# THE MENU <br> 2 COURSES SELECTION MENU $45^{50}$ p.p. 3 COURSES SELECTION MENU $55^{50}$ p.p. 

including our "classic" cocktail
and table water

## APPETIZERS

also possible to order as starter

## OYSTERS

fine de claire oysters with tarragon citrus vinaigrette
PATA NEGRA
$15^{50}$
jamon iberico, aged 36 months
GOING DUTCH
9
four shrimp croquettes served with a lime mayonnaise

# SURPRISE PLATTER <br> the five best starters of jackies $+3^{50} \mathrm{P}$. P. 

## FISH/VEGETARIAN

## UNDER THESEA

sous-vide prawns with celery, capers, bisque mayonnaise and lemon syrup

## BRICK BY BRICK

crispy brick dough topped with tuna, basil, shallots, capers, anchovies and pesto mayonnaise
DRAGON ROLL also vegetarian or vegan
sushi roll filled with shrimps in tempura batter, topped with avocado and spicy mayonnaise

## FLAMING SALMON

sushi roll filled with shrimps, topped with roasted salmon, soy-chili mayonnaise and crispy kataifi

## CRUDO'S TO THE CHEF

salmon crudo with pickled carrot, mustard seed, tsuyu and a blood orange vinaigrette

## GREATEST OF ALL TIME vegetarian

goat cheese in kataifi, with a ginger-sesame dressing, fennel cream and a cashew crumble
BRING THE BEET IN vegetarian or vegan
beet tartare with puffed buckwheat, walnuts, tarragon mayonnaise and a crispy beet

## MEAT

THAITHIGHS
red curry with candied chicken thighs, sweet and sour vegetable noodles with lebanese flatbread

## LOVELY LUSHY LAMBS

slow-cooked lamb with pickled gooseberries, katsuobushi and a roasted onion dressing

## DUMPLING DUCK

dumplings filled with duck confit, crispy onion, spring onion and a strawberry hoisin
STEAK TARTARE 2.0
steak tartare with crispy kataifi, chervil, allspice, spring onion mayonnaise and an egg yolk

# CLASSIC CARPACCIO <br> thinly sliced sirloin served with extra vierge olive oil, salt and pepper 

## CARPACCIO 2008

thinly sliced sirloin served with parmesan, pine nuts and pesto mayonnaise

## SEAPLATTER DELUXE <br> SERVED HOT, MIN 2 PERS.

all the good stuff from the ocean. our fresh lobster, tempura prawns and fish specialties served with warm vegetables, fries and aioli
$+17{ }^{50} \mathrm{P}$. P.

HOLY HAZELBUT
halibut with a hazelnut herb crust, sweet potato, bimi and a beurre noisette hollandaise
TUNA MEATING
tuna steak with lardo, fennel cream, cannellini beans, fresh tomato salsa and a lemon dressing

## SALMON LIKE YOU

salmon with candied kumquats, bimi, sweet potato cream and a lacquer of palm sugar
DON'TBESO SHELLFISH! 300GRAM +1750
gratinated lobster with thyme-honey butter, fennel, tomato salsa and white bean cream
WHERE'S THE BEEF?
tuna burger with sriracha, cheddar and coleslaw, served with onion rings and aioli

## VEGGIE FOODMARKET

IS THIS THE MEAT? also vegan
'tournedos' of roasted chinese cabbage with crispy broad beans, a cream of roasted onion and garlic, soy butter sauce and fried rice

## ROAST OF THE EGGPLANT also vegan

 grilled eggplant with cannellini beans, roasted onion, bimi, tomato salsa, a white bean cream and a lemon tahini dressingCAULIFLOWER POWER also vegan
tandoori cauliflower steak with raita, apricots, pickled vegetables and an almond and sumac granola

## MEAT SPECIALS

## THIS IS NOT A BIG MISTEAK

2 PERS.
tournedos, ribeye and sucadesteak served with the chef's garnish
$+12{ }^{50}$ P. P.

## STEW MEXICAN STYLE

lamb stew with sweet potato cream, sweet and sour jalapeño, chili, corn, red onion and coriander

## SUCCULENT SUCADE

succade steak with carrots, sweet and sour celery, fennel cream and a shiitake xo dressing

## NYC CHEESEBURGER

cheeseburger with bacon, cheddar, pickle relish and barbecue sauce, served with onion rings

## EAST WEST BREAST BEST

duck breast with carrots, candied kumquats, buckwheat, white bean cream and slightly spicy gravy

## STEAKS

## LADY STEAK

rumpsteak, 150 grams, served with coleslaw and yakitori
GENTLEMAN STEAK
rib eye, 300 grams, served with coleslaw and yakitori
TOURNEDOS
tournedos, 200 grams, served with coleslaw and yakitori

all main courses are served with fried rice or fries with mayonnaise (free of charge to order extra). you like it healthy? feel free to ask for extra vegetables! allergies and/or dietary requirements? always make this known to your host/hostess.

