

IJSSEL
RESTAURANT

Prices in euros. Taxes included.

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MENU

WELCOME

Allow chef Joris Gerrits and his team to introduce you to dishes inspired by 'Dutch Cuisine'. The changing seasons and our local surroundings constantly inspire us to invent the most surprising combinations of flavours.

Relax, unwind and enjoy a culinary adventure while taking in the splendid skyline of the Hanseatic city of Deventer and the IJssel River.

APPETIZERS

- Crispy vegetables | cream of green herbs 7
- Cold meats | focaccia 12
- Oyster (per piece) 3

STARTERS

- North Sea crab** 17
Pulled roasted North Sea crab | roasted celeriac | cream of green herbs
- Cauliflower V** 13
A mix of cauliflower varieties | beurre noisette | fresh truffle
- Venison** 16
Terrine of Dutch roe deer | lardo | sweet & sour beetroot
- Pike perch** 15
Seared pike perch from the IJsselmeer | orange | vanilla | cream of carrot

CHEF'S CHOICE MENU

3 courses 39 | 4 courses 47 | 5 courses 49

MAIN DISHES

- Sweetbreads** 28
Crisply fried calf sweetbreads | poached Granny Smith apple
- Cod** 26
Cod, fried skin side down | Duxelle of oyster mushroom | shavings of Deventer dried cod
- Shoulder clod steak** 26
Sous-vide cooked IJssel Valley beef | ingredients typical to Dutch split pea soup | smoked sausage jus
- Potato V** 24
In oil preserved potato | stewed carrot | caramelised shallot
- Enjoy together (for 2)** 48
Double entrecôte of organically raised calf from Wekerom | sweetbreads | freshly shaved truffle | truffle jus

DESSERTS

- Chocolate** 9
Chocolate | poached pear | light, fluffy yoghurt from De Knapenvelder
- Citrus ice cream** 9
Blood orange ice cream | granola crisp | basil oil
- Soufflé** 10
(Preparation time: 20 minutes)
Lemon verbena | vanilla | flower honey
- Cheese trolley** 15
Cheeses | fig-nut bread | compote | dates
- Tea or coffee | home-made after-dinner sweets 8

Dishes marked with a V are vegetarian.

For information on allergens, please inform us. Prices in euros. Taxes included.