

DINNER



STARTERS

Homesmoked Salmon with Chioggia Beetroot and Horseradish-Dill Mayonnaise	14.5
Dutch Shrimp Cocktail 'IJ-Kantine'	14.5
Half Lobster with Lettuce and Homemade Mayonnaise	19.5
Roasted Pommodori Soup with a Crouton ✓	7.5
'Nagelhout' with Rocket Pesto en Old 'Beemster'	14.5
Spinach-Fennel Samosa with fresh 'Hangop'	12.5

SALADS

Marinated Octopus with Celery, Carrot and Garlic Croutons	16
Grilled Chicken with Sweet Potato, Romaine Lettuce, crispy Serrano Ham and Lime-Pepper Mayonnaise	15.5
Baked Mushrooms with Balsamic Onions and Parsnip Chips ✓	15

SIDES

Portion of Fries	5
Roasted Vegetables	5
Green Salad	5
Roasted Roseval Potatoes	5

MAIN COURSES

Bouillabaisse 'IJ-kantine'	27.5
Seafood Linguine	22.5
Catch of the Day	27.5
Whole Lobster with Bearnaise Sauce, Green Asparagus and Roseval Potatoes	41.5
Guinea Fowl Suprême filled with Duck Rillettes with 'Zaanse' Mustard-Mousseline and Tarragon Jus	25.5
Grilled Rib-eye with Bearnaise Sauce, Greene Asparagus and Roseval Potatoes	27.5
Roasted Primeval Vegetables with Mashed Peas and Morel Vinaigrette ✓	19.5
Pasta Marinara	17.5