

IJVER - TERRAS BAR N.D.S.M.

DINNER *Winter 2019*

GROUP MENU

*12 till 20 people**Best selection of our menu***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)

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

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

MAIN

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

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

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.
Bier suggestie: White IPA

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

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

ON THE SIDE

Frites 5
Fresh fries "uit Zuyd" served with mayonaise.

CAESAR SALAD 5,5
Salad of little gem, Parmesan cheese, caesar dressing and soft boiled egg.

CHANGING VEGETABLE GARNISH 5,5
The best the country has to offer.

DESSERTS

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

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.