

# DINNER



## STARTERS

**Homesmoked Salmon Tartare** 15  
with Seaweed Salad and Garden Cress  
*wine suggestion: Lugana (Trebbiano)*

**Soup of the Day** ✓ 9

**Roasted Duck Breast** 14.5  
with Orange Dill Seed Dressing and a Crispy Wonton  
*wine suggestion: El Anden de la Estacion (Tempranillo)*

**Grilled Sweet Potato** ✓ 12.5  
With a Fresh Lentil Salad and Parsnip Chips  
*wine suggestion: Passo del Sud (Negroamaro/Primitivo)*

## OYSTERS

**Fine de Claire** 3 or 6 pieces 11/5/21  
*France*

**Zeeuwse Creuse** 3 or 6 pieces 13/24  
*Holland*

**Mór** 3 or 6 pieces 19/36  
*Ireland*

**Plateau variety of oysters** (12/24 pieces) 42/79

## SALADS

*Salads can be ordered as a starter and as a meal salad*

**Grilled Chicken** 11.5/17.5  
with Sweet Potato, Crispy Serrano Ham and  
Lime-Pepper Mayonnaise

**Salad Roasted Greens** ✓  
With Crispy Eggplant, Light Oystersauce,  
Feta and Kidney Beans

## SIDES

Portion of Fries 6  
Roasted Vegetables/ Green Salad / Roasted Potatoes 5.5

## MAIN COURSES

**Monkfish** 26  
with Celeriac-Potato Puree, Cream of Peas,  
Roasted Vegetables and Beurre Noisette  
*wine suggestion: Lugana (Trebbiano) or Touraine (Sauvignon)*

**Mussels** 26  
with Ginger and Laos  
*wine suggestion: Picpoul de Pinet (Picpoul)*

**Catch of the Day** 26.5  
ask our staff for the selection of today

**Fish & Chips** 18.5  
with Roasted Vegetables, La Ratte Potatoes and  
Saffron Aioli  
*wine suggestion: Sancerre (Sauvignon) or  
Gessami (Sauvignon/Muscat)*

**Sirloin Steak** 27.5  
with La Ratte Potatoes, Fennel, Parsnip,  
Dutch Carrot and Laurel-Shallot Jus  
*wine suggestion: Chateau la Croix (Merlot) or  
El Andén (Tempranillo)*

**Roasted Half Chicken** 24  
with Roasted Vegetables and Fries  
*wine suggestion: Bottega Vinai (Pinot Nero)*

**Roasted Cauliflower** ✓ 23.5  
with Artichoke Cream, Puffed Shallot,  
Oyster Mushroom and Sherry Vinaigrette  
*wine suggestion: Lugana (Trebbiano)*

**Falafel Burger** ✓ 18.5  
with Pancetta and Burgersauce

**IJ-Kantine Burger** ✓ 19.5  
with Hummus and Roasted Bell Pepper Salsa