

APPETIZERS

BREAD Aioli olive oil	4,50
JAMÓN IBÉRICO 50 grams dry cured cornichons	11,00
OYSTERS 'AU NATUREL' Lemon red wine vinegar	3 9,75 6 19,50
OYSTERS 'JAXX STYLE' Pumpkin toffee pancetta crunch	3 10,50 6 21,00
GYOZA Japanese chicken dumplings kewpie soy	10,50

STARTERS

COLD

PIZZA TUNA CARPACCIO Crispy wasabi ginger sesame chives	16,50
SMOKED EEL BRIOCHE Herring caviar sour cream chives	15,50
FOIE GRAS Toasted brioche jamón Ibérico truffle balsamic vinegar	16,50
STEAK TARTARE 'CLASSIC' Egg yolk toast pickled vegetables	15,50
CARPACCIO Truffle mayonnaise pine nuts lettuce parmesan <i>Foie gras +4,50</i>	14,50
BURRATA v Basil cherry tomato balsamic vinegar	13,50

WARM

KING SCALLOP Pumpkin potato crunch jamón Ibérico truffle sauce	16,50
GAMBA'S PIL PIL Garlic red peppers parsley lemon brioche	16,50
BEEF TENDERLOIN 'JAXX' Asian spring onion sesame	15,50
BISQUE D'HOMARD Lobster soup toast rouille mayo	11,50
TOMATO SOUP v Vegetarian bread boter	8,00

BORREL BITES

TEMPURA SHRIMPS 8 pieces sweet chili sauce	10,00
CROQUETTE BALLS 10 pieces mustard	11,50
CHEESE BITES v 8 pieces sambal mayonnaise	9,00
STICKY CHICKEN NUGGETS 6 pieces Asian style glaze	10,00
MINI FRIKANDELLEN 8 pieces mayonnaise	8,50

MAIN COURSES

FISH

SOLE Beurre noisette remoulade lemon	38,50
LOBSTER Grilled lobster butter sauteed greens	38,50
SALMON FILLET Beurre blanc bimi parsnip	23,50
BRILL FILLET Parsnip sauerkraut truffle mushrooms	27,50
LANGOUSTINES Pasta aglio e olio lemon parsley	26,50
SURF & TURF ½ lobster filet mignon sauteed greens	39,50

MEAT

CHATEAUBRIAND 500 grams 'Australian Black Angus' per 2 persons	38,50 p.p.
FILET MIGNON 100 or 200 grams Beef tenderloin sauteed vegetables	19,50 / 28,50
RIB-EYE DRY AGED 300 grams 'Ocean Beef' grilled	36,50
IBERICO RACK Pumpkin pistacio parsnip thyme sauce	21,50
MRIJ BURGER <i>Piet van den Berg</i> Little gem tomato onion bacon cheddar burger sauce <i>Foie gras +3,50</i>	21,50

VEGETARIAN

TRUFFLE RISOTTO v Mushrooms Parmesan cheese	19,50
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SIDE DISHES

FRESH FRIES mayonnaise	4,50
TRUFFLE FRIES Parmesan cheese	6,50
GREEN SALAD	4,00
ASIAN STYLE BIMBI	4,50
TRUFFLE SAUCE	3,00
PORT WINE SAUCE	3,00
PEPPERCORN SAUCE	3,00



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

v = vegetarian

SUSHI

SASHIMI DELUXE Salmon tuna king scallop	18,50
ABURI SALMON ROLL Seared avocado dashi chili pepper	16,50
EBI TEMPURA ROLL Crispy shrimp avocado cucumber masago	16,50
SPICY TUNA ROLL Togarashi avocado sesame fried onion	16,50
NIGIRI SELECTION 4 pieces salmon or tuna	10,00

LUNCH

UNTILL 4:00 P.M.

BURRATA SALAD v Basil cherry tomato balsamic vinegar	14,50
GOAT CHEESE SALAD v Balsamic vinegar figs walnuts	12,50
CARPACCIO SALAD Truffle mayonnaise pine nuts parmesan	17,00
CHICKEN BLT Bacon lettuce tomato sambal mayonnaise fries	14,50
BEEF CROQUETTES White or dark bread musterd lettuce	12,50
WRAP BEEF TENDERLOIN Asian style stir fried vegetables sweet chili	16,75

DESSERTS

DAME BLANCHE Vanilla ice cream dark chocolate whipped cream	8,00
SALTED CARAMEL BROWNIE Preperations of orange pecan nuts	9,50
TIRAMISÙ Mascarpone cacao	9,00
NOUGATINE PARFAIT Patisserie 'De Rouw' caramel	10,00
SCROPPINO per glass or 1 liter Lemon vodka limoncello prosecco	8,50 / 31,50
SELECTION FROMAGE Grapes syrup nutbread	12,50

KIDS

SMALL CARPACCIO Truffle mayonnaise pine nuts parmesan	10,50
SMALL TOMATO SOUP v Vegetarian bread butter	5,50
SNACKS & FRIES Choice of: frikandel croquette chicken nuggets	8,50
ICE CREAM CUP Smarties whipped cream	6,50

JAXX
marina