SOUPS AND BREAD

Pomodoro V 8,5
Roasted bell peppers | sun-dried tomatoes | popcorn | cherry tomato | pesto cream cheese

Pumpkin 8
Pumpkin | hazelnut crème fraîche | shiitake | duck rillettes | dragon

Chef’s! Soup 8
Ask your Chef about our soup

APPETIZERS

Steak Tartare 11
Beef | pickles | capers | shallot | quail egg | truffle mayonnaise | brioche | crispy Parmesan

Asian Salmon 14
Salmon tataki | wakame | sesame | cassave | peanuts | cucumber | soy | ponzu

SALADES

Release the Duck small 12,5 | large 16,5
Smoked duck | mesclun | pickled mushrooms | chestnuts | cranberries | orange vinaigrette

Cheesy Chef’s! V small 12,5 | large 16,5
Brie de Meaux from Fromagerie L’Amuse | mesclun | pumpkin | pear | cashew nuts | courgette frittata | paprika mayonnaise

ARE YOU COMFORTABLE?

Hamburger 19,5
100% beef | brioche | Chef’s! burger sauce | pickles | cheddar | home style fries

Ribs 21,5
Smokey BBQ ribs | jacket potato | coleslaw | bourbon glace | corn

Fish & Chips 20,5
Codfish | lime mayonnaise | sweet and sour cucumber | side salad | home style fries

“What’s Up Duck? 22,5
Duck breast | preserved duck leg | pommes dauphine | sauerkraut | parsnip | port sauce | orange

Indonesian Chef’s! 23
Beef rendang | rice | atjar | cassave | green beans

“MEAT” THE CHEF’S!

Give me a Break-Bread 4,5
Break bread | pimento aioli | fresh herb butter

vegetarian
DEADLIEST CATCHES

Catch of the North Sea 22,5
Codfish | pancetta | truffle | mousseline of potatoes & celeriac | carrots

Sea Bass 23,5
Sea bass | salsa verde | Roseval potatoes | sauce of lobster | ratatouille

CHEF’S! SIGNATURE 32,5

For our Signature Dish we use only the best cuts of the beef. The Chefs will tell you which steak you can expect on the menu today and how we prepare it for you!

The Chef serves the meat medium-rare with side dishes as: in goose fat confit potato, roasted carrots, grilled asparagus, mushrooms and fresh truffle.

VEGGIE

Veggie Burger V 17
Brioche | falafel | grilled eggplant | baba ganoush

Risotto V 19,5
Risotto | mozzarella | fried poached egg | tonka beans | green asparagus

CHEF’S! AFTERPARTY

Crème Brûlée 8,5
Crème brûlée pistachio | marshmallow | salted caramel | lime mousse

Such a Smart Cookie! 9,5
Butter cake | foam of caramel | merengue of hazelnut | walnut cremeux | caramelized banana | rum

Chef’s! Dessert 8,5
Ask your Chef about the dessert

Cheese Platter 9,5 / 13,5
3 or 5 different kinds Dutch cheeses | chutney | palissade bread (Cheeses are selected by Fromagerie L’Amuse)

Chef’s! Coffee & Cookies 7,5
Coffee or thee with homemade cookies

Chef’s! Food & Drinks IJmuiden
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