

OYSTERS

REGNARD CHABLIS
A PERFECT MATCH 12,50

PER 3 PIECES. SERVED WITH RED WINE VINEGAR, PONZU DRESSING AND LEMON

ZEEUWSE CREUSE SPECIÀL NO. 3 13,50
Oosterschelde, the Netherlands

VOLANT SPECIÀL NO. 3 13,50
Normandy, France

UMAMI SPECIÀL NO. 3 13,50
West-Coast, Ireland

APPETIZERS

BREAD with dips 7,25
PATA NEGRA 15,00

SMALL FRENCH ONION SOUP 6,00
LOBSTER CAPPUCCINO 7,50

SPICY GAMBA TEMPURA 17,50
Black Tiger shrimps in crunchy batter

CHICKEN CASHEW BITES 15,50
Crispy chicken with sweet sesame sauce

CAVIAR

NICOLAS FEUILLATTE
CHAMPAGNE BRUT 16,00

A TRUE DELICACY. OUR CAVIAR IS MADE FROM THE MOST TENDER RUSSIAN STURGEON EGGS.

10/30 GR. 'OSIETRA' CAVIAR 45 / 85
Served on ice, with blini, sour cream, chives and smoked salmon

OYSTERS & CAVIAR 55
10 grams 'Osietra' caviar, served with sides and 4 Zeeuwse Creuse Speciàl

SASHIMI

SALMON 5 pieces 16,50

TUNA 5 pieces 17,50

SCALLOPS 5 pieces 17,50

MIX 9 pieces 27,50

SALMON TATAKI 5 pieces 16,75

TUNA TATAKI 5 pieces 17,75

SUSHI ROLLS

SPICY TUNA 21,50

Avocado, tuna and cucumber with topping of raw tuna and sriracha

ABURI SALMON 21,50

Avocado, salmon, topping of flamed salmon and unagi sauce

EBI TEMPURA 22,50

Crispy torpedo shrimp and cucumber, with avocado and tobiko topping

SURF & TURF 26,50

Black Tiger shrimp, asparagus and avocado, topped with flamed beef tenderloin

COLD STARTERS

CARPACCIO 16,75
Beef tenderloin, truffle mayonnaise, lettuce, pine nuts and Parmesan cheese

PIZZA SALMON 17,75
Crispy tortilla cracker, topped with wasabi cream, raw salmon, sesame, ginger and kafir

ASIAN TUNA 17,50
With avocado, ponzu dressing, sesame and crispy rice paper

STEAK TARTARE 16,75
Classic, with hazelnuts, fresh herbs, balsamic vinegar and brioche toast

CAPRESE 15,50
Coeur de boeuf tomato, buffalo mozzarella, basil, pine nuts and balsamic vinegar

WARM STARTERS

GYOZA 16,50
Steamed dumpling with chicken, furikake, umami glaze and Japanese mayonnaise

KING SCALLOPS 17,75
Pumpkin preparations, mizuna and crispy sweet potato

THAI SHRIMP 18,50
Black Tiger shrimp in spicy sauce of lemongrass, ginger, garlic and lime

YAKITORI 16,75
Asian chicken skewers with sesame, fried onions and scallions

BISQUE DELUXE 32,50
Lobster soup, filled with a half lobster, grey shrimp and seabass

FRENCH ONION SOUP 9,75
Classic French recipe for this creamy soup, with crispy onion, chives and sour cream

SIDE DISHES

FRENCH FRIES 7,00
Mayonnaise or truffle & Parmesan cheese

SPICY FRIES 7,25
Cajun, sriracha mayonnaise, scallions

TRUFFLE PASTA 16,50
Creamy sauce and fresh truffle

GRILLED ASPARAGUS 11,50
CAESAR SALAD SIDE 7,50

KIDS

KIDS CARPACCIO 13,75
CUCUMBER MAKI 13,75

SNACK & FRIES 14,50
Choice of frikandel, beef croquette balls or chicken nuggets with apple sauce

KIDS ICE CUP 6,50
With whipped cream and sprinkles

MAIN COURSES

SOLE 43,50
With tartare sauce, lemon and chives

LOBSTER RISOTTO 44,50
Lobster on a creamy bisque risotto, with crayfish and grey shrimp

SEABASS FILLET 28,75
Nori, charred leeks, beurre blanc and oil of green herbs

TUNA STEAK 34,75
Grilled and served with stir-fried Mediterranean vegetables

TRUFFLE TAGLIATELLE 26,50
Fresh pasta with creamy truffle sauce, Parmesan cheese and fresh truffle

SPARERIBS 'JAXX' 28,50
With Asian glaze and toppings

BEEF TENDERLOIN 34,50
200 grams of tournedos with seasonal vegetable garnish

RIB-EYE 'CREEKSTONE FARMS' 43,50
Best Steak of the World 2023', dry aged 300 grams Black Angus from the grill

PORTERHOUSE STEAK 42 p.p.
Double T-bone steak from American Black Angus, 800 grams, per 2 persons

DESSERTS

DAME BLANCHE 9,50
Vanilla ice cream, warm chocolate sauce and whipped cream

STRAWBERRY ROMANOFF 11,50
With forest fruit preparations

CHEESECAKE 2.0 9,75
Passionfruit, citrus crumble

LUNCH UNTILL 16:00 h.

WRAP CRISPY CHICKEN 17,50
Chicken tenderloins with bacon, tomato, cheddar, lettuce and special Jaxx sauce

AVOCADO SMASH 15,50
On toast with mozzarella and cherry tomato

JAXX 12 O'CLOCK 19,75
Brioche with smoked eel, lobster cappuccino and beef croquette with fresh truffle

SMOKED SALMON 17,50
On toast with sour cream, avocado and kafir

CAPRESE SALAD 17,50
Mozzarella, tomato, pine nuts, fresh basil, balsamic vinegar and pesto oil

CARPACCIO SALAD 18,50
Truffle mayonnaise, pine nuts, lettuce and Parmesan cheese

CAESAR SALAD 14,50
Vegetarian dressing, egg, cucumber, croutons and Parmesan cheese

WITH KING PRAWNS + 7,00
WITH CRISPY CHICKEN + 4,50

SAUCES

TRUFFLE, PORTWINE, PEPPER SAUCE 3,00
FRESH TRUFFLE 6,00

24K GOLD BAR 18,50 p.p.
Dessert for 2 persons, with pecans, caramel and chocolate mousse

SELECTION FROMAGE 15,50
Confiture, nut bread

GLASS/LITER SCROPPINO 9,00 / 31,50
Lemon, limoncello and prosecco

Follow us on Instagram, Facebook & TikTok



Do you have an allergy or dietary requirement? Please inform us.

V = vegetarian

CHECK OUR SOCIALS FOR LIVE EVENTS & ARTISTS! NEW LINE-UP FOR 2024 / 2025 COMING SOON!

JAXX
marina