



TERRAS BAR
N.D.S.M.

shellfish	mustard
fish	lupin
celery	nuts
molluscs	peanuts
sulphur	onion
gluten	sesame
egg	soybeans
milk	

SMALL

Mushroom jerusalem artichoke, beetroot, kale (vegan)	13
Chèvre olive, pistachio, onion compote, parsnip (veggie)	13
Salmon avocado, wasabi, radish, sesame	14.5
Carpaccio soubise, sumac, mustard seed, Grana Padano	15.5

SOUP

Pumpkin ras el hanout, zhoug	9
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SALADS

Caesar salad chicken thigh, anchovies, boiled egg, Grana Padano	16.5
Quinoa avocado, beetroot, pumpkin pickle, spinach, gochujang mayonnaise	16.5

BIG

Ijver burger (served medium-rare) Chipotle, red cabbage, romaine, cheddar, fried onion, bacon, fries from Zuyd	20.5
Marinated pulled pork +3	
Ravioli pumpkin, salsify cream, sage, hazelnut (veggie)	21.5
Coq a la bierre brussels sprouts, pearl onion, bacon, chimichurri	24.5
Grilled ribeye (served medium-rare) Parsnip, kale, black garlic, marrow bone	27.5
Halibut celeriac, portobello, samphire, miso beurre blanc	25.5
Leek chanterelle, Swiss chard, truffle, Pommes Anna (vegan)	20.5

CHEF'S MENU

- 42.50

Salmon avocado, wasabi, radish, sesame
Coq a la bierre brussels sprouts, pearl onion, bacon, chimichurri
Crème brûlée star anise, orange sorbet

- 39.50 - (vegan)

Mushroom jerusalem artichoke, beetroot, kale
Leek chanterelle, Swiss chard, truffle, Pommes Anna
Apple tartlet almond, cranberry sorbet

SWEETS

Crème brûlée star anise, orange sorbet	9
Apple tartlet almond, cranberry sorbet (vegan)	9
Kaasplankje Pierre Robert, Doruval, Ubriacco, Fourme d'Ambert, mostarda, nut bread	14.5
Chocolate pavé sherry raisin, almond ice cream	10.5

SIDES

Fries from 'Zuyd'	6
Eggplant miso, sesame, spring onion	7.5
Pointed cabbage Grana padano, hazelnut, chili	7.5
Caesar salad	6.5
Pumpkin harissa, vegan feta	7.5
Beer bread butter	6.5