

## 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** | 17

*Ancient Hungarian pork - 24 months*

**SECRETO 07** | 17

*Rib-eye - 7 herbs and spices - dry aged*

**ENIGMA** | 16

*Picanha - pimenton - smoked*

**CHARCUTERIE PLATTER** | 26

*Served with crostini, dip and olives*

## APPETIZERS

**BREAD** | 7 🍷

*Herb butter - olive oil*

**CROQUETAS** | 16

*Mangalica ham - basil*

**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** | 50

**30 GR. PERLE IMPERIAL** | 90

**50 GR. PERLE IMPERIAL** | 125

## STARTERS

**CARPACCIO** | 18

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

**SPRINGROLL** | 20

*Quail leg - quail springroll -  
sauce of poultry*

**OSSENSTAART GYOZA** | 21

*Homemade - crispy chili oil -  
ponzu vinaigrette - spring onion*

**STEAK TARTARE 'MRIJ'** | 23

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

**TUNA TACO'S** | 16

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

**KING SCALLOPS** | 21

*Fresh truffle - Jerusalem artichoke -  
leek - hazelnuts*

**BLACK TIGER PRAWNS** | 19

*Tom Kha Kai sauce - coriander*

**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 | 38**

*220 grams*

**NY STRIP STEAK | 38**

*300 grams - dry aged*

**TOMAHAWK STEAK | 119**

*1000 grams - dry aged*

## **ABERDEEN ANGUS**

*Highlands, Scotland*

**NY STRIP STEAK | 46**

*300 grams - dry aged*

**RIB-EYE | 48**

*300 grams - dry aged*

## **BLACK ANGUS**

*Creekstone Farms, USA*

**PORTERHOUSE STEAK | 159**

*1000 grams*

## **AUSSIE WAGYU**

*Stone Axe, Australia*

**NY STRIP STEAK | 89**

*250 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 | 49**

*Tartar sauce - lemon*

### **SALMON FILLET | 29**

*Orange confiture - potato foam*

### **HALIBUT | 34**

*Must try! - poached - lentils -  
jus of oxtail*

### **SEABASS | 32**

*Vadouvan - saffron - fennel salad*

### **LOBSTER LINGUINE | 34**

*1/2 lobster - grilled - aglio e olio*

*Option: whole lobster +26*

## SIDE DISHES

### **ROMAINE LETTUCE | 8** 🌿

*Pomegranate - yogurt - avocado*

### **CAULIFLOWER | 11** 🌿

*Vadouvan - chimichurri - hazelnut*

### **LINGUINE AL TARTUFO | 18** 🌿

*Fresh truffle - truffle butter*

### **LEEK GRATIN | 10** 🌿

*Bechamel - parmesan - mixed nuts*

### **BIMI 'ASIAN' | 12** 🌿

*Sesame - crispy onion - soy foam*

### **FRESH FRIES | 7** 🌿

*With mayonnaise or truffle & parmesan*

### **SAUCES | 3**

*Chimichurri, pepper, truffle or portwine sauce*

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

## DESSERTS

### **TIRAMISU** | 11 p.p.

*Available to order from 1 person -  
mascarpone - espresso - cocoa*

### **DAME BLANCHE** | 11

*Vanilla - dark chocolate - whipped cream*

### **MAGNUM 'JAXX'** | 12

*Selection of 2 homemade Magnums*

### **CRÈME BRÛLÉE** | 14

*Vanilla - fresh forest fruits*

### **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*