



DESSERTS

CLASSIC TIRAMISU

layers of airy mascarpone cream,
espresso-soaked ladyfingers
with Amaretto and cocoa powder 9.50

DAME BLANCHE

with vanilla ice cream, dark chocolate
sauce
and candied almonds 9.50

CRÈME BRÛLÉE

with Madagascar vanilla and pistachio
9.50

SPECIAL OF THE DAY

ask the waiter



LIQUID DESSERTS

ITALIAN COFFEE 9.75
coffee with Amaretto
and whipped cream

IRISH COFFEE 9.75
coffee with Irish
whiskey and whipped cream

SPANISH COFFEE 9.75
coffee with Licor 43
and whipped cream

FRENCH COFFEE 9.75
coffee with Cointreau
and whipped cream

Sweet deal

COFFEE*
WITH APPLE PIE

7,75

Duo deal

COFFEE* WITH LIQUEUR

7,75

also available with a different type of coffee
for a small surcharge

Menu

Ontdek
HELL'S
KITCHEN



Een locatie
voor elk moment



scan for your language
@sijfrotterdam

available from 5:00 PM



STARTERS

BEEF CARPACCIO

with creamy truffle dressing, shaved Parmesan, walnuts, crispy capers and bacon salt 14.50

BEER SUGGESTION: DE KONINCK BOLLEKE

ONION SOUP

with cheese crouton and chorizo 7.50

BEER SUGGESTION: CHIMAY BLUE

GAMBAS PIL PIL

with lemon and toast 14.50

VET & LAZY YANKEE YOGA NEW ENGLAND IPA

SMOKED BEETROOT TARTARE

with apple, sourdough crisp and a foam of chicory 14.00

BEER SUGGESTION: RAM CIDER

BRIOCHE WITH SMOKED FISH

with smoked salmon, mackerel and trout mousse, finished with herring caviar 15.50

BEER SUGGESTION: SIJF'S EIGEN WEIZEN

FISH DISHES

CLASSIC FISH & CHIPS

crispy cod with farmhouse fries and homemade tartar sauce 21.50

BEER SUGGESTION: KROMME HARING INKTVIS

SEA BREAM FILLET

with lemon risotto, balsamic and samphire 24.50

BEER SUGGESTION: SIJF'S EIGEN WEIZEN

GRILLED TUNA STEAK

with green beans, beurre noisette, hazelnuts and baby potatoes 27.00

BEER SUGGESTION: SCHELDE KRAB

SIJF'S BURGERS

BLACK ANGUS BURGER

from the grill with pickle, cheddar, tomato, bacon, fried onion rings and Sijf's burger sauce 21.00

BEER SUGGESTION: DELIRIUM TREMENS

CRISPY CHICKEN BURGER

with smoky BBQ sauce, tomato, little gem and coleslaw 19.50

BEER SUGGESTION: BRUGSE ZOT

REDEFINE MEAT BURGER

with avocado, radish sprouts, cucumber and vegan mayonnaise 19.50

BEER SUGGESTION: LA CHOUFFE



Tip: ask about all our off-menu specials!

MEAT DISHES

BEEF STEW IN BEER

slow-cooked beef with roasted carrots, cassis apple, piccalilli mayonnaise and kale chips 23.50

BEER SUGGESTION: ORVAL

CHICKEN THIGH SATAY

with homemade peanut sauce, sweet and sour vegetables, cassava kroepoek and crispy fried onions 21.50

BEER SUGGESTION: DUVEL 666

TURKEY SCHNITZEL

turkey schnitzel with stroganoff sauce 20.50

BEER SUGGESTION: WEIHENSTEPHANER

ROBATA GRILL

HANGING TENDER*

(200g) with roasted vegetables 25.50

BEER SUGGESTION: CHIMAY BLUE

RIBEYE*

(200g) with roasted vegetables 26.50

BEER SUGGESTION: PAIX DIEU NOVA

PORK TENDERLOIN*

with crispy serrano chips and green beans 23.50

BEER SUGGESTION: WESTMALLE DUBBEL

DUTCH HALF FREE-RANGE CHICKEN

with coleslaw, lemon and garlic 22.50

BEER SUGGESTION: SEEF BLOND

*Sauces for meat:

pepper sauce +3

mushroom sauce +3

stroganoff +3

VEGETARIAN / VEGAN DISHES

VEGAN SATAY

with homemade peanut sauce, cassava kroepoek and sweet and sour vegetables 20.50

BEER SUGGESTION: TROTS ROTTERDAMS BLOND

TOMATO RISOTTO

with burrata, aceto, cherry tomatoes and pesto 19.50

BEER SUGGESTION: LA CHOUFFE

GRILLED SPARE RIBS



Ribs from the Robata grill with coleslaw 24.50

BEER SUGGESTION: CHIMAY BLUE

Choice of:

SIJF'S CLASSIC

ketjap glaze

FIRE & FLAME

spicy and sweet chili glaze +1

JACK THE RIPPER

Jack Daniel's and honey glaze +2

Extra

Fries with mayonnaise 4.75

Fries with Parmesan and truffle mayonnaise 5.50

Sweet potato fries with kimchi mayonnaise 5.50

Green salad of little gem with homemade vinaigrette and walnut crumble 6.50

All our main courses are served with fries.

except when served with potatoes or rice



Our dishes may contain allergens. Would you like more information?
Ask the waiter!