



IJVER

TERRAS BAR
N.D.S.M.

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

SMALL

- Green pea soup** | wild garlic, croutons, vegan sour cream (vegan) 8.5
- Smoked aubergine** | pomegranate cream, sumac, walnut (vegan) 9
- Caesar** | Grana Padano, anchovy, crostini, soft-boiled egg, chicken thigh, pancetta 16.5
- Steak tartare** | wild garlic mayonnaise, fried egg 15.5
- Sea bass sashimi** | mango, avocado, aguachile 16
- Smoked eel** | toast, horseradish, chives radish 16.5
- Chicken liver parfait** | pomegranate, blueberry, toast 14

BIGGER

- Grilled white asparagus** | ajo blanco, samphire, king bolete (vegan) 18.5
- Ravioli pea & lemon** | courgette, mint, goat cheese cream (veggie) 19
- Grilled salmon** | green asparagus, fennel salad, lemon beurre blanc, dill 21
- Ijver burger** (served medium-rare) 21
chipotle sauce, Romano, red cabbage, cheddar, onion, bacon, fries from 'Zuyd'
- Grilled entrecote** | celeriac cream, wild garlic butter, jus 24
- Coq à la bière** | roasted chicken, chestnut mushrooms, Trappist beer, bacon 21

SIDES

- Beer bread** | butter 7
- Fries from 'Zuyd'** | mayonnaise 6.5
- Gratin Dauphinois** | jus, Gruyère 7.5
- Polenta fritti** | homemade aioli 7.5
- Bone marrow** | persillade (3 pieces) 8
- Pointed cabbage** | chili, apple-ginger dressing 8.5
- Small Caesar** | Grana Padano, anchovy, crostini, soft-boiled egg 7

SWEET

- Crème brûlée** | cinnamon, hazelnut ice cream 9
- Tartelette** | orange custard, rhubarb sorbet (vegan) 8.5
- Sticky toffee pudding** | espresso-brandy ice cream 9
- Cheese platter** | Pierre Robert, Doruvel, Ubriacco, Fourme d'Ambert, mostarda, nut bread 14.5

CHEF'S MENU

A 3-course dinner from the menu, selected by the chef.
Selected dishes are marked with an icon.

- 42.50 - - 33.50 - (vegan)

ALLERGIES

Do you have any allergies? Please inform our staff.