

DINER



STARTERS

Smoked Salmon 15
with Fennel, Seaweed Tempura, Dill Mayonnaise

Bisque 12.5
with Shellfish, Crouton

Vitello Tonnato 14.5
with Tuna Mayonnaise, Fried Capers, Pickled Red Onion

Roasted Red Beets ✓ 13.5
*with Goat Cheese Mousse, Herb Salad, Balsamic Vinaigrette
(vegan feta possible)*

Soup of the Day ✓ 9

OYSTERS

Zeeuwse Creuse ^{per 6} 19
Zeeland (Holland)

Oisrí ^{per 6} 21
Ireland

Aqua Nostra ^{per 6} 22.5
Zeeland (Holland)

Platter of Various Oysters (6/12) 22/41
Served with lemon, a classic topping and a Asian-inspired topping

SALADS

Caesar
*with Anchovies, Croutons, Parmesan Cheese,
Poached Egg, Pancetta*
with Gamba 16/21
with Chicken 15/19

Couscous ✓ 17.5
with Roasted Vegetables, Pomegranate, Labneh

MAIN COURSES

Lemon Sole Fillet 24.5
*in a White Wine Cream Sauce, Baby Potatoes, Sautéed Spinach,
Carrot*

Whole Seabass Butterfly 27.5
with French Fries, Salad

Linguine Seafood 22
served with a Langoustine, Tomato, Parsley, Garlic-Chili

Gamba's from the Oven 24.5
with Grilled Garlic-Chili, Parsley, French Fries, Herb Salad

Fish & chips 19.5
with Pea Puree and Tartar Sauce

Guinea Fowl Suprême 26
*with a Crispy Honey Mustard Crust, Roasted Shallots, Carrot,
Roasted Roseval Potatoes, Garlic-Tyme sauce*

IJ-kantine Burger 19.5
*with Fried Onion, Pickle, Lettuce, Pancetta, Burgersauce, Coleslaw,
French Fries*

Crispy Polenta ✓ 23.5
with Mushrooms, Roasted Cherry Tomatoes, Garlic-Lemon Sauce

Falafel Burger ✓ 18.5
with Hummus, Bell Pepper-Cucumber Salsa, Coleslaw, French Fries

SIDE DISHES

Portion of French Fries 6
Roasted Vegetables 5.5
Green Salad 5.5