Scheepsbouwkade 72 1033 WM Amsterdam N



#IJVERAMSTERDAM www.ijveramsterdam.nl

Wederland	IJVEF
	TERRAS BAR N.D.S.M.

9.5

STARTERS

VEAL 9,5

Thinly sliced, stewed veal, with a cream of smoked mackerel, capers, red onion, smoked paprika and croutons.

Beer suggestion: Lager • Brooklyn

RABBIT

Terrine of Dutch wild rabbit and brown beer, pistachio and dried apricots, compote of pearl onions and glazed beetroot.

Beer suggestion: Red Ale • O'hara's

CHICORY

Tarte Tatin of chicory and bock beer, "Blue Jewel" (Dutch blue cheese), walnuts, salad of baby leafs and green apple. (vegan optional)

Suggestion: Cider (appel&peer) • Goldkelchen

SALMON

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

Beer suggestion: Session Pale Ale • Dead Pony club • Brewdog

SALAD RICHE

Salad of little gem with duck leg confit, sweetbread, pickled red onions, sultana raisins, celeriac, caramelized brioche and autumn truffle.

Beer suggestion: Vlaams bruin • Duchesse de bourgogne • Brouwerij Ver-

SALAD RICHE VEGAN

Salad riche with roasted mushrooms of the season and celeriac. Beer suggestion: Vlaams bruin Duchesse de bourgogne Brouwerij Verhaeghe

SOUP

ONION SOUP

Soup of "duintuin" onions, like the French classic, served with a strong broth, old jenever and cooked au gratin with old cheese. Beer suggestion: Scotch Ale • Bird Brewery

FISH SOUP

Northsea fish & shellfish, sweet and sour fennel, fermented carrot & lovage. Beer suggestion: Tripel • Oedipus • Thai Thai

FROM THE GRILL

RIBEYE 200 gr. Served medium rare

Dutch premium select ribeye from dual-purpose cow, Beurre café de Paris, béarnaise sauce & varying vegetable garnish.

Beer suggestion: Dubbel • Affligem

DRY AGED, BURGER 17.5 Served medium rare

Brioche roll, cheddar cheese, onion compote, beef tomato, little gem and mustard-mayonnaise &

fresh fries.

Beer suggestion: White IPA • Laguntas • Sumpin Sumpin

OCTOPUS 19,5

Grilled squid, cream of white beans and roasted garlic, crispy potato, haricots verts, with tomato, smoked chilly & green herbs.

Beer suggestion: Pale Ale . Two chefs . Funky Falcon

HALIBUT

Grilled halibut fillet, cream of roasted squash, sweet and sour squash, lardons, chanterelle mushrooms, black garlic & lobster

Beer suggestion: Sterk blond • Sisters Brewery • Honey Blonde

ON THE TABLE

FRITES

13.5

8.5

15,5

Fries from "Zuvd".

CAESAR SALAD

Boiled egg, Caesar dressing, little gem and Parmesan cheese.

SEASONAL GARNISH

The best of what the land has to offer.

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ALLERGIES?

Let us know!

FROM THE LAND

VEAL CHEEK

21,5

20,5

Cured and smoked veal cheeks served with creamy potato mousseline, string beans, chanterelle mushrooms, veal jus with verjus and croutons made from gingerbread.

Beer suggestion: Chocolate Porter • Ноор

COQ AU BIERRE

19.5

Stewed in weissen beer, Parisian carrots, celeriac, pearl onions, Roseval baby potatoes, marjoram and fried bacon from a local Dutch pig. Beer suggestion: Dunkel Weisse • Weihenstaphner

PUMPKIN

"Alkmaars" pearl barley, creme of butternut squash, sweet and sour pumpkin, matured sheep's cheese, pumpkin crunch & basil.

Beer suggestion: Gueze • Mort Subite

LENTILS

22.5

5

5,5

5,5

18.5

18.5

Stew of Beluga lentils, mushrooms, smoked onions, pickled lemons, leafy celeriac and golden garlic. Beer suggestion: Scotch Ale • Bird Brewerv

BECAUSE YOU DON'T WANT TO GO HOME

DUTCH CHEESES

12,5

Dutch cheeses from cheese affineur "Burgundy lifestyle". Beer suggestion: Gerstewijn • Rochefort 10 • Brasserie de Rochefort

HEAVENLY MUD

7,5

Chocolate mousse, served Dutch style, with vanilla, caramel sauce and crispy almonds.

Beer suggestion: Chocolate Porter • Brouwerij Hoop

BEEMSTER APPEL

8,5

Caramelized tartelet of apple, cider and cinnamon ice cream, eggnog & vanilla crème fraiche. Beer suggestion: Gerstewijn • Chimay

PAIN PERDU

8,5

French toast from Duivekaer, vanilla ice cream, cream of butternut squash & dried prunes macerated in amber ale.

Beer suggestion: Gueze . Mort Subite