

IBIS RESTAURANT

WHITE WINES

	GL	BTL
Sauvignon Blanc, Marques Del Turia Blanco, Spain	4,75	23,50
Chardonnay Couveys, France	4,75	23,50
Sauvignon Blanc Lurton Terres Fumees, France	6,50	30,00
Gruener Veltliner, Allram, Austria	8,00	35,00

RED WINES

Syrah, Marques Del Toria Blanco, Spain	4,75	23,50
Malbec, Bosca la Linda, Argentina	6,50	30,00
Tempranillo, Gandia Verema Crianza, Spain	8,00	35,00

ROSÉ WINES

	GL	BTL
Grenache Noir, Monterre France	4,75	23,50

SPARKLING WINES

Prosecco, Cornaro, Italie	5,00	24,50
Taittinger Brut Reserve 37,5 cl, France	-	35,00
Taittinger Brut Reserve, France	-	65,00

SOFT DRINK

Pepsi, Pepsi max, Sisi, 7UP, Tonic, Bitter Lemon	3,00
Lipton Ice Tea sparkling, Ginger Ale, cassis	3,00
Apple juice, orange juice, Chocomel	3,50
Spa Reine (still water) 0,25cl	3,00
Spa Barisant (sparkling water) 0,25 cl	3,00
Spa Reine (still water) 1l	6,50
Spa Barisant (sparkling water) 1l	6,50

BEER

Bud vaasje (draft)	4,00
Bud large (draft)	6,75
Hertog Jan 0,0% fles	4,50
Hoegaarden wit fles	4,75
Lefte Blond fles	5,00
Lefte Dubbel fles	5,00
Lefte Tripel fles	5,00
Hertog Jan fles	4,50
Duvel fles	5,00

LOCAL BEER

Brouwerij 't IJ, IJwit	4,75
Brouwerij 't IJ, Natte	4,75
Brouwerij 't IJ, IPA	4,75

COFFEE & TEA

Coffee, espresso, tea, café latte	3,25
Cappuccino	3,50
Latte macchiato, hot chocolate	3,75
Fresh mint tea	3,75
Irish/French/Italian coffee	8,50

LIQUOR

Amaretto, Bailey's, Sambuca, Malibu, Tia Maria	5,75
Southern Comfort, Cointreau, Grand Marnier	5,75
Drambuie, Licor 43	5,75

WHISKEY

Ballantine's, Four Roses, Jameson	5,75
Chivas Regal, The Glenlivet	7,75

DISTILLED

Jonge Jenever, Oude Jenever	4,75
Bombay Gin, Absolut Vodka, Havana Club Rum	6,00
Vieux	5,00

APERITIVE

Campari, Martini Bianco, Martini Rosso	4,50
Port white, port red, sherry dry, medium dry	4,00
Pernod	4,50

COGNAC

Martell vs	6,75
Martell vsop	9,75

10% off everything at ibis,
any place, any time



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MENU



STARTERS / VOORGERECHTEN

TOM KHA KAI SOUP   (vegan)..... 8,50 Thai soup with coconut milk and coriander <i>Thaise soep met kokosmelk en koriander</i>	CHIOGGIA BEET   9,00 Salad with Chioggia beet, blue cheese, pomme granate and raspberry vinaigrette <i>Salade met Chioggia biet, blauwe kaas, granaatappel en frambozen vinaigrette</i>
ORIENTAL VEGAN SALAD SMALL   12,50 Oriental vegan salad with bok choy and spring onion <i>Oriëntaalse veganistische salade met paksoi en bosuitjes</i>	CEVICHE 9,50 Prawns marinated in tiger milk, coriander and pepper <i>Gamba's gemarineerd in tijgermelk, koriander en peper</i>
GOOSE BREAST 11,00 Rouleau of goose breast with avocado salad <i>Rouleau van ganzenborst met een avocado salade</i>	SHRIMP CROQUETTES 10,50 Croquettes of shrimp with vadouvan mayonnaise and wakame <i>Kroketten van garnalen, met vadouvan mayonaise en wakame</i>
CARPACCIO 11,50 Truffle mayonnaise, pine nuts and Parmesan cheese <i>Truffelmayonaise, pijnboompitten en Parmezaanse kaas</i>	

MAIN DISHES / HOOFDGERECHTEN

BEAN CURRY   17,50 Green curry of beans with yellow rice and naan bread <i>Groene curry van bonen met rijst en naanbrood</i>	PORTOBELLO   17,50 Portobello confit with spinach, goat cheese and our own honey <i>Geconfijte portobello met wilde spinazie, geitenkaas en onze eigen bijenhoning</i>
ORIENTAL VEGAN SALAD LARGE   16,50 Oriental vegan salad with bok choy and spring onions <i>Oriëntaalse veganistische salade met paksoi en bosuitjes</i>	VEAL 28,50 Veal medallions topped with eggplant caviar <i>Kalfsmedaillons gegratineerd met auberginekaviaar</i>
ROUGET BARBET 21,50 Red mullet with lardo and sage, roasted in the oven <i>Rode mul met lardo en salie, geroosterd in de oven</i>	GAMBA  19,50 Egg noodle with prawns in oyster sauce <i>Eiernoedels met gamba's in oester saus</i>
GUINEA FOWL 21,00 On the skin roasted guinea fowl supreme with tarragon gravy <i>Op de huid geroosterde parelhoender suprême met dragonjus</i>	FISH & CHIPS 19,50 Served with pommes frites, ravigotte and a green salad <i>Met frites, ravigotte saus en een groene salade</i>
SPARERIBS 23,50 Spare ribs in a sweet marinade, French fries, sauce and a green salad <i>Spare ribs met zoete marinade, frites, saus, geserveerd met een groene salade</i>	FLANK STEAK 27,50 Roasted flank steak with chimichurri sauce <i>Geroosterde flank steak met chimichurri saus</i>

DESSERTS / NAGERECHTEN

CRÈME BRÛLÉE 8,75 Crème brûlée with tonka beans <i>Crème brûlée met tonkabonen</i>	PINEAPPLE  (vegan)..... 9,00 Grilled fresh pineapple with chili and mango sorbet <i>Gegrilde verse ananas met chili en mango sorbet</i>
BABA AU RUM 9,50 Baba au rum with gel of raisins <i>Baba au rum met gel van boerenjongens</i>	CHOCOLATE 8,75 Chocolat mousse with eggnog cream <i>Hemelse modder met advocaatcrème</i>
DUTCH CHEESE PLATTER  11,00 Selection of local cheeses <i>Diverse Hollandse kaassoorten</i>	

ADDITIONAL SIDE DISHES

Pommes frites 3,50
Rice 3,50
Green salad 3,50



THE PLANET WISHES YOU BON APPÉTIT!



These dishes comply with guidelines on a balanced diet.



Suitable for vegetarians.

Please let us know if you have allergies - we can customize our menu to suit your wishes. In case of severe allergies, there is a risk of cross contamination.