

COFFEE & TEA



Coffee	3,75
Cappuccino	3,95
Espresso	3,75
Double Espresso	4,90
Espresso Macchiato	3,95
Latte Macchiato	4,75
Café au Lait	3,95
Flat white	4,95

tea	3,75
Fresh Mint Tea	4,50
Fresh Ginger Tea	4,50
Hot Chocolate	3,75
Whipped Cream	+ 0,80
Decaf	+ 0,25

SPECIALS

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	

CAKES & PASTRIES

Apple pie	4,95
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SWEET DEAL

Apple pie & coffee* 7,75

*Also available with a different
type of coffee or tea for a small
additional charge.

Ontdek
HELL'S
KITCHEN



Een locatie
voor elk moment

Sijf

Month
Lunch



scan for your language
@sijfrotterdam

BREAKFAST

Available until 1:00 PM



WAKE-UP CALL

Toast, fried egg, avocado, bacon, yoghurt with fresh fruit, croissant and freshly squeezed orange juice, coffee or tea 15,50

🌿 CROISSANT

(1 piece) with butter and jam 4,50

🌿 GREEK YOGHURT

With fresh fruit, granola and honey 7,50

🌿 FRENCH TOAST

Made with brioche, red berries and whipped cream 9,75

LUNCH SPECIALS

Available until 5:00 PM

SIJF'S FRIED EGGS

3 fried eggs on country bread with aged cheese, tomato and bacon 13,00
BEER PAIRING: BRUGSE ZOT

UITSMIJTER

3 fried eggs on country bread 9,75
- Cheese +1,50
- Ham +1,50
- Smoked salmon +4,50
BEER PAIRING: DUVEL BOTTLE/DRAFT

12 O'CLOCK

Beef croquette and carpaccio on country bread, served with a small bowl of soup 15,50
BEER PAIRING: SIJF'S EIGEN WEIZEN

BLACK ANGUS BURGER

Grilled beef burger with pickles, cheddar, tomato, bacon, crispy onion rings and Sijf's burger sauce 18,50
BEER PAIRING: DELIRIUM TREMENS

CRISPY CHICKEN BURGER

With smoky BBQ sauce, tomato, little gem lettuce and coleslaw 17,50
BEER PAIRING: BRUGSE ZOT

🌿 REDEFINE MEAT BURGER

With radish sprouts, cucumber, avocado and vegan mayonnaise 17,50
BEER PAIRING: LA CHOUFFE



CHICKEN THIGH SATAY

With homemade peanut sauce, sweet and sour vegetables, cassava crackers and crispy onions 21,50
BEER PAIRING: DUVEL 666

BEEF CROQUETTES

Served on country bread with mustard mayonnaise 12,75
BEER PAIRING: AMSTEL PINT

CLUBSANDWICH

With grilled chicken, egg, tomato, cheese, bacon and crisps 15,50
BEER PAIRING: KOMPAAN LEVENSGENIETER

TUNA MELT

With tuna, tomato, cheddar and chipotle mayonnaise 10,75
BEER PAIRING: SCHELDE KRAB

CROQUE MONSIEUR

With ham, cheese, béchamel sauce and tomato salsa 9,75
BEER PAIRING: KASTEEL DONKER

CROQUE MADAME

With ham, cheese, béchamel sauce, tomato salsa and a fried egg 10,75
BEER PAIRING: KASTEEL ROUGE

SALADS



CAESARSALAD

With little gem lettuce, cucumber, egg, bacon, Parmesan and anchovies 14,50
- Crispy chicken +5
- Crispy prawns +6,50
BEER PAIRING: BRUGSE ZOT

SALADE NICOISE

With little gem lettuce, green beans, poached egg, tuna and Niçoise dressing 19,50
BEER PAIRING: SCHELDE ZEEZUIPER

SOUPS

FRENCH ONION SOUP

With cheese crouton and chorizo 7,50

SOUP OF THE DAY

Ask your waiter from 6,50

SANDWICHES

BEEF CARPACCIO

With creamy truffle dressing, shaved Parmesan, walnuts, crispy capers and bacon salt 14,50
BEER PAIRING: DE KONINCK BOLLEKE

SMOKED FISH BRIOCHE

With smoked salmon, mackerel and trout mousse, finished with herring caviar 15,50
BEER PAIRING: SIJF'S EIGEN WEIZEN

🌿 BURRATA

With cherry tomatoes, pesto, walnut crumble, shallots and balsamic vinegar 14,50
BEER PAIRING: PAIX DIEU NOVA

SIJF'S MEATBALL

Served on country bread with gravy and mustard mayonnaise 14,50
BEER PAIRING: TROTS ROTTERDAM BLOND

🌿 TOAST AVOCADO

On brioche bread with spring onion, smoked Maldon sea salt, cherry tomatoes and kimchi mayonnaise 11,00
- Poached egg +2,50
- Poached egg +4,50
BEER PAIRING: DUVEL TRIPEL HOP CITRA

Ask about our sandwich of the week!



vegan



Vegetarian

Our dishes may contain allergens. Would you like more information?
Please ask your waiter!