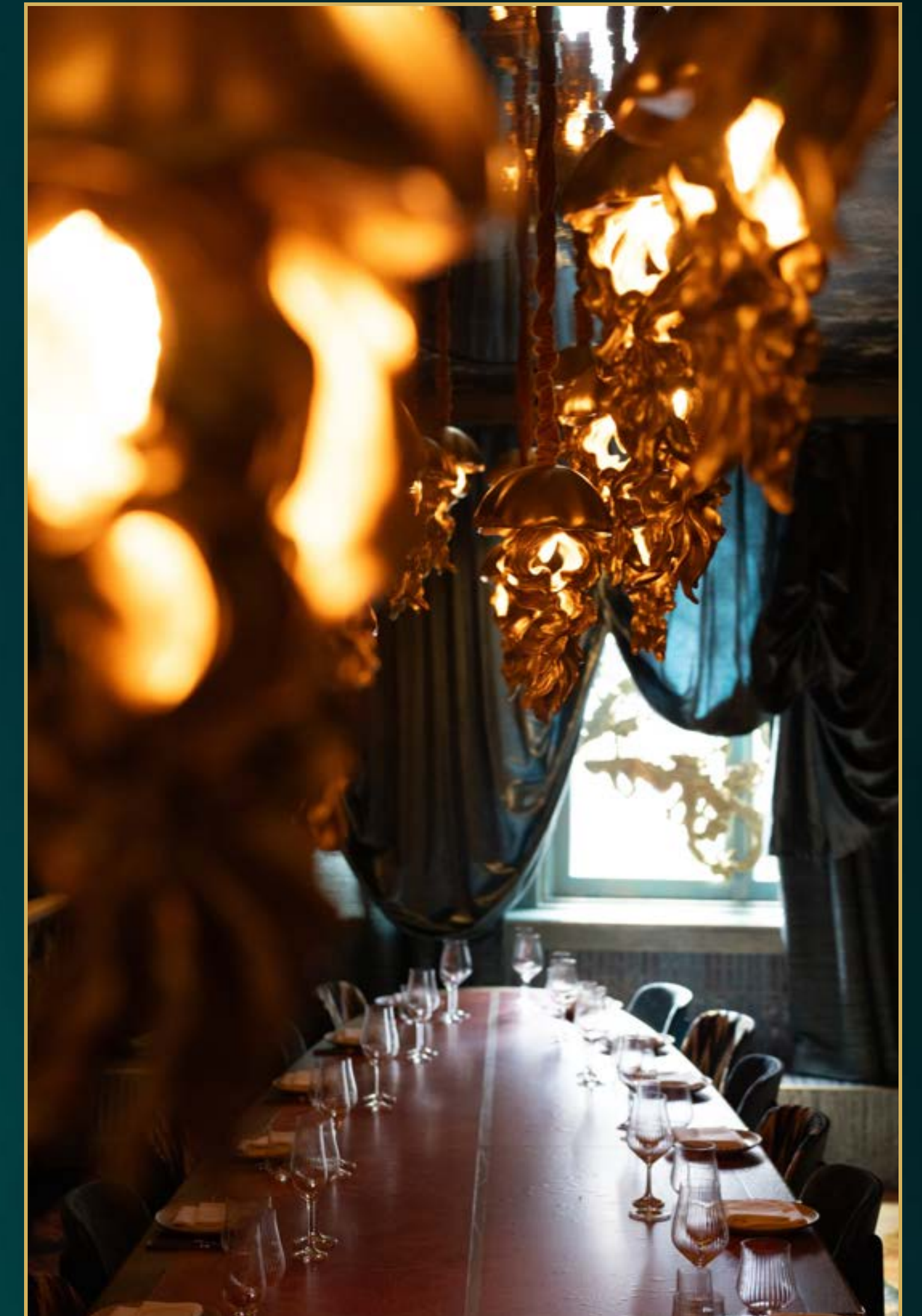
Bilecart Salmon Brut Rosé NV
€290

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
events@thesirenamsterdam.com