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## 3-COURSE CHEF'S MENU €39,50

### Beetroot gazpacho

Smoked olive oil, macadamia crunch  
& borragge cress

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### Veal "sukade" (steak)

Celeriac cream, mushrooms,  
green peas & potato crisp

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### Cocos malibu pannacotta

Mango gel, lemon tuille  
& atsina cress

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A FREE DRINK  
(BEER/WINE/SODA)!  
#IDOCKRESTAURANT**

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## Dessert

### Chefs dessert - €7,50

Varying dessert, ask our staff for more info!

## MAINS

### Steak & chips - €22,00

Bavette steak, chimichurri, roasted paprika,  
tomato and chives

### Shrimp & chips - €15,50

Shrimp krokets pickled cucumber, apple, truffle  
potato, chervil, ravigotte

### Burrata - €13,50

Burrata, prince de bretagne tomatoes, balsamic  
vinaigrette, dried olive crumble and borage  
Comes with bread

## BURGERS

Add *Frites uit Zuyd* for €4,50

### Classic beef burger - €16,50

Angus Beef, toasted brioche bun, cheddar cheese,  
tomato, lettuce, pickles, ketchup and mustard

### Vegan burger - €16,50

Plant based burger, toasted pretzel bun, tomato,  
lettuce, pickles, ketchup and mustard

## SANDWICHES

Between 12:00 - 17:00

### "Strammer otto" - €15,50

Toasted pretzel bread, bresaola, fried egg,  
parmesan, rocket, olive oil and lemon juice

### Madame Kimchi - €14,50

Toasted brioche, thinly sliced mushrooms,  
cheese, kimchi, fried egg, furikake

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## SNACKS & MORE

### SNACKS

"Kalfs bitterballen" (8 pieces) - €9,50  
Schrimp croquettes (4 pieces) - €9,50  
Cheese sticks (8 pieces) - €9,50  
Tempura fried chicken (5 pieces) - €9,50

## PLATTERS

Platters are for 2

### Vega platter - €15,50

Platter for 2 filled with our chefs favourite  
vegetarian snacks

### Omni platter - €16,50

Platter for 2 filled with our chefs favourite mix  
of snacks

## An allergy or diet? We've got you covered

Ask our staff for the options. It might take a little longer but it will be prepared with love.

# DRINKS

## BEERS

### Draft

Grolsch 0.25 L - €3.75  
Grolsch 0.5 L - €7.00  
Peroni 0.25 L - €5.00  
Peroni 0.5 L - €9.00  
IJwit 0.33 L - €5.50  
La Chouffe - €5.50

### Bottled

Heineken - €4.00  
Radler - €3.50  
Grolsch 0.0 - €3.00  
Brouwerij 't IJ - €6.00

### Specials

Mix 'n Match bucket - €25.00  
GiG Hard Selzer - €5.00

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## SPIRITS

### Whiskey

Jack Daniels - €6.00  
Bulleit - €7.00  
Jameson €6.00  
Johnnie Walker Black - €7.00  
Glenfiddich - €9.00

### Cognac

Hennessey VS - €8.00

### Rum

Bacardi - €5.00  
Havana Club Especial - €7.00

### Vodka

Smirnoff - €6.00  
Grey Goose - €10.00

### Tequila

Jose Cuervo Silver - €6.00  
Jose Cuervo Gold Reposado - €6.00

### Vermouth

Martini Ambrato - €5.00  
Martini Rubino - €6.00

### Dutch distilled

Jonge Jenever - €5.00

### Port

Kopke ruby - €5.00  
Kopke tawny - €5.00

### Liquors

Disaronno - €5.00  
Grand Marnier - €6.00  
Limoncello - €6.00  
Licor 43 - €5.00  
Tripple sec - €6.00  
Baileys - €6.00  
Tia Maria - €5.00  
Campari - €6.00  
Aperol - €5.00

## SOFT DRINKS

### Soft drinks

Pepsi €3.00  
Pepsi light €3.00  
7UP €3.00  
Sisi orange €3.00  
Ice tea €3.00  
Ice tea green €3.00  
Cassis €3.00  
Bitter lemon €3.00  
Ginger ale €3.00  
Tonic water €3.00  
Ginger beer €4.00

### Juices

Orange juice €3.50  
Apple juice €3.50  
Cranberry juice €3.50  
Tomato juice €3.50

### Water

Still water small €3.00  
Still water large €5.50  
Sparkling water small €3.00  
Sparkling water large €5.50

## WINES

### Red

Les Petites Cabanes - €4.50 | €22.00  
Cabernet Syrah, France

Retamo - €5.50 | €28.00  
Malbec, Mendoza, Argentina

Bellevaux - €5.50 | €28.00  
Merlot Cabernet, Languedoc-  
Roussillon, France

Tedeschi - €32.00  
Valpolicella, Veneto, Italy

Maastricht - €32.00  
Pinotage, Cape Town, South-Africa

Balcón de Pilatos - €52.50  
Rioja, Spain

### White

Bodegas Piqueras - €4.50 | €22.00  
Verdejo Sauvignon, Spain

Carmen - €5.50 | €28.00  
Chardonnay, Vine Carmen, Chili

L'efo - €5.50 | €28.00  
Pinot Grigio, Veneto, Italy

Pure White - €52.00  
Grüner Veltliner, Vlaanderen, Belgium

Prieto Pariente - €42.00  
Viognier, Valladolid, Spain

Schouwen-Duiveland - €48.00  
Pinot blanc, Zeeland, Nederland

### Rosé

Les Petites Cabanes - €4.50 | €22.00  
Garnacha, Languedoc-Roussillon  
France

### Sweet / Dessert

Moncucco - €6.50 | €32.00  
Moscato, Piemonte, France

### Sparkling

Cava castell brut - €4.50 | €22.50  
Cava castell rosé - €4.50 | €22.50

Mimosa - €6.50  
Aperol spritz - €8.00