

IJsselhotel



Lunch

Lunch menu

2-course	29
3-course	37

Enjoy together

Fish and seafood (12:00 - 16:00) 20 p.p.

Smoked salmon, roasted albacore tuna, prawn in tempura batter,
halibut au gratin, basil mayonnaise and pickled vegetables

Meat and poultry (12:00 - 16:00) 20 p.p.

Steak Tartar, red label poulet noir, chorizo, salami,
Soufflé of matured cheese, basil mayonnaise and pickled vegetables

All our products are home-made, in our own smoker!

Afternoon Tea (14:00 - 16:00) 23 p.p.

Serrano cornbread, smoked salmon cornbread, mushroom quiche
Soufflé of matured cheese, meringue caramel, chocolate-coffee, Lamington cake
Yellow cream puffs, pineapple cream cheese

With a glass of Cava Clos Amador +7

Lunch dishes

Deventer mustard soup with chives and croutons	9
Pumpkin soup with pumpkin seeds and crème fraîche	9
Home-smoked salmon with red beetroot, goat's cheese and green apple	16
Roasted albacore tuna with cauliflower and crispy potatoes	16
Crispy matured cheese with roasted sweet pepper, tomato and basil	15
Poulet noir with hummus, dukkah and salsa verde	15
Steak tartare with pickled vegetables and a poached free-range egg	15
Puff pastry with pumpkin, king oyster mushroom, roquefort and nuts	17
Risotto with mushrooms, little gem lettuce, green herbs and pecorino nero (V)	16
Crispy halibut with mustard greens	19
Grilled veal entrecôte with polenta and duxelles	20
Rich salade niçoise with prawns, tuna, salmon and poached egg	25

*All our dishes are served with bread, olive oil and sea salt.

Side dishes

Green salad	3
Home-made French-fries with mayonnaise	4
Bread with pesto and tapenade	4

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

If you have any dietary restrictions or questions about allergens please do not hesitate to ask our staff.