



IJVER

TERRAS BAR
N.D.S.M.

DINNER

GLUTEN	NUTS
EGGS	PEANUTS
MILK	ONION
MUSTARD	SESAME
LUPIN	SOYBEANS
SHELLFISH	MOLLUSCS
FISH	SULPHUR
CELERY	

SMALL

MUSHROOM TERRINE	13
Jerusalem artichoke beetroot kale (<i>vegan</i>)	
CHÈVRE SAINT-MAURE	13
Olive pistachio onion compote parsnip (<i>veggie</i>)	
MARINATED SALMON	14.5
Avocado wasabi radish sesame	
CARPACCIO	15.5
Soubise sumac mustard seed pumpkin seeds Grana Padano	

SOUP

PUMPKIN SOUP	9
Ras el Hanout zhoug (<i>vegan</i>)	

SALADS

CAESAR SALAD	16.5
Chicken thigh anchovies crouton boiled egg Grana Padano pancetta	
AUTUMN SALAD	16.5
Pumpkin king bolete spinach pomegranate chicory vegan feta nori (<i>vegan</i>)	

Chef's Menu

- 42.50 -

MARINATED SALMON	
Avocado wasabi radish sesame	

COQ A LA BIÈRE	
Brussels sprouts pearl onion bacon chimichurri	

CRÈME BRÛLÉE	
Star anise orange sorbet	

- VEGAN 39.50 -

MUSHROOM TERRINE	
Jerusalem artichoke beetroot kale	

GRILLED LEEK	
Chanterelle Swiss chard truffle Pommes Anna tarragon	

CHOCOLATE PAVÉ	
Sherry raisin almond ice cream	

BIG

IJVER BURGER (served medium-rare)	20.5
Chipotle red cabbage romaine cheddar fried onion bacon fries from Zuyd	
<i>Marinated pulled pork +3</i>	
PORCINI RAVIOLI	21.5
Pumpkin salsify cream sage hazelnut (<i>veggie</i>)	
COQ A LA BIÈRE	24.5
Brussels sprouts pearl onion bacon chimichurri	
GRILLED RIBEYE (served medium-rare)	27.5
Parsnip kale black garlic marrow bone	
FRIED HALIBUT FILLET	25.5
Celeriac portobello samphire miso beurre blanc	
GRILLED LEEK	20.5
Chanterelle Swiss chard truffle Pommes Anna tarragon (<i>vegan</i>)	

SWEETS

CRÈME BRÛLÉE	9
Star anise orange sorbet	
APPLE TARTLET	9
Almond cranberry sorbet	
CHEESE PLATTER	14.5
Pierre Robert Doruval Ubriacco Fourme d'Ambert mostarda nut bread	
CHOCOLATE PAVÉ	10.5
Sherry raisin almond ice cream (<i>vegan</i>)	

SIDES

FRIES FROM 'ZUYD'	6	EGGPLANT	7.5
		Miso sesame spring onion	
CAESAR SALAD	6.5	PUMPKIN	7.5
		Harissa vegan feta	
POINTED CABBAGE	7.5	BEER BREAD	6.5
Grana Padano hazelnut chili		With butter	