

IJsselhotel



EN

À la carte

Chef's Choice

Let the kitchen brigade choose for you!

3 courses 39 - 4 courses 47 - 5 courses 49

Appetizers

Fine de Claire oysters 3

Start with oysters (prices per oyster)

Charcuterie 6

Perfect to go with your aperitif

Wine

Accompany your dinner with matching wines

3 courses 22 - 4 courses 30 - 5 courses 37

Dishes marked with a (V) are suitable for vegetarians.

Kindly enquire about allergens.

Starters

Three preparations of oyster 14

Fine de Claire oysters: vinaigrette, gratinated and natural

Mackerel 17

Tartare, apple, yoghurt and lime

Poultry terrine 17

Raw ham, shallot and baby pickles

Marinated beef 18

Simmentaler beef, piccalilli and potato

Tomato 16

Tomato bouillon, feta and green herbs (V)

Pork cheeks 17

Cauliflower couscous and almond

Main dishes

Lamb shank 26

Fennel, potato foam and basil

Beef bavette 28

Garden peas, leek and jus

Tub gurnard 27

Spinach, black bean and ponzu

Bouillabaisse 28

With a rich assortment of fresh fish

Roast duck 27

Sweet potato, kohlrabi and potato confit

Tarte tatin 26

Green asparagus, caramelised onion and Roquefort (V)

Dessert

Romanoff 10

Strawberries and vodka

Citrus 10

Buttermilk and crumble

Chocolate 10

White, dark and milk

Cheese board 15

Our selection of cheeses with various garnishes

Coffee & after-dinner sweets 8

Coffee of your choice with 4 homemade sweets