

Welcome to IJzerbar

Our concept is in our name; we serve IRON.

Iron is a very important building material for our bodies and you can find it in more than just meat.

This menu was created to share our creativity and passion with you.

If you have any difficulty choosing, please ask us for our recommendations and advice!

Appetizers

Focaccia sticks ✓ With aioli	6.5
Oysters 6 oysters with raspberry vinaigrette	20
Cheesy garlic bread ✓ Italian bread fully loaded with cheese	7
Pani Puri 6 Indian bread buns with spicy mango ✓ or steak tartar	14
Pata Negra Jamón Ibérico Belotta	15
Charcuterie Selection of Spanish delicacies	25

Tastes of IJzer

6 courses IJzer	45
Be surprised to what IJzer has to offer in 6 courses Also available completely vegetarian ✓	
6 courses IJzer with Wine Flight	75
Be surprised to what IJzer has to offer in 6 courses with a matching wine for each course and sgroppino as an intermediate dish Also available completely vegetarian ✓	
IJzer for kids	15
A selection of 3 small dishes with fries	

Starters

Watermelon tartare ✓	11.5
Brioche toast – truffle – parmesan – truffle caviar – pink onion	
Salmon cubes	17
Couscous – green curry emulsion – cucumber – lemon cream radish – truffle caviar	
Carpaccio	14.5
Truffle mayonnaise – Parmesan – arugula	
Gyoza ✓	12.5
Vegetarian dumplings – kewpie mayonnaise	
Prawns	15
Pumpkin cream – chili oil	
Beef tataki	16
Filet mignon – chili ponzu – leek – sweet and sour vegetables	
Tartare di caraofa ✓	12.5
Artichoke tartare – asparagus salad – egg – pine nut cream Parmesan – truffel caviar	
Eel with toast	17
Butter – lemon – capers	
Steak tartare	16
Pan Crystal toast – tapioca made from yellow Amsterdam onions	
Rice springrolls ✓	11.5
Yellow radish – glass noodles – carrot Romaine lettuce – curry mayonnaise – hoisin	

Sharing is Caring

Everything is looking too good and you don't want to choose?

How about shared dining?

You can pick dishes of the menu to share with the table or let us choose for you!

Want to know more?

Please ask us for advice

Main courses

Make your meat complete Chimichuri – mushroom cream sauce	2
Venison steak Dark chocolate – red wine sauce – pumpkin cream – Brussels sprouts – roasted tomato	31.5
Barolo risotto ✓ Barolo wine – Gorgonzola cheese sauce – basil	23
Alternating fish of the day	daily rate
Flat iron steak Black Angus – roasted garlic – chimichuri – rosemary	37.5
Roasted cauliflower ✓ Miso – garlic and chili crunch – dried lavender	18.5
Korean salmon Crispy Asian salad	26.5
Filet mignon in gravy Rosemary – regular or spicy gravy	33.5
Roasted pumpkin ✓ Truffle – burrata – oyster mushrooms – bean sprouts	17.5
Asian skewers Chicken skewers Asian style – sour cucumber sesame satay sauce	18
Veggie Wellington ✓ Stir fried spinach – oyster mushrooms – brie	17.5
Ribs Asian glaze – spring onion – red pepper – sweet and sour vegetables	24.5

Side dishes

Grilled bimi's	5
Baked mushrooms	3.5
Woody's fries	4.5
Cajun wedges	5.5
Sweet potato fries with truffle mayonnaise and Parmesan	6.5

Desserts

Winter crumble Apple – pear – “speculaas” ice cream	8.5
Dirty, dark and spicy Habanero brownie – chocolate ice cream – red fruits – kataifi	10.5
Matcha chocolate With stracciatella ice cream	8.5
Cheese platter / 4 cheeses Selection of our favorites	13

After dinner drinks

Sgroppino Lemon sorbet – Prosecco – Vodka	6.5
Special Coffee's Irish – Spanish – Italian – Baileys	8.5
Port Graham's “The Tawny” Complex aromas of oranges, figs, raisins and cinnamon with a rich, elegant and tough character	7 glas
Pineau des Charentes Citrus fruits and dried fruits, slightly sweet with a fresh finish	7 glas