

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 | 18

*Truffle mayonnaise - pine nuts - salad -
cucumber - Parmesan cheese*

FOIE GRAS | 21

*Dutch sugar bread - sauce of PX -
caramelised apple*

VEAL CHEEKS | 19

*Slow-cooked - gravy - potato foam -
Brussels sprouts - Mangalica*

STEAK TARTARE 'MRIJ' | 22

*Olive oil - shallots - capers - caviar -
bone marrow - egg yolk cream*

TUNA TACO'S | 16

*Crispy tacoshell - avocado -
tuna tartare - 2 pieces*

KING SCALLOPS | 19

*Foam of beurre noisette -
samphire - hazelnuts*

BLACK TIGER PRAWNS | 18

Bisque sauce - ikura - green herb oil

SMOKED BURRATA | 18 

*Tomato - basil emulsion - pesto oil -
black garlic - balsamic vinegar*

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 | 28

Hollandaise - potato - leek

TURBOT FILLET | 34

Sauerkraut - celeriac - ceps sauce

TUNA STEAK | 34

*Oxheart cabbage - harrissa -
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*