

# I·Dock DINNER

## MENU

3 COURSE CHEF'S MENU | 40,5

4 COURSE CHEF'S MENU | 47

3 COURSES AVAILABLE TILL 21:30

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## EXTRAS

FARMER'S FRIES | 6

Mustard mayonnaise

SIDE SALAD | 6

Vinaigrette

SEASONAL VEGETABLES | 8

Roasted vegetables

## OYSTER UP!

3 pieces | 10

6 pieces | 19

9 pieces | 27

12 pieces | 34

## STARTERS

LENTILS SALAD | 15

Balsamico | Red Beetroot | Grapefruit |  
Argentinian Prawns

STEAK TARTARE | 13

Puffed Onion | Capers | Potato Cubes |  
Chorizo

SASHIMI | 15

Salmon | Albacore Tuna | Wakame | Soya

BEEF TATAKI | 15

Wakame | Ponsu Sesam | Tobico | Prawm Crackers

LASAGNE | 13

Mozzarella | Tomato | Avocado | Balsamico Foam

## MAIN COURSES

USA STEAK 160gr | 26

Garlic Mousseline | Seasonal Vegetables |  
Bearnaise

CATCH OF THE DAY | 25

With changing garnishes

COUSCOUS (VEGAN) | 21

Crispy Salsify | Mini Oyster Mushroom |  
Ratatouille

I-BURGER | 16.50

Angus Beef 200gr | Brie Truffle |  
Sriracha | Sweet & Sour Cucumber

GNOCCHI (V) | 20

Pumkin Cream | Beech Mushroom | Parmesan

## DESSERTS

CHEESE PLATTER | 16

Selection of Dutch cheeses

PANNA COTTA | 12

The Hague Candybar | Amarena Cherry Ice  
Cream | Almond Cake | Pedro Ximénez

WENDY'S CHEESECAKE | 12

Raspberry Crunch | Vanilla Ice Cream

COFFEE COMPLETE | 12

Coffee, selection of Friandises & choice  
of Liqueur



#IDOCKRESTAURANT