

Jansz.

DINNER





STARTERS

DUTCH YELLOWTAIL CEVICHE <i>Bergamot, Avocado</i>	20
RAW BEEF XO <i>Mushroom, Chives, Sourdough</i>	18
TOMATO SALAD <i>Roses, Goat's Cheese, Watermelon</i>	18
SEABREAM CRUDO <i>Green Shiso, Atlantic Herring, Dashi</i>	18
CELERIAC <i>Ponzu, Black Pepper, Herbs</i>	18

MAINS

ROASTED SEABASS <i>Baby Spinach, Sauce 'Vin Jaune'</i>	35
GRILLED BEEF TENDERLOIN <i>Runner Beans, Tarragon, Long Pepper Jus</i>	45
BRAISED LAMB <i>Leek, Horseradish, Lamb Jus</i>	36
ROASTED CHICKEN <i>Yellow Bell Pepper, Romesco Sauce</i>	28
SPRING CARROTS 'HUTSPOT' <i>Carrot Hollandaise, Onion Jus</i>	26
PULITZER BURGER <i>Fries, Brioche, Cheese, Amsterdam Pickles</i>	26
DOVER SOLE (500G) <i>Beurre Noisette, Capers, Lemon</i>	65
RIBEYE FROM DUTCH HOLSTEIN COW (500G) <i>Shallot Jus</i>	95

SIDES

POTATO MOUSSELINE <i>Lemon, Cracklings</i>	7
FRENCH FRIES <i>'Oude Kaas', Chives</i>	7
CHARRED BABY CORN <i>Black Garlic, Coriander</i>	9
CHICORY <i>Lovage, 'Goudse Opleg' Cheese</i>	7
SUGAR PEA SALAD <i>Avocado, Dill, Goat Yogurt</i>	7

ALLERGIES

Jansz. endeavours to create a memorable dining experience for all guests.
Should you have any food allergies or specific dietary requirements,
please let our staff know and we will be happy to accommodate.