

available from 5 PM



STARTERS

BEEF CARPACCIO

with creamy truffle dressing,
shaved Parmesan, walnut,
crispy capers and smoked salt 14,50
BEER PAIRING: DE KONINCK BOLLEKE

STEAK TARTARE

beef, capers, truffle
mayonnaise and sourdough
crisp 14,95
BEER PAIRING: DUVEL

NORTH SEA FISH SOUP

WITH NORTH SEA FISH,
SAMPHIRE, CROUTONS AND
ROUILLE 8,50
BEER PAIRING: SCHELDE ZEEZUIPER

ONION SOUP

with cheese crouton and
chorizo 6,50
BEER PAIRING: KARMELIET TRIPEL

GRILLED HALLOUMI

with caramelised figs,
arugula and honey dressing 12,50
BEER PAIRING: KOMPAAN LEFGOZER

SMOKED FISH BRIOCHE

with smoked salmon, halibut
and trout, finished with
herring caviar 14,50
BEER PAIRING: TROTS ROTTERDAMS BLOND

FISH DISHES

KLASSIEKE FISH & CHIPS

crispy codfish with
pea purée and homemade
tartar sauce 21,50
BEER PAIRING: KROMME HARING INKTVIS

TIGER CATFISH FILLET

with braised leek, crispy bacon,
mashed potatoes and beurre
blanc 26,50
BEER PAIRING: DUVEL TRIPEL HOP CITRA

SIJF'S BURGERS

BLACK ANGUS BURGER

from the grill with sweet
pickle relish, cheddar, tomato,
bacon, fried onion rings
and Sijf's burger sauce 19,50
BEER PAIRING: LA CHOUFFE

CRISPY CHICKEN BURGER

with sweet pickle relish,
smoky BBQ sauce, tomato and
mango relish 19,50
BEER PAIRING: SEEF BLOND

REDEFINE MEAT BURGER

with avocado, radish sprouts,
cucumber and kimchi
mayonnaise 19,50
BEER PAIRING: LA CHOUFFE



all our main dishes are served with fries
except dishes with (potato) purée or noodles

ask us about our off-menu specials!

SPECIALS

BEEF BEER STEW

slow-cooked beef in a dark beer sauce, with roasted carrots and crispy kale chips 23,50

BEER PAIRING: MAREDSOUS BRUIN

CHICKEN THIGH SATAY

with homemade peanut sauce, sweet and sour vegetables, prawn crackers and crispy onions 20,50

BEER PAIRING: TROTS ROTTERDAMS BLOND

TURKEY SCHNITZEL

with cranberries, lemon and anchovy 20,50

BEER PAIRING: WEIHENSTEPHANER

PORK TENDERLOIN MEDALLIONS

with crispy Serrano ham, grilled vegetables and rosemary jus 24,50

BEER PAIRING: WESTMALLE DUBBEL

FREE-RANGE DUTCH CHICKEN "BONNE FEMME"

with mushrooms, green peas, bacon, pearl onions, lemon and garlic 22,50

BEER PAIRING: KARMELIET TRIPEL

Extra

Fries with mayonnaise 4,25

Fries with Parmesan and truffle mayo 5,25

Sweet potato fries with kimchi mayo 5,25

FROM THE ROBATA GRILL

DIAMOND CUT STEAK *

with pepper sauce, grilled vegetables and chimichurri 27,50

BEER PAIRING: CHIMAY BLAUW

RIBEYE STEAK

"CAFÉ DE PARIS" * (250 GR)

with Café de Paris butter, grilled vegetables and chimichurri 28,50

BEER PAIRING: CHIMAY BLAUW

* Prefer surf & turf?

add: grilled prawns +7,50

GRILLED SPARERIBS

ribs from the Robata Grill with corn and coleslaw 24,50

choose your style:



SIJF CLASSIC
ketjap strike

FIRE & FLAME
spicy and sweet
chili strike +1

JACK THE RIPPER
Jack Daniel's
whiskey & honey +2

BEER PAIRING: ST. BERNARDUS ABT 12

GRILLED PRAWNS

with piri-iri butter and roasted sweet peppers 24,50

BEER PAIRING: DE KONINCK BOLLEKE

VEGAN SATAY

with homemade peanut sauce, prawn crackers and sweet and sour vegetables 20,50

BEER PAIRING: TROTS ROTTERDAMS BLOND



veganistisch



vegetarisch

Onze gerechten kunnen allergenen bevatten. Wens je daarover informatie?
Vraag het aan je kelner!