OYSTERS

Per piece. Served with red wine vinegar, ponzu dressing and lemon.

OESTERIJ SPECIÀL NO. 3 | 4
IRISH MÓR SPECIÀL NO. 3 | 5
GILLARDEAU SPECIÀL NO. 3 | 6

CHARCUTERIE

MANGALICA | 16
Ancient Hungarian pork - 24 months

SECRETO 07 | 16
Rib-eye - 7 herbs and spices - dry aged

ENIGMA | 15
Picanha - pimenton - smoked

CHARCUTERIE PLATTER | 25
Served with crostini, dip and olives

APPETIZERS

BREAD | 7
Herb butter - olive oil

PORKBELLY | 14
Crispy - sesame - umami glaze

GYOZA | 16
Japanese dumpling - chicken

CHICKEN CASHEW BITES | 16
Sesame seasoning - scallions

TOAST SMOKED EEL | 16
Brioche - sour cream - caviar

SPICY GAMBA TEMPURA | 18
Black Tiger shrimp - avocado smash

HOUSE OF CAVIAR

Served with smoked salmon,
blini's and sour cream.

10 GR. PERLE IMPERIAL | 45
30 GR. PERLE IMPERIAL | 85
50 GR. PERLE IMPERIAL | 125

STARTERS

CARPACCIO | 17
Truffle mayonnaise - pine nuts - salad - cucumber - Parmesan cheese

DEER CARPACCIO | 17
Truffle - pecans - Old A'dam - caramelized onion

FOIE GRAS MARBRÉ | 19
Ibérico ham - compote of abricots - aceto cream - brioche toast

VEAL CHEEKS | 19
Gravy - potato foam - Brussels sprouts

STEAK TARTARE 'MRIJ' | 21
Olive oil - shallots - capers - caviar - bone marrow - egg yolk cream

PIZZA TUNA | 18
Crispy cracker - fresh tuna - wasabi - cream cheese - sesame - ginger

KING SCALLOPS | 19
XO sauce - cucumber - rettich - Japanese broth

BLACK TIGER PRAWNS | 18
Herb cream - ikura - chili oil

SMOKED BURRATA | 17
Tomato - basil - black garlic

SUSHI ROLLS

SPECIALS

UNAGI TORCH | 29
Salmon - cucumber - avocado - furikake - flamed eel topping

SEXY LOBSTER | 34
Half lobster - cucumber - avocado topping - crayfish

CLASSICS

FLAMED WAGYU | 28
Asparagus - cucumber - avocado - flamed A-grade Wagyu topping

EBI SALMON TORCH | 26
Crispy tempura shrimp - avocado - unagi sauce - flamed salmon topping

SPICY TUNA | 23
Avocado - cucumber - tamago - Akami tuna topping - spicy mayo

EBI TEMPURA | 24
Crispy tempura shrimp - cucumber - avocado topping - tobiko

AVOCADO SALMON | 22
Salmon - cucumber - sesame - avocado topping - ikura

SASHIMI

Per 6 pieces.

SALMON | 18
TUNA | 20
MIX | 19

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

STEAKS

Our meat is a slow-food product.
It takes time to age and to grill, so
take your time to enjoy it.

SIMMENTALER

Alps, Austria

TENDERLOIN | 36
220 grams

NY STRIP STEAK | 38
300 grams - dry aged

CÔTE À L'OS | 119
1000 grams - dry aged

ABERDEEN ANGUS

Highlands, Scotland

NY STRIP STEAK | 46
300 gram - dry aged

RIB-EYE | 48
300 gram - dry aged

CÔTE À L'OS | 129
1000 gram - dry aged

RUBIA GALLEGA

Galicia, Spain

CÔTE À L'OS | 159
900 grams - dry aged

AUSSIE WAGYU

Stone Axe, Australia

TENDERLOIN | 44
Price per 100 grams

Our steaks are cooked medium-rare and served without a vegetable garnish. *We advise you to order multiple side dishes to share with your table.*

SEAFOOD

NORTH SEA SOLE | 48
Tartar sauce - lemon

GRILLED LOBSTER | 48
600 grams - lobster butter glaze

RED GURNARD | 27
Baby spinach - mussel beurre blanc

TURBOT FILLET | 32
Mushrooms - celeriac - ceps sauce

TUNA STEAK | 32
Oxheart cabbage - harrissa seasoning - miso - Thai sauce

SIDE DISHES

ROMAINE LETTUCE | 7
Pomegranate - yogurt - avocado

SALSIFY | 9
Winter asparagus - beurre noisette foam

TRUFFLE RISOTTO | 14
Mushrooms - Parmesan cheese

LEEK GRATIN | 8
Bechamel - parmesan - mix of nuts

GREEN ASPARAGUS | 11
Herb oil - macadamia nuts - Hollandaise

FRESH FRIES | 7
With mayonnaise or truffle & parmesan

SAUCES | 3
Mushroom, pepper, truffle or portwine sauce

Our side dishes are also available as a vegetarian main course. Please ask your waiter for the possibilities.

DESSERTS

24K GOLD BAR | 19 p.p.
Dessert for 2 persons - pecans - caramel - chocolate mousse

DAME BLANCHE | 11
Vanilla - dark chocolate - whipped cream

MAGNUM 'JAXX' | 12
Selection of 2 homemade Magnums

CRÈME BRÛLÉE | 14
Vanilla - fresh forest fruits

BANANA TRIFLE | 14
Caramel - cream - Oreo crumble

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

SELECTION FROMAGE | 16
4 cheeses - matching garnishes

LUNCH

UNTILL 16:00 UUR

SANDWICH 'JAXX' | 17
Mortadella - double cheese - jalapeño

FLUFFY OMELET | 16
Toast - tomato salad - feta - shallots - spicy dressing

WRAP CRISPY CHICKEN | 18
Bacon - lettuce - cheddar - 'Jaxx sauce'

MUSHROOMS ON TOAST | 16
Truffle sauce - arugula - Parmesan cheese

CAESAR SALADE | 18
Chicken thighs - romaine lettuce - egg - croutons - Parmesan cheese