

## APPETIZERS

<b>BREAD</b> 'Bikken & Bakken'   aioli   olive oil	4,50
<b>JAMÓN IBÉRICO</b> 50 grams   dry cured   cornichons	11,00
<b>OYSTERS 'AU NATURAL'</b> Lemon   red wine vinegar	3 9,75 6 19,50
<b>OYSTERS 'JAXX STYLE'</b> Cucumber   herring caviar	3 10,50 6 21,00
<b>SHRIMP CROQUETTES</b> 'Monsieur Salpicon'   lemon   cocktail sauce	11,50
<b>GYOZA</b> Japanese chicken dumplings   kewpie   soy	9,50

## STARTERS

### COLD

*Order it as a salad +3,50*

<b>SEAFOOD COCKTAIL</b> Lemon   cocktail sauce   grapefruit	14,50
<b>TUNA TATAKI</b> Seared   miso   cucumber   dashi	15,50
<b>PIZZA TUNA CARPACCIO</b> Crispy   wasabi   ginger   sesame   chives	16,50
<b>SMOKED EEL BRIOCHE</b> Herring caviar   crème fraîche   chives	15,50
<b>STEAK TARTARE 'JAXX'</b> Truffle   egg   chives   herring caviar   brioche	15,50
<b>CARPACCIO</b> Truffle mayonnaise   pine nuts   lettuce   parmesan	13,50
<b>CARPACCIO DELUXE</b> Foie gras   truffle mayonnaise   pine nuts   lettuce   parmesan	18,50
<b>VITELLO TONNATO</b> Veal   tuna   sauce antiboise   lime	13,50
<b>WATERMELON</b> Aceto balsamico   feta   mint   cherry tomato	12,50
<b>GOAT'S CHEESE BON-BON</b> Little gem   carrot   brioche   truffle	12,50

### WARM

<b>KING SCALLOP</b> Samphire greens   green asparagus   beurre blanc   hazelnut	16,50
<b>PRAWNS 'TANTE PIETJE'</b> Spicy cream sauce   bean sprouts   spring onion	16,00
<b>PRAWNS AL AJILLO</b> Garlic   herbs   lemon   brioche	16,00
<b>BEEF TENDERLOIN 'JAXX'</b> Asian   spring onion   sesame	15,50
<b>BISQUE D'HOMARD</b> Lobster soup   toast   rouille mayo	10,50
<b>TOMATO SOUP</b> Vegetarian   bread   butter	7,00

## SNACKS & BITES

<b>JAXX PLATTER</b> Charcuterie selection and various cheeses	22,50
<b>TEMPURA SHRIMPS</b> 8 pieces   sweet chili sauce	10,00
<b>CROQUETTE BALLS</b> 10 pieces   mustard	11,50
<b>CHEESE BITES</b> 8 pieces   sambal mayonnaise	9,00
<b>STICKY CHICKEN NUGGETS</b> 6 pieces   Asian style glaze	10,00
<b>MINI FRIKANDELLEN</b> 8 pieces   mayonnaise	7,50
<b>TRUFFLE CROQUETTES</b> 6 pieces   truffle mayonnaise	8,00

# JAXX

marina

## MAIN COURSES

### SEAFOOD

<b>SOLE</b> Beurre noisette   remoulade   lemon	38,50
<b>LOBSTER</b> Grilled   lobster butter   sauteed greens	38,50
<b>COD 'AZIAN STYLE'</b> Bok choy   oxheart cabbage   Japanese broth	22,50
<b>SALMON FILLET</b> Beurre blanc   sea vegetables   mousseline	21,50
<b>SEA BASS FILLET</b> Skin-on   sauce antiboise   black garlic	22,50
<b>LANGOUSTINES</b> Pasta aglio e olio   lemon   parsley	28,50
<b>BLACK TIGER PRAWNS</b> Grilled   garlic   couscous   cherry tomato	33,50

### MEATS

<b>SURF &amp; TURF</b> ½ lobster   filet mignon   sauteed greens	38,50
<b>CHATEAUBRIAND</b> 500 grams 'Australisch Black Angus'   serves 2 people	38,50 p.p.
<b>FILET MIGNON</b> 100 or 200 grams Celeriac   sauteed greens	19,50 / 28,50
<b>RIB-EYE DRY AGED</b> 300 grams 'Ocean beef'   grilled   green asparagus	34,50
<b>SPARERIBS</b> Slowcooked   Asian glaze	19,50
<b>STICKY CHICKEN</b> Kimchi   white rice   sesame	19,50
<b>WAGYU BURGER</b> Little gem   onion   cheese   truffle Foie gras +3,50	21,50

### VEGETARIAN

<b>VEGGIE BOWL</b> Couscous   healthy veggies   avocado   yogurt	18,00
<b>GREEN HERB RISOTTO</b> Herbs   sauteed greens   parmesan   nuts	19,00

## SIDE DISHES

<b>FRESH FRIES</b>   mayonnaise	4,00
<b>TRUFFLE FRIES</b>   Parmesan cheese	6,50
<b>FRESH SALAD</b>	4,00
<b>SEASONAL VEGETABLES</b>	4,50
<b>GREEN ASPARAGUS</b>	4,50
<b>FRESH TRUFFLE</b>	7,00
<b>FOIE GRAS</b>	5,00
<b>TRUFFLE SAUCE</b>	3,00
<b>PORT WINE SAUCE</b>	3,00
<b>PEPPERCORN SAUCE</b>	3,00

v = vegetarian

Do you have an allergy or dietary requirement? We will gladly take this into account. Feel free to ask us about the possibilities.



Follow and tag us on  
Instagram and Facebook  
[@jaxxmarina](#)

Scan me!

## SUSHI

<b>SASHIMI DELUXE</b> Salmon   tuna   scallop   sea bass	17,50
<b>ABURI SALMON ROLL</b> <i>Chefs' Special</i> Seared   avocado   dashi   chili pepper	14,50
<b>SPICY TUNA ROLL</b> Tuna   togarashi   avocado   dashi crunch	14,50
<b>EBI TEMPURA ROLL</b> Shrimp   avocado   kewpie	14,50
<b>AVOCADO ROLL</b> Wakame   cucumber   tempura crunch	13,50
<b>FOIE DE CANARD NIGIRI</b> 2 pieces   foie gras   caramel	8,00
<b>NIGIRI SELECTION</b> Salmon   seared salmon   tuna   sea bass	8,50

## LUNCH

### UNTIL 4:00 P.M.

<b>SHRIMP SANDWICH</b> Brioche   lemon   cocktail sauce	15,00
<b>SHRIMP CROQUETTES</b> 'Monsieur Salpicon'   brioche   lemon   cocktail sauce	14,50
<b>GRAVAD LAX</b> Marinated salmon   toast   cream cheese   avocado	14,50
<b>CLUBSANDWICH JAXX</b> Slowcooked pork belly   tomato   little gem   kimchi   spicy bbq sauce	14,50
<b>'THE BAVETTE' CROQUETTE</b> 'Monsieur Salpicon'   mustard   lettuce	12,50
<b>EGGS BENEDICT</b> Brioche   poached egg   avocado   Hollandaise sauce <i>Supplement smoked salmon +3,50</i>	11,00

## DESSERTS

<b>DAME BLANCHE</b> Vanilla ice cream   dark chocolate   whipped cream	8,00
<b>PORNSTAR MARTINI CHEESECAKE</b> Passion fruit   meringue   vanilla	9,00
<b>WARM WAFFLE</b> Fresh strawberries   vanilla ice cream   whipped cream	8,50
<b>NOUGATINE PARFAIT</b> Patisserie 'De Rouw'   caramel	9,50
<b>PINEAPPLE</b> Marinated   coconut ice cream   dulce de leche   hazelnut	8,50
<b>SCROPPINO</b> 1 glass or 1 litre Lemon   vodka   limoncello   prosecco	8,00 / 29,50
<b>SELECTION FROMAGE</b> 'Fromagerie Guillaume'   quince   nutbread	12,50

## KIDS

<b>SMALL CARPACCIO</b> Truffle mayonnaise   pine nuts   lettuce   parmesan	10,50
<b>SMALL TOMATO SOUP</b> Vegetarisch   brood   boter	5,50
<b>SNACKS &amp; FRIES</b> Choice of: frikandel sausage   croquette   chicken nuggets	8,00
<b>DUTCH MINI PANCAKES</b> Powdered sugar   syrup	10,50
<b>ICE CREAM CUP</b> Smarties   whipped cream	6,50
<b>KIDS WAFFLE</b> Fresh strawberries   whipped cream   disco dip	7,00

JAXX  
marina