

# A La Carte Menu IBC

## LUNCH

All day

### SANDWICHES

**Sandwich tuna salad**  11.0

**Vega sandwich** VG  11.0  
Roasted vegetables, muhammara, almonds and arugula

**Sandwich Chicken**  11.0  
Chicken roulade, sweet and sour cucumber, arugula and curry mayonnaise

### SALADS

**Classic Strandzuid**  15.5

**Caesar**  
Little gem, grilled chicken, anchovies, bacon, croutons, Parmesan cheese, boiled egg and a homemade caesar dressing

**Burrata** VG  15.5  
Roasted cherry tomato, mesclun, walnuts and pesto mayonnaise

### SOUP

**Tomato soup** VG   8.5  
Bread

### MAIN

**Beef burger**  19.5  
Onion compote, cheddar cheese, bbq sauce, little gem and potato wedges

**No chicken curry** VG   18.0  
Mix vegetables, cashews and rice


**Salmon**   26.5  
Baked on the skin, mousseline of sweet potato, leek, romanesco and herbs beurre blanc

**Ribeye** 28.5  
Potato, beans, mushroom and truffle gravy

## DINNER

From 17:30

### STARTERS

**Steak tartare**  13.0  
Steak tartare with a cream of egg yolk, truffle mayonnaise, and a brioche crostini



**Tostada with Ce-lychee** VEG   13.0  
Lychee, lime, avocado, mango, red onion, coriander and red pepper

**Mackerel brandade**   13.0  
Brandade from mackerel, smoked salmon, sweet and sour cucumber, radish, pickle, crisps from truffle potatoes and lemon mayonnaise

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## BITES

All day

### TO SHARE

**Bitterballen**   8.5  
8x bitterballen with mustard

**Kaassoufflés** VG  8.5  
7x cheese soufflés with chili sauce

**karaage chicken**   8.5  
8x karaage chicken with chilli sauce

### PIE

**Apple pie** 4.50  
From Bakery Visser

**Pie of the week** 4.75

**Whipped cream** 0.50

### SIDES

**Patato wedges** 5.0

**Mixed salad** 5.0



Gluten Free



Lactose Free



Nuts Free

VG

Vegetarian

VEG

Vegan

All dishes can contain traces of other allergens. Cross-contamination of allergens in our kitchen cannot be ruled out 100%. Tell our staff if you have allergies or dietary requirements.

# Drinks

## HOT DRINKS

<b>Tea</b>	<b>3.2</b>
Earl Grey, English Breakfast, Jasmijn, Kamille, Rooibos, Verveine	
<b>Fresh mint tea</b>	<b>3.7</b>
<b>Fresh ginger tea</b>	<b>3.7</b>
<b>Coffee</b>	<b>3.5</b>
<b>Espresso</b>	<b>3.3</b>
<b>Double espresso</b>	<b>4.4</b>
<b>Cappuccino</b>	<b>3.8</b>
<b>Latte Macchiato</b>	<b>4.0</b>
<b>Espresso Macchiato</b>	<b>3.5</b>
<b>Flat White</b>	<b>4.5</b>

## SODA

<b>Sourcy</b>	normal <b>3.4</b>	big <b>7.5</b>
Sparkling or still		
<b>Soda</b>	<b>3.5</b>	<b>7.0</b>
Pepsi regular, Pepsi max, tonic,		
<b>Soda</b>	<b>3.5</b>	
7UP, Sisi Sinas, Chocomel, Fristi, Gingerale, Lipton Sparkling Ice Tea Bitterlemon, Cassis, Appelsap, Tomatensap, Lipton ice tea green		

<b>Red Bull</b>	<b>5.5</b>
Red Bull Regular, Red Bull Sugar free, Red Bull Watermelon, Red Bull Tropical	

## HEALTHY CHOICE

<b>Ginger Beer</b>	<b>4.5</b>
<b>Orange Juice</b>	<b>4.5</b>
<b>Sapje van Sapje.nl</b>	<b>6.5</b>
<b>Detox:</b> Spinach, kale, cucumber, apple, celery, broccoli, lime, parsley, chlorella and ginger	

**Fresh:** Carrot, fennel, sweet potato, apple, grapefruit, mint, sali, ginger and cinnamon

## HARD SPARKLING

Sparkling water with natural fruit flavours, no added sugar and only 63 calories. 4.5% alcohol.

<b>STËLZ Lime</b>	<b>5.4</b>
<b>STËLZ Raspberry</b>	<b>5.4</b>
<b>STËLZ Grapefruit</b>	<b>5.4</b>
<b>STËLZ Mango</b>	<b>5.4</b>

## CIDER

<b>Apple Bandit</b>	<b>4.5</b>
Classic	

## DRAFT BEER

<b>Heineken</b>	Medium <b>3.8</b>	Large <b>7.5</b>
<b>Affligem Blond</b>	<b>5.5</b>	<b>11.0</b>
Blond beer with flavours of citrus, vanilla and fresh bread		
<b>Oedipus Strip</b>	<b>5.5</b>	<b>11.0</b>
Citrus White beer with fresh citrus tones and a dry aftertaste		
<b>Oedipus Mannenliefde</b>	<b>5.5</b>	<b>11.0</b>
A blond saison beer with a own character		
<b>Brand Weizen</b>	<b>5.5</b>	<b>11.0</b>
Refreshing beer with a light taste		
<b>Lagunitas IPA</b>	<b>5.7</b>	<b>11.0</b>
Citrus fruits, flowers and a bitter taste		
<b>Texels Skuumkoppe</b>	<b>5.5</b>	<b>11.0</b>
Dark wheat beer with a full and creamy taste		

## BEER ON BOTTLE

<b>Heineken star bottle</b>	<b>4.5</b>
Heineken beer in a bottle	
<b>Sol</b>	<b>6.0</b>
Refreshing summer beer with a hint of lemon	
<b>Desperados</b>	<b>6.0</b>
Beer flavoured with tequila	
<b>Amstel Radler</b>	<b>4.0</b>
Mixture of Amstel beer and lemonwater	
<b>Mort Subite Kriek</b>	<b>5.0</b>
Beer flavoured with cherries	
<b>Affligem Tripel</b>	<b>5.8</b>
Flavours of banana, apricot and peach	
<b>Affligem Dubbel</b>	<b>6.0</b>
Rich and spiced flavours with accents of caramel	
<b>Paulaner Hefe</b>	<b>5.5</b>
Has a strong, fresh citrus scent with notes of yeast and banana	

## ALCOHOL FREE

<b>Heineken 0.0%</b>	<b>3.8</b>
Alcohol free beer with the original Heineken flavor	
<b>Brand Weizen 0.0%</b>	<b>4.5</b>
Alcohol free beer with a refreshing and light taste	
<b>Brand IPA 0.0%</b>	<b>4.5</b>
Alcohol free beer with a bitter taste and citrus flavours	

## WHITE WINE

<b>Estaciones Verdejo</b>	<b>5.0</b>	<b>30.0</b>
(Castilla - La Mancha, Spain)		
<b>Simonsig Chenin Blanc</b>	<b>6.5</b>	<b>38.0</b>
(Stellenbosch, South Africa)		
<b>Maison Barboulot Chardonnay</b>	<b>7.0</b>	<b>41.0</b>
(Languedoc, France)		

## RED WINE

<b>Estaciones Tempranillo</b>	<b>5.0</b>	<b>30.0</b>
(Castilla - La Mancha, Spain)		
<b>Chapeau Melon Rouge Pinot Noir</b>	<b>7.0</b>	<b>41.0</b>

## ROSÉ WINE

<b>Lavila Rosé</b>	<b>5.0</b>	<b>30.0</b>
(Languedoc, France)		
<b>MIP Classic Rosé</b>	<b>8.5</b>	<b>50.0</b>
(Provence, France)		

## BUBBLES

<b>Martini Prosecco D.O.C</b>	<b>6.3</b>	<b>38.0</b>
Glera (Veneto, Italy)		
<b>Laurent-Perrier La Cuvée Brut</b>	<b>75.0</b>	
(Champagne, France)		

## GIN & TONIC

<b>G&amp;T Classic</b>	<b>10.6</b>
Bombay Sapphire gin, Double Dutch Skinny Tonic & lime	
<b>G&amp;T Berry</b>	<b>11.6</b>
Bombay Bramble gin, Double Dutch Skinny Tonic & red fruit	
<b>G&amp;T Sir Edmond</b>	<b>12.0</b>
Sir Edmond gin, Double Dutch Skinny Tonic & lime	
<b>G&amp;T Hendricks</b>	<b>12.0</b>
Hendricks gin, Double Dutch Skinny Tonic & cucumber	
<b>G&amp;T Watermelon</b>	<b>11.6</b>
Bombay Sapphire gin, Redbull watermelon & red fruit	

## COCKTAILS

<b>Strand &amp; Zuid</b>	<b>11.0</b>
Bombay Sapphire Gin, St Germain, Double Dutch Ginger Ale, mint, lime and ginger	
<b>Moscow Mule</b>	<b>11.5</b>
Gray Goose Vodka, Double Dutch Ginger Beer, Angostura Bitters and lime	
<b>Londen Mule</b>	<b>11.5</b>
Bombay Sapphire gin, Double Dutch Ginger Beer, Angostura bitters and lime	
<b>Limoncello Spritz</b>	<b>10.0</b>
San Michele Limoncello, Martini Prosecco, sparkling water and lemon	
<b>Cuba Libre</b>	<b>11.5</b>
Bacardi Cuatro rum, coke and lime juice	
<b>Martini Fiero Spritz</b>	<b>10.0</b>
Martini Fiero, Double Dutch Skinny Tonic, Martini prosecco and orange	
<b>Mojito</b>	<b>9.5</b>
<b>Pornstar Martini Spritz</b>	<b>9.5</b>

## MOCKTAILS

<b>Geen Gin &amp; Tonic</b>	<b>7.5</b>
Alcohol-free Gin, Double Dutch Skinny Tonic with lime	
<b>Red Bull Tropical Twist</b>	<b>7.0</b>
Redbull watermelon with mint, lime, ice and spa red	
<b>Light &amp; Stormy</b>	<b>5.0</b>
Double Dutch Ginger Beer with mint and lime	