

Welcome at IJZERBAR

Tastes of IJZER

IJZER experience	45
Be suprised to what IJzer has to offer / 6 courses	
IJZER experience/ incl. Wine flight	75
Be suprised to what IJzer has to offer / 6 courses With paired wines and a scroppino as finisher	
Kids experience	14

Apertizers

Bread	6,75
With different dips	
Cheesy Garlic Bread	8
Italian bread fully loaded with cheese	
Vegan Oysters	16
Oyster mushrooms baked in miso, au gratin with garlic and cheese (V)	
Oysters	20
6 pieces with raspberry vinaigrette & yuzu soy	
Mix of Oysters	22.5
3 pieces cooked au gratin with garlic & cheese and 3 raw oysters with raspberry vinaigrette	
Pata Negra	16
Jamon Iberico Belotta	
Charcuterie	25
Selection of Spanish delicacies	
French Onion Soup	8
With thyme and camembert	

Starters

Vegetarian

- Vega Trio** 18
Tartare of 'tuna' (V) with zucchini and truffle cream cheese, tataki of portobello and grated vegan oysters
- Portobello Tataki** 9
With mangogel, rice crisp and ponzu
- Vegan Tuna Sashimi** 14
With crisp of enoki, herb oil and avocado creme
- Sticky Eggplant** 11
With miso and crumble of peanut
- Moulléax of black olives** 12
With goatcheese creme, pickled beet and a tuille of green peas

Fish & Shellfish

- Smoking Soft Shell** 19
Tempura style with caviar of zucchini, vegan tuna and truffle cream cheese
- Crispy Squid** 11
With cayunspices and black aioli
- Smoked Eal with Duck Liver** 19
With truffle caviar and teriyaki
- Ceviche of Cod** 17
On glasswort with avocado and peach

Meat

- Beef Tataki** 17
With dried wagyu, mangogel, rice crisph and ponzu
- Steak Tartare** 19
With truffle, Parmezan cheese and chocolate
- Duo of Beef tataki and Steak tartare** 19
Why choose when you can have both
- Bonemarrow Brulee** 12
With chimicurri and bread

Main Courses

Vegetarian

- Crispy Cauliflower Steak** 17
With a quenelle of mascarpone yuzu and
crispy nori
- Cheesy Fondue** 15
With different vegetables and bread
(option of additional grated chocolate)
- Truffle Papperdelle** 21
Pasta with grilled portobello, truffle and
Parmezan cheese
- Mushroom Stroganoff** 17
Served in a roasted sweet potatoe,
flamed with vodka
- Steak of Daikon** 16
In regular of spicy gravy

Fish & Shellfish

- Winter Cod** 28
With grated daikon, black garlic and fried
rice paper
- Sea bass butterfly** 35
With grilled grapefruit and red pepper oil
- Crayfish** 28
With celery, grilled corn and herb curd
- Monster Prawn** 32
Grilled black tiger prawn with fingerlime
caviar and bell-peper creme

Meat

- Chicken oyster** 16
On a skewer with homemade rube
- Red Roast Ribs** 19
Ribs with Jack Daniels Honey, lemon, ginger
and chutney of mango and chili
- Filet Mignon in Gravy** 30
With regular or spicy gravy
- Salt Crusted Beef Tenderloin** 70
Middle piece of the beef tenderloin,
450 gram from the charcoal grill
- Dry Aged Rib-Eye** 40
250 gram from the charcoal grill, served
with blue cheese
- Fat Ass Wagyu Steak / 140 gr** 80
Japanese Rump Filet A5 Kogoshima

Side Dishes

Truffel Fries With Parmesan cheese and truffle mayonnaise	8
Fries Fresh Fries from Woody's	4.5
Sweet Potato Fries With herb mayonnaise	7.5
Grill Vegetables Deluxe	7
Green Salad With Parmezan cheese, vegetables and truffledressing	6.5

Desserts

Lava Cake With peach, yuzu creme and celery	12
White Magnum Risotto with white chocolate, white truffle and citrus caviar	12
Self Burning Creme Brulee Marinated with Liquor 43 and lemongrass	9
Cheese platter / 3 cheeses Selection of our favorites	13
Cheese platter / 5 cheeses Selection of our favorites	18
Scroppino Homemade liquid dessert of lemon sorbet, prosecco & wodka	6.5
Special Coffee's Spanish, Irish or Italian	7.5
Dessert wine/ Port Graham's Complex aromas of orange, figs, raisins, cinnamon with a rich, elegant and tough character	7
Dessert wine/ Pineau des Charentes Citrus fruit and dried fruit, slightly sweet with a nice fresh finish	7

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