

# 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 and Old 'Beemster' Cheese	14.5
Roasted Primeval Vegetables with Mashed Peas and Morel Vinaigrette ✓	12.5
Whole Artichoke with Lime-Pepper Mayonnaise ✓	11

## SALADS

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

Marinated Octopus with Celery, Carrot and Garlic Croutons	12.5/18.5
Grilled Chicken with Sweet Potato, Romaine Lettuce, crispy Serrano Ham and Lime-Pepper Mayonnaise	11.5/17.5
'Meibloem' Goat Cheese with Lentils, Pomegranate, Walnuts and Balsamic Syrup ✓	10.5/17
Fresh Couscous with Sea Bass fillet from the Oven, Romaine lettuce and Green Herb Dressing	11/17

## SIDES

Portion of Fries	5.5
Roasted Vegetables	5.5
Green Salad	5.5
Roasted Roseval Potatoes	5.5

## MAIN COURSES

Bouillabaisse 'IJ-kantine' from Bycatch	27.5
Linguine with Vongole, Marinated Gamba's and Samphire	24.5
Catch of the Day	27.5
Dover Sole à la meunière (2 pieces) with Fries and Salad	27.5
Sweet Potato Gratin with Garden Peas, Broad Beans and Watercress ✓	19.5
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	26.5
Grilled Rib-eye with Bearnaise Sauce, Greene Asparagus and Roseval Potatoes	27.5
Pasta Arrabiata with Cherrie Tomatoes, Rocket and Parmesan ✓	17.5