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

IJVER

TERRAS BAR
N.D.S.M.

Small

Spinach and zucchini soup | chickpeas, basil **(vegan)** — 8.5

Smoked aubergine | pomegranate cream, walnuts (vegan) — 9

Burrata | beets, olives, pistachio (veggie) — 9.5

Steak tartare | tarragon mayonnaise, fried egg — 14.5

Sea bass sashimi | mango, avocado, lime — 15.5

Smoked eel | toast, horseradish, chives, radish — 16.5

Chorizo croquettes (3 pcs.) | homemade aioli — 10.5

Bigger

Schnitzel | white cabbage, ravigote sauce, lemon — 22

Grilled green asparagus | ajo blanco, samphire, king bolete **(vegan)** — 19.5

Ravioli pea & lemon | courgette, goat cheese **(veggie)** — 19

Grilled salmon | bimi, fennel, beurre blanc, dill — 22

IJver burger (served medium-rare) chipotle sauce, Romano, red cabbage, cheddar, onion, bacon, fries from 'Zuyd' — 21
(add marinated pulled pork +3.5)

Grilled entrecote | celeriac cream, gremolata butter, jus — 24

Coq à la bière | roasted chicken, chestnut mushrooms, beer, bacon — 22

Caesar | Grana Padano, anchovies, crostini, egg, chicken thigh, bacon — 16.5

Sides

Beer bread | butter — 7

Fries from 'Zuyd' | mayonnaise — 6.5

Potato gratin | jus, Gruyère — 7

Fried polenta | homemade aioli — 7

Green asparagus | bimi, tahini, Grana Padano — 7

Pointed cabbage | chili, apple-ginger dressing — 7.5

Small Caesar | Grana Padano, anchovy, crostini, soft-boiled egg — 7

Sweet

Crème brûlée | lemongrass, blueberry sorbet — 8

Tartelette | coconut custard, strawberries, lemon sorbet **(vegan)** — 8.5

Sticky toffee pudding | espresso–brandy ice cream — 8.5

Cheese platter | Pierre Robert, Doruvael, 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.

IJVER - BAR TERRAS N.D.S.M.
SCHEEPSBOUWKADE 72
1033 WM AMSTERDAM