

*A warm welcome to IJssel Restobar!*

*Prefer sharing dishes, 3 courses of desserts or just bites?*

*A classic starter, main and dessert is of course possible as well.*

*At IJssel Restobar, you choose whatever you like.*

*Do you have questions about a dish or ingredient?*

*Feel free to ask, the team will be happy to tell you all about it.*



## TO START OFF THE APERITIF

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### **Oyster Classic**

Shallot, red wine vinegar and lemon 4.5

### **Oyster Oriental flavours**

Passion fruit, red chilli and coriander 4.5

### **Oyster Rockefeller**

Spinach, Parmesan cheese and garlic 5.5

### **Cauliflower 'kibbeling' V**

Remoulade sauce, coriander and paprika 12

### **Goose liver crème brûlée**

Served with brioche 8

### **Jamon 'Batallé el Único'**

100% purebred Duroc, aged for 24 months

20 grams 10 / 40 grams 20

## STARTERS

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### **Pommes Anna**

Green herbs and Imperial Heritage caviar

10 grams 20 / 20 grams 40 / 30 grams 60

### **Beetroot tartare V**

Horseradish, capers and potato crackling 18

### **Steak tartare**

Horseradish, capers and potato crackling 20

### **Scallop**

Potato, olive oil and lemon 21

### **Pumpkin crèmeux**

Oyster leaf, crème crue and lettuce 18

### **Tuna**

Avocado, dashi and radish 20

## ALL - TIME FAVOURITES

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### **Shrimp cocktail**

Dutch shrimp, Granny Smith and chicory 22

### **MRIJ tartare with langoustine**

Imperial Heritage caviar and Granny Smith 45

### **Cèpes velouté**

Truffle, green herbs and mushrooms 18

Dishes marked with a (V) are vegetarian.

We are happy to advise you on allergies or special diets.

## MAIN COURSES

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### **Beef steak**

Pommes Anna, leek and veal jus 35  
*rossini +8*

### **Roasted duck breast**

Pumpkin, confit and five spices 32  
*rossini +8*

### **Duroc pork belly**

Prawn gyoza, kimchi and ginger 30

### **Haddock**

Leek, hazelnut and smoked beurre blanc 32

### **Jerusalem artichoke V**

Brie de Meaux and shimeji mushrooms 28

### **Roasted pointed cabbage V**

Rendang, citrus and black garlic 28

### **Seabass**

Winter carrot, Brussels sprouts and radish 32

### **Dry-aged ribeye 400 grams (for two persons)**

Potato, leek and green pepper jus 85

## SIDES

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### **French fries**

With homemade mayonnaise 7

### **Salad V**

Parmesan, croutons and Caesar dressing 7

## DESSERTS

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### **Tarte tatin**

Pear and celeriac 15

### **Citrus tart**

Smoked tea, lemon and cookie crumble 15

### **Chocolate & truffle**

Pistachio, winter truffle and caramel 15

### **Magnum**

Cinnamon and white chocolate 7

### **Cheeses from Kaashandel De Brink**

Fruit bread and preserves 18