20 19WI

Scheepsbouwkade 72
1033 WM Amsterdam
Nederland

IJVER

TERRAS BAR
N.D.S.M.

#IJVERAMSTERDAM
www.ijveramsterdam.nl

STARTERS

POULTRY PÂTÉ 9,5
With crispy chicken skin, butterhead lettuce, shallot, "kriek beer" and plum compote.

BEETS 9,5
Charcoal roasted beets, pickled beets, licorice and star anise dressing, chive oil en horseradish. (Vegan)

LEEKS 10,5
Terrine of roasted leeks, vinaigrette of winter truffle, Dutch "Messenklever" cheese and herb lettuce. (Vegan optional)

SALMON 10,5
Salmon marinated in beetroot and jenever, tulip bulbs, purple mustard and sweet and sour vegetables.

CANDIED PHEASANT 10,5
With black lentils, frisee lettuce, apple, bacon and sherry vinaigrette.

SIDE DISH

LOCAL CRAYFISH 12,5
Bisque of local crayfish, chive cream, old gin and sweet and sour ginger.

PARSNIP SOUP 8,5
With smoked crème fraiche, crispy parsnip and pickled lemon. (Vegan optional)

MAIN COURSE

CODFISH 19,5
Crispy brandade, candied fennel, winter purslane and butter sauce of Gueuze beer.

PIKE PERCH 20,5
With apple syrup, savoy cabbage, small pickled onions, fine potato and a sour ale sauce.

DUCK LEG 19,5
With Alsatian sauerkraut, duck lardons, jus made from apple, homemade mustard and rich potato mousseline.

VENISON 22,5
Braised, Dutch sprouts salad with IPA dressing, roasted kohlrabi, almond dauphine potato and spiced jus.

BURGER 17,5
Served medium rare
Dry aged burger, bacon, mature cheese, brioche, homemade bbq sauce, beef tomato, pickled red onion and little gem lettuce.

RIBEYE 200 gr. 21,5
Served medium rare
Dutch premium select ribeye from dual-purpose cow, Beurre café de Paris, béarnaise sauce & varying vegetable garnish.

KING BOLETUS 19,5
From the grill, Hokkaido pumpkin, button mushrooms, sliced chestnut, hazelnut, sweet and sour bunch toadstool, jus with cepes. (Vegan)

CASSOULET 18,5
Of Dutch beans and smoked cider, kale, celeriac, turnip, with a garlic crust. (Vegan)

ON THE TABLE

FRITES 5
Fries from "Zuyd".

CAESAR SALAD 5,5
Boiled egg, Caesar dressing, little gem and Parmesan cheese.

SEASONAL GARNISH 5,5
The best of what the land has to offer.

BECAUSE YOU DON'T WANT TO GO HOME

DUTCH CHEESES 12,5
Dutch cheeses from cheese affineur "Burgundy lifestyle".

CRÈME BRÛLÉE 7,5
From VOC spices, moscovado sugar, cinnamon crunch and eggnog ice cream.

BABA AU RHUM 8,5
Raisins soaked in honey beer, hazelnut crumble, honey crisp and beurre noisette ice cream.

CHOCOLATE CRÈME 7,5
With crispy white chocolate, citrus merengue, mandarin salad, blood orange ice cream and citrus gel.

COFFEE 6,5
Coffee of your choice served with three types of beer bonbons made especially for IJver by the Chocoprins.

ALLERGIES?

Let us know!