

IJSSEL
RESTAURANT

Prices in euros. Taxes included.

EN

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

Charcuterie | focaccia 12
Crudités | truffle mayonnaise 7
Fine de claire oyster (per piece) 3

STARTERS

Eel 17
Eel | asparagus | crispy potato | curry | herbs

Beetroot *V* 13
Beetroot | sweet and sour vegetables | lovage | Hollandaise sauce | tarragon

Ribeye 16
Marbré | smoked ribeye | stock | oxtail | marrow

*Dishes marked with a V are vegetarian.
For information on allergens, please inform us.*

CHEF'S CHOICE MENU

3 courses 39 | 4 courses 47 | 5 courses 49

MAINS

Halibut 26
Riesling | pearl barley | spinach | watercress

Veal tenderloin 26
Veal tenderloin from Wekerom | oven-baked celeriac | morille gravy

Celeriac *V* 24
Oven-baked celeriac | local herb pesto | airy Remeker | broad beans

Enjoy together (2 people) 60
Wagyu | summer truffle | truffle gravy

DESSERTS

Chocolate 9
Dark chocolate bomb | ice-cream | plum | Knapenvelder yoghurt foam

Strawberry 9
Strawberry sorbet | crunchy granola | wild water mint oil

Cheese trolley 15
Local cheeses | fig-nut bread | compote | red currant

Tea or coffee | home-made after-dinner sweets 8