

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

PARMA PALLAVICINA | 17

Exclusive Parma ham - aged 24 months

WEST-VLAAMS ROOD | 18

Sir-loin - brined and seasoned

SECRETO 07 | 18

Rib-eye - 7 herbs and spices - dry aged

CHARCUTERIE PLATTER | 27

Served with crostini, dip and olives

APPETIZERS

FOCACCIA | 7 

Olive oil - aioli

CROQUETAS | 16

Parma 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

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*

'JAXX' ALBONDIGAS | 19

*Lamb meatballs - tomato -
Parmesan cheese - pita bread*

TUNA TATAKI | 20

*Ponzu vinaigrette - avocado -
cucumber - sesame*

KING CRAB | 29

*Price per 100 grams - look warm -
beurre noisette - lime*

KING SCALLOP | 20

Dolce zero - hazelnuts - chocolate - truffle

ARGENTINIAN SHRIMP | 22

Bisque of the shells - picalilly - fennel

SMOKED BURRATA | 18 🍷

Tomato - basil emulsion - 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

DUAL-PURPOSE

Grass-fed, the Netherlands

NY STRIP STEAK | 39

300 grams - dry aged

T-BONE STEAK | 59

500 grams

BLACK ANGUS

Creekstone Farms, USA

RIB-EYE | 49

300 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 | 49

Tartar sauce - lemon

MUSSELS À LA PROVENÇAL | 29

Tomato - shallots - sour cream

TURBOT | 36

*Musterd-dill sauce - baby spinach -
pickled vegetables*

YELLOWTAIL KINGFISH | 32

*Citrus beurre blanc - herb oil -
green veggie cream*

LOBSTER LINGUINE | 36

*1/2 lobster - boiled - aglio e olio
Option: whole lobster +26*

SIDE DISHES

CAESAR SALAD | 8 🌿

Little gem - Caesar dressing

GREEN ASPARAGUS | 14 🌿

Hollandaise sauce

LINGUINE AL TARTUFO | 14 🌿

Fresh truffle - truffle butter

CAULIFLOWER | 12 🌿

Chimichurri - hazelnuts

FRESH FRIES | 7 🌿

With mayonnaise or truffle & parmesan

SAUCES | 3

Chimichurri, pepper, truffle or red port wine

*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 :)*