

OYSTERS

REGNARD CHABLIS
A PERFECT MATCH 12,50

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

OESTERIJ SPECIÀL NO. 3 13
Oosterschelde, Zeeland

IRISH MÓR SPECIÀL NO. 3 13
West-Coast, Ireland

GILLARDEAU SPECIÀL NO. 3 15
Normandy, France

CAVIAR

NICOLAS FEUILLATTE
CHAMPAGNE BRUT 16,00

A TRUE DELICACY. OUR CAVIAR COMES FROM THE BEST RUSSIAN STURGEON.

10/30 GR. 'OSIETRA' CAVIAR 50 / 90
Served on ice, with blini, sour cream, chives and smoked salmon

10 GR. 'BELUGA' CAVIAR 80
The best of the best! Served with sides and 2 Oesterij Speciaal No.3

APPETIZERS

BREAD 7 V
Served warm with Miraval olive oil and beurre noisette butter

PATA NEGRA 15
Thinly sliced Ibérico ham

PIMIENTOS DE PADRÓN 8 V
Sweet green peppers with miso dip

MINI TACO'S (2 pcs.) 14
With avocado, ponzu and salmon tartare

GLAZED PORKBELLY (6 pcs.) 14
Crispy bites with umami glaze and sesame

ESCARGOTS (6 pcs.) 14
With garlic butter and brioche

GYOZA (6 pcs.) 16
Steamed Japanese chicken dumpling

BAO BUNS PEKING DUCK (2 pcs.) 15
With hoisin and mango chutney

CHICKEN CASHEW BITES (8 pcs.) 6
With sesame sauce and cashews

SPICY GAMBA TEMPURA (5 pcs.) 17
Crispy Black Tiger prawns, gluten free

BRIOCHE SMOKED EEL (2 pcs.) 16
With sour cream, caviar and chives

FRENCH ONION SOUP 6 V
With Parmesan cheese crostini

LOBSTER CAPPUCCINO 7
Homemade lobster bisque

SASHIMI

SALMON 6 pieces 18
AKAMI TUNA 6 pieces 19
OTORO TUNA 6 pieces 24

SUSHI ROLLS

SHELLFISH SPECIAL 28
Black Tiger prawns in tempura, avocado and topping of crab, mango and tobiko

TRUFFLE TUNA ABURI 26
Avocado, cucumber and asparagus with topping of flamed Otoro tuna and truffle

FLAMED WAGYU (extra caviar +10) 27
Asparagus, cucumber and avocado with topping of flamed A-grade Wagyu

SPICY TUNA 22
Avocado, cucumber and tamago with topping of Akami tuna and spicy mayo

EBI TEMPURA 23
Crispy torpedo shrimp and cucumber, with avocado and tobiko topping

ABURI SALMON 22
Salmon and avocado with topping of flamed salmon and unagi sauce

HEALTHY VEGGIE 19 V
Tamago, cucumber and asparagus with topping of avocado and crispy tempura

STARTERS

CARPACCIO 17
With truffle mayonnaise or basil cream, lettuce, pine nuts and Parmesan cheese

IBERICO RIBFINGERS 18
Slow-cooked boneless ribs with umami glaze, sesame, crispy onion and sriracha

DRY-AGED BEEF TATAKI 18
Flamed 'Creekstone' entrecôte, served with chili oil, kaffir lime and soy mayonnaise

'PINK' STEAK TARTARE 17
Classic tartare with pink pickled vegetables, yogurt cream and brioche

ASIAN TUNA 18
Tartare with avocado and ginger, served with ponzu and crispy rice paper

SCALLOPS & PATA NEGRA 19
With truffle beurre blanc and hazelnuts

THAI SHRIMP 18
Served with a foam of coconut, ginger, lemongrass, lime leaves and coriander

SMOKED BURRATA 17 V
With tomato, black garlic and basil

SIDE DISHES

FRESH FRIES 7
Mayonnaise or truffle & Parmesan cheese

SPICY TWISTER FRIES 8
Togarashi, sriracha mayo and scallions

TRUFFLE PASTA 15 V
Creamy sauce and fresh truffle

FRESH SALAD 7
Fresh vinaigrette, croutons and pine nuts

EDAMAME 8
Soy beans with Maldon salt and lime

DO YOU HAVE AN ALLERGY OR DIETARY REQUIREMENT? PLEASE INFORM US.

V = VEGETARIAN

MAIN COURSES

SOLE 44
Served with tartar sauce and lemon

LOBSTER 42
Boiled or grilled, with lobster butter glaze

TURBOT 31
Grilled and served with mashed potato, sauerkraut and sauce of cèpes

SEAFOOD RISOTTO 32
With lobster sauce, samphire, salty fingers, mussels, vongole and grilled prawns

COD FILLET 29
Fennel salad, chorizo, caviar beurre blanc

TRUFFLE TAGLIATELLE 24 V
Fresh pasta with creamy truffle sauce, Parmesan cheese and fresh truffle

'JAXX' STEAKHOUSE SPECIAL day price
Weekly changing cut of prime beef from our internationally awarded supplier 'Nice to Meat'

TOURNEDOS 'HILTON' 32
200 grams of tenderloin from the South-American Hereford bovine

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

CONFIT DE CANARD 29
Duckleg confit with roasted potatoes and a sauce of orange and red portwine

SAUCES

TRUFFLE, PORTWINE, PEPPER SAUCE 3
FRESH TRUFFLE 6

DESSERTS

DAME BLANCHE 10
Vanilla ice-cream with warm chocolate sauce and whipped cream

MAGNUM 'JAXX' 12
Selection of 2 homemade Magnums

APPLES & PEARS 11
Apple cream, Granny Smith, stewed pear and foam of star anise and cinnamon

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

SELECTION FROMAGE 15
4 cheeses from Lekkernij Tilburg, served with apple syrup, grapes and nut bread

GLASS/LITER SCROPPINO 9 / 31
Lemon ice-cream, limoncello and prosecco

LUNCH UNTILL 16:00 h.

DURING LUNCH YOU CAN ORDER FROM THE ENTIRE MENU

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

STEAK WITH GRAVY 30
With jus de veau, butter and toast of brioche bread

WRAP CRISPY CHICKEN 18
Chicken tenderloins with bacon, tomato, cheddar, lettuce and special Jaxx sauce

CARPACCIO SALAD 19
With truffle mayonnaise or basil cream, lettuce, pine nuts and Parmesan cheese

SEAFOOD SALAD 26
Grilled chicken thigh, caesar dressing, poached egg, croutons and Parmesan cheese

EGGS BENEDICT (vegetarian possible) 16
Brioche toast, avocado, smoked salmon, poached egg and fresh sauce Hollandaise

JAXX
marina