

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
A selection of 3 small dishes with fries	

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	

Starters

Vegetarian

- Vegetarian Scallops** 12
Fresh beurre blanc of champagne
- Vega Trio** 18
Avocado, tomato tartare in Asian marinade,
grated vegan oyster and cake of black olives
- Portobello Tataki** 9
With mangogel, rice crisp and ponzu
- Wheel of Eggplant** 11
With miso and crumble of peanut
- Cake of black olives** 12
With goatcheese creme, pickled beet,
honey and walnut
- Avocado Tartare** 14
With tomatoes in an Asian marinade
- Oldschool Onion Soup** 8
French onion soup

Fish & Shellfish

- Smoking Soft Shell** 19
Tempura style on a fresh salad
- Crispy Squid** 11
With kewpie mayonaise, red pepper and salty
fingers
- Smoked Eal with Duck Liver** 19
With truffle caviar and teriyaki sauce

Meat

- Beef Tataki** 17
With dried wagyu, mangogel, rice crisph
and ponzu
- Duo of Beef tataki and Steak Tartare** 19
Why choose when you can have both?
- Steak Tartare** 19
Classic style with poached quail egg
- Crispy Porkbelly** 14
With truffle and Parmesan
- Wagyu A5** 40
Thinly sliced and roasted at the table

Main Courses

Vegetarian

Italian Crispy Cauliflower Steak In red wine, toarched with Gorgonzola	17
Cheesy Fondue With different vegetables and bread	20
Truffle Papperdelle Cherry tomato, truffle and Parmezan	21
Cod of Jerusalem artichoke Fresh beurre blanc of champagne	19.5
Asian Steak of Vegetables With mushrooms, wasabi nuts and teriyaki sauce	19.5
Red Curry Vegetarian curry, with rice in a flower of zucchini	20

Fish & Shellfish

Alternating Fish of the day	daily rate
Filet of Cod With cleared butter	28
Monster Prawn With carrot ginger creme	32

Meat

Chicken Oyster With grasswort, lemon, saffran and orange zest	19
Red Roast Ribs Ribs with Jack Daniels Honey, lemon, ginger and chutney of mango and chili	19
Filet Mignon in Gravy / 180 gram With regular or spicy gravy	31
Salt Crusted Beef Tenderloin / 450 gram Middle piece of the beef tenderloin from the charcoal grill	70
Bavette / 350 gram With chimichuri Option Benedict (With poached egg and hollandaise sauce)	40 45
Fat Ass Wagyu Steak / 140 gr Japanese Rump Filet A5 Kogoshima	80

Side Dishes

Grill Vegetables Deluxe With alternating curd	7
Asian Green Salad Sesame, cabbage and peanuts	6.5
Sweet Potato Fries With cayun mayonaise	7.5
Truffel Fries With Parmesan cheese and truffle mayonnaise	8
Fries Fresh Fries from Woody's	4.5

Desserts

Lava Cake With pistache and blood orange ice cream	12
Self Burning Creme Brulee Toarched with Liquor 43 and lemongrass	9.5
Upside down cheese cake Alternating flavours	10
Granddessert 2 persons Selection of our desserts on 1 plate	30
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	8.5
Acqua di Credo A fresh after dinner liquor of the largest lemons	8

White

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

Rose

Cazal Viel Fresh, soft and pure with lots of red fruit, a little mint and grapefruit but also some lavender	5 glass 25 bottle
Miraval Cotés de Provence A really great Rosé, freshness, full of fruit with een good body	55

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** 60
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