



DESSERTS

CLASSIC TIRAMISU

Layers of light mascarpone cream, espresso-soaked ladyfingers, 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 your 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 additional charge.

Ment

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 PAIRING: DE KONINCK BOLLEKE

ONION SOUP

With cheese crouton and chorizo 7,50
BEER PAIRING: CHIMAY BLAUW

GAMBAS PIL PIL

With lemon and toast 14,50
VET & LAZY YANKEE YOGA NEW ENGLAND I.P.A.

SMOKED BEETROOT TARTARE

With apple, crispy sourdough and chicory foam 14,00
BEER PAIRING: RAM CIDER

SMOKED FISH BRIOCHE

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

Tip: Ask about our specials that aren't on the menu!

FISH DISHES

CLASSIC FISH & CHIPS

Crispy cod with Farm Frites and homemade tartar sauce 21,50
BEER PAIRING: KROMME HARING INKTVIS

Sea Bream Fillet

With lemon risotto, balsamic vinegar and samphire 24,50
BEER PAIRING: SIJF'S EIGEN WEIZEN

Grilled Tuna Steak

With green beans, brown butter, hazelnuts and baby potatoes 27,00
BEER PAIRING: SCHELDE KRAB

SIJF'S BURGERS

BLACK ANGUS BURGER

Grilled beef burger with pickles, cheddar, tomato, bacon, crispy onion rings and Sijf's burger sauce 21,00
BEER PAIRING: DELIRIUM TREMENS

CRISPY CHICKEN BURGER

With smoky BBQ sauce, tomato, little gem lettuce and coleslaw 19,50
BEER PAIRING: BRUGSE ZOT

REDEFINE MEAT BURGER

With avocado, radish sprouts, cucumber and vegan mayonnaise 19,50
BEER PAIRING: LA CHOUFFE



MEAT DISHES

BEER-BRAISED BEEF STEW

Slow-cooked beef with roasted carrots, blackcurrant-infused apple, piccalilli mayonnaise and crispy kale 23,50
BEER PAIRING: ORVAL

CHICKEN THIGH SATAY

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

TURKEY SCHNITZEL

Turkey schnitzel with Stroganoff sauce 20,50
BEER PAIRING: WEIHENSTEPHANER

ROBATA GRILL

TENDERLOIN STEAK*

(200gr) with roasted vegetables 25,50
BEER PAIRING: CHIMAY BLAUW

RIBEYE*

(200gr) with roasted vegetables 26,50
BEER PAIRING: PAIX DIEU NOVA

PORK TENDERLOIN*

With crispy Serrano ham and green beans 23,50
BEER PAIRING: WESTMALLE DUBBEL

DUTCH FREE-RANGE HALF CHICKEN

With coleslaw, lemon and garlic 22,50
BEER PAIRING: SEEF BLOND

*Sauces for meat dishes

- Peppercorn sauce +3
- Mushroom sauce +3
- Stroganoff sauce +3

VEGA(N) DISHES

VEGAN SATAY

With homemade peanut sauce, cassava crackers and sweet and sour vegetables 20,50
BEER PAIRING: TROTS ROTTERDAMS BLOND

TOMATO RISOTTO

With burrata, balsamic vinegar, cherry tomatoes and pesto 19,50
BEER PAIRING: LA CHOUFFE

GRILLED SPARERIBS



Robata-Grilled Ribs
Served with coleslaw 24,50
BEER PAIRING: CHIMAY BLAUW

Choose your favourite glaze:

SIJF'S CLASSIC

Sweet soy 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
Little gem lettuce with homemade vinaigrette and walnut crumble 6,50

All our main courses are served with fries

Except for dishes served with potatoes or rice



vegan



Vegetarian

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