

Welcome at IJZERBAR

Aperitifs

Bread With different dips	6,75
Pata Negra Jamon Iberico Belotta	16
Charcuterie Selection of Spanish delicacies	25
Cha Plu Bladeren Thai vegetarian appetizer of fresh leaves with different toppings	12
Oysters 6 pieces with raspberry vinaigrette & yuzu soy	18
Mix of Oysters 3 pieces cooked au gratin with garlic & cheese and 3 raw oysters with raspberry vinaigrette	21
Cheesy Garlic Bread Italian bread fully loaded with cheese	8

Starters

Vegetarian

- Mushrooms Aioli** 9.5
Cooked au gratin with cheese
- Vegetarian Salmon Teriyaki** 12.5
With cucumber, kewpie and truffle caviar
- Pumpkin Carpaccio** 11.5
With roasted rice and red curry mayonnaise
- Crispy Avocado** 14
Filled with goat cheese, truffle potato chips and pumpkin creme
- Spicy Pumpkin Soup** 7
With grilled Brioche bread

Fish & Shellfish

- Smoking Soft Shell** 16
Tempura style with purple lemon mayonnaise
- Smoked Eal with Duck Liver** 19
On French toast with sprouts and teriyaki sauce
- Sizzling Gambas Al Ajillo** 15
Cooked prawns in garlic and Spanish pepper

Meat

- Beef Trio** 18
Carpaccio, steak tartare and beef tataki Asian style
- Biber Dolmassi** 15
Green peppers stuffed with salted white cheese and pastrami
- Wagyu** 40
Japanese A5 rib-eye from Kogoshima, torched at the table

Main Courses

Vegetarian

- Risotto** 21
Poached egg, green asparagus,
Parmesan cheese and truffle
- Tajine** 18
Couscous with pumpkin and chickpeas
- Rendang Jackfruit** 18
Indonesian special with white rice and
pickled onions
- Romanesco** 15
Vegetarian 'steak' with chimichurri and
pomegranate, flambé with cognac
- Grilled Feta Salad** 15
With black olives, red onion, cucumber,
colored tomatoes, spinach and hazelnuts

Fish & Shellfish

- Cod Fish** 28
Cooked with a nut-herbs crust and
truffle-basil cream sauce
- Autumn Mussels** 26
Mussels with chorizo and brown beer
- Soft Shell Burger** 19
Piri Piri style with cucumber and purple
lime mayonnaise

Meat

- Cheesy Burger** 20
With brown beer onions, served with
Cheddar, Colosso and Tete de Moine
- Filet Mignon in Gravy** 28
With regular or spicy gravy
- Deer Steak** 32
In dark chocolate and red wine sauce
- Coke Can Chicken** 23
Chicken served on a coke can with
homemade apple compote
- Picanha** 45
500 gram from the charcoal grill with
black garlic butter
- Chateau Briand** 70
450 gram from the charcoal grill with
truffle gravy

Side Dishes

Truffel Fries With Parmesan cheese and truffle mayonnaise	8
Cayun Fries Fresh Fries with Cayun herbs	6
Fries Woody's fries	4.5
Sweet Potato Fries With black sesame, spring onion, red pepper and piccalilli mayonnaise	7.5
Fried Rice 'Nasi' style	6
Green Salad With cucumber, tomato and roasted chickpeas	5

Watermeloensalade

Desserts

S'Mores Marshmallows from the grill with digestive and dark chocolate	7.5
Pumpkin Cheesecake Autumn style cheesecake	9.5
Apple Crumble Made on the grill, served with cinnamon ice	10.5
Cheese platter Selection of our favorites	daily rate
Scroppino Homemade liquid dessert of lemon sorbet, prosecco & wodka	6.5

Kids Menu

Cooked Cod Fish With tomato skewer and fries	13
Chicken Tender Burgers With applesauce and fries	13
Kroket, Frikandel or Chicken Nuggets With tomato skewer, applesauce and fries	9
Truffle Risotto (small) With mushrooms and Parmesan cheese	12

White

- Canapi Pinot Grigio** 5.5 glass
27.5 bottle
Fresh with hints of apple, citrus, tropical fruit with a fine finish
- Torre de Vejezate** 5.5 glass
27.5 bottle
Fresh verdejo with hints of melon, citrus and flowers
- Colombelle Sauvignon Blanc/Colombard** 5.5 glass
27.5 bottle
Fresh and exotic, flavours of pineapple and passionfruits
- Les Bertholets Chardonnay** 6.5 glass
32.5 bottle
Characteristic 'buttery', wood and flavours of ripe yellow and tropical fruits
- Bolla Soave Retro** 35
Fresh wine with scents of flowers and honey, really good with the risotto and sauces
- Saint Clair Marlborough** 40
Fresh in the nose, flavours of lemon and exotic fruit, long finish
- Bernardus Chardonnay** 55
Aroma of white flowers and acacia, herbal round wine with a strong finish
- André Neveu Sancerre** 65
Citrus, peper, stewed fruits and sultry touch of rhubarb
- Chablis Domaine des Hates** 80
More round than the classic Chablis, citrus with a hint of grapefruit, slightly herbal
- Dupont Fahn Meursault** 115
Stewed apple and apricot, butter cedar, complex and long finish

Rose

- Cazal Viel** 5 glass
25 bottle
Fresh, soft and pure with lots of red fruit, a little mint and grapefruit but also some lavender
- Miraval Cotés de Provence** 45
A really great Rosé, freshness, full of fruit with een good body

Red

- Les Bertholets GSM** 5.5 glass
27.5 bottle
Famous French trio of Grenache, Syrah en Mourvèdre, very aromatic, rich and elegant
- Epicuro Negromare** 6 glass
30 bottle
A soft full wine with a lovely long finish of red fruit
- Rosso del Veneto** 6.5 glass
32.5 bottle
Intense purple colour, raspberries, black cherries, plum compote, creamy with nice acids and soft tannins
- Salentein Portillo Malbec** 6.5 glass
32.5 bottle
Lovely flavours of cherries, raspberries, currant with a spicy finish and a hint of cinnamon
- Leza Garcia Rioja Crianza** 7.5 glass
37.5 bottle
Flavours of ripe fruit, cherries, wood with easy tannines which complement the fruit flavours
- Dezzani Ottobucce** 42.5
Literally "8 skins" beautiful blend, solid with a lot of fruit, fantastic wine which spoils the tongue
- Muga Rioja Crianza** 45
It is a Rioja with a modern character of ripe fruit and oak aromas
Beautiful blend of Tempranillo, Graciano, Mazuelo and Garnacha
- Bordeaux Chateau Rozier Saint Emillion** 75
Intense aromas of red and black fruit, easy tannines and a long finish
- Barolo Bruno Grimaldi** 110
The pearl of the Piemonte, the power from the nebbiolo grape, the connoisseur knows
- Amarone Tommasi** 120
Rich nose of black pepper and hints of raisin, good combination with red meat, game, soft and hard cheeses

Dessertwine

- Port Graham's "The Tawny"** 7 glass
Complex aromas of orange, figs, raisins, cinnamon with a rich, elegant and tough character
- Pineau des Charentes** 7 glass
Citrus fruit and dried fruit, slightly sweet with a nice fresh finish