

## 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** | 15

*Crispy - sesame - umami glaze*

**GYOZA** | 16

*Japanese dumpling - chicken*

**CHICKEN CASHEW BITES** | 16

*Sesame seasoning - scallions*

**TOAST SMOKED EEL** | 17

*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*

### **VITELLO TONNATO** | 18

*Veal topside - tuna sauce - pickled vegetables*

### **STEAK TARTARE** | 21

*Handcut Simmentaler tenderloin -  
egg yolk cream - caviar - basil*

### **TUNA TACO'S** | 16

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

### **ASPARAGUS SMOKED SALMON** | 22

*Hollandaise sauce - boiled egg*

### **ASPARAGUS KING SCALLOP** | 26

*Mangalica ham - truffle sauce - hazelnuts*

### **BLACK TIGER PRAWNS** | 19

*Tom Kha Kai sauce - coriander*

### **GRILLED CAMEMBERT** | 17 🍷

*Honey - walnuts - grapes - crostini*

### **SMOKED BURRATA** | 18 🍷

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

# SUSHI ROLLS

## SPECIALS

### **DON'T BE SHELLFISH | 32**

*Ebi tempura - cucumber - avocado -  
crab topping - mango*

### **SEXY LOBSTER | 36**

*Half lobster - cucumber -  
avocado topping - crayfish*

## CLASSICS

### **CHICKEN TERIYAKI | 23**

*Crispy chicken - teriyaki sauce -  
avocado - furikake seasoning*

### **EBI TEMPURA | 24**

*Crispy tempura shrimp - cucumber -  
avocado topping - tobiko*

### **ABURI SALMON | 24**

*Salmon - avocado - unagi sauce -  
flamed salmon topping - red pepper*

### **SPICY TUNA | 23**

*Avocado - cucumber - tamago -  
Akami tuna topping - spicy mayo*

### **AVOCADO SALMON | 22**

*Salmon - cucumber - sesame -  
avocado topping - ikura*

# SASHIMI

*Per 6 pieces.*

**SALMON | 19**

**TUNA | 21**

**MIX | 20**

*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*

**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** | 49

*Tartar sauce - lemon*

### **MUSSELS À LA PROVENÇAL** | 29

*Tomato - shallots - sour cream*

### **SEABASS** | 32

*Vadouvan sauce - saffron - fennel salad*

### **ASPARAGUS SALMON** | 34

*Hollandaise sauce - boiled egg -  
baby potatoes*

### **ASPARAGUS LOBSTER** | 38

*1/2 lobster - Hollandaise sauce - boiled egg  
Option: whole lobster +26*

## SIDE DISHES

### **CAESAR SALAD** | 8 🌿

*Little gem - Caesar dressing*

### **WHITE ASPARAGUS** | 16 🌿

*Hollandaise - boiled egg*

### **LINGUINE AL TARTUFO** | 18 🌿

*Fresh truffle - truffle butter*

### **BIMI 'ASIAN'** | 12 🌿

*Sesame - crispy onion - soy foam*

### **FRESH FRIES** | 7 🌿

*With mayonnaise or truffle & parmesan*

### **SAUCES** | 3

*Herb butter, pepper, truffle or portwine sauce*

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

## DESSERTS

### **DAME BLANCHE** | 12

*Vanilla - dark chocolate - whipped cream*

### **MAGNUMS 'JAXX'** | 18

*Gold plated - 2 homemade Magnums*

### **STRAWBERRY ROMANOFF** | 15

*Fresh strawberries - forest fruit gel -  
vanilla ice cream - strawberry cream*

### **CHEESECAKE 2.0** | 14

*Raspberry - mix yourself*

### **GLASS / LITER SCROPPINO** | 9 / 31

*Lemon ice-cream - limoncello - prosecco*

### **SELECTION FROMAGE** | 16

*4 cheeses - confiture pairing*

## LUNCH

**UNTILL 16:00 HRS**

### **BRIOCHE SALMON** | 17

*Smoked salmon - Hollandaise -  
egg salad - salmon caviar*

### **GREY SHRIMP CROQUETTES** | 16

*Cocktail sauce - parsley - brioche*

### **FLUFFY OMELET** | 16 🍴

*Toast - tomato salade - feta -  
shallots - spicy dressing*

### **WRAP CRISPY CHICKEN** | 18

*Bacon - lettuce - cheddar - 'Jaxx sauce'*

### **CAESAR SALAD** | 18

*Chicken thighs - romaine lettuce - egg -  
croutons - Parmesan cheese*

### **CARPACCIO SALAD** | 19

*Truffle mayonnaise - pine nuts -  
lettuce - Parmesan cheese*

## KIDS STARTERS

### MAKI SALMON | 14

*Small sushi roll - 8 pieces - soy sauce*

### MAKI AVOCADO | 14 🥑

*Small sushi roll - 8 pieces - soy sauce*

### MAKI CUCUMBER | 14 🥑

*Small sushi roll - 8 pieces - soy sauce*

### KIDS CARPACCIO | 14

*Truffle mayonnaise - pine nuts -  
lettuce - Parmesan cheese*

## KIDS MAIN COURSE

### TENDERLOIN TIPS | 18

*Fries - salad - apple sauce*

### FRIKANDEL | 15

*Fries - salad - apple sauce*

### CHICKEN NUGGETS | 15

*Fries - salad - apple sauce*

### MINI BEEF CROQUETTES | 15

*Fries - salad - apple sauce*

## KIDS DESSERT

### KIDS DAME BLANCHE | 8

*Vanilla ice-cream - whipped cream -  
warm chocolate sauce*

### KIDS ICE CUP | 7

*You can take the  
cup home :)*