

IJSSEL
RESTAURANT

Prices in euros. Taxes included.

EN

LUNCH

ENJOY TOGETHER

FISH AND SEAFOOD 20 p.p.

Smoked salmon

Crayfish

Trout rillettes

Fine de claire oyster

Silt vegetables

MEAT AND POULTRY 20 p.p.

Nagelhout (air-dried beef)

Marbré of salted meat

Smoked ribeye

Venison 'bitterbal'

Thinly-sliced smoked goose

AFTERNOON TEA 26 p.p.

Our afternoon tea will be served between 2 pm and 5 pm and will be guided with a glass of fresh orange juice and fresh tea of Ronnefeldt.

Sandwich guinea fowl | focaccia Jewish fillet

Sourdough | smoked Salmon | preparations of chocolate

Typical Deventer cake | citrus mousse

Poached pear | Knapenvelder yogurt | crispy granola

LUNCH DISHES

Deventer mustard soup *V* 9

Beach crab soup 9

Smoked salmon | spelt | local herbs 16

Couscous | marinated summer beans *V* 14

Steak tartare | purslane | chive cream 16

Tub gurnard | bouillabaisse | sea lavender 20

Veal tail | morille gravy 20

Salad | crayfish | trout | salmon | silt vegetables | baby lettuce leaves 25

*All our dishes are served with bread, olive oil and sea salt.

SIDE DISHES

Green salad 4

Freshly-made French fries | mayonnaise 4

DESSERT

Apple tart | whipped cream | shaved almonds 4.5

Carrot cake | orange | butter cream 4.5

Chocolate brownie | ganache | chocolate mousse 4.5

Tea or coffee | after-dinner sweets 8

CHEF'S LUNCH SELECTION

2 or 3-course lunch 29 / 37

Prepared with local and seasonal ingredients

Dishes marked with a V are vegetarian.

For information on allergens, please inform us.