

# Jansz.

## FESTIVE MENU

€120 per person

### APERITIF

*Bread & Butter, Glass of Champagne Delamotte Brut*

### DUTCH KING FISH

*Watercress, Roasted Winter Vegetables*

### EGGPLANT

*Hummus, Spiced Oil, Pine Nuts*

### CONFIT DUCK LEG

*Celeriac, Goose Liver, Duck Jus*

### PURE CHOCOLATE

*Cranberry, Cherry*



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## WINE PAIRING

€53 per person

### DUTCH KING FISH

*Simonsig Estate - Stellenbosch, South Africa, Chenin Blanc*

### EGGPLANT

*Domaine Des Broses - Sancerre, France, Sauvignon Blanc*

### CONFIT DUCK LEG

*Torleanzi Tyrannus - Puglia, Italy, Primitivo di Manduria*  
*Or*

*Maison Les Alexandrins - Crozes-Hermitage, France, Marsanne Roussanne*

### PURE CHOCOLATE

*Taylor's 10y Tawny Port*



# Jansz.

## FESTIVE LUNCH MENU

€100 per person

### APERITIF

*Bread & Butter, Glass Of Champagne*

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### DUTCH KING FISH

*Watercress, Roasted Winter Vegetables*

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### CONFIT DUCK LEG

*Celeriac, Goose Liver, Duck Jus*

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### PURE CHOCOLATE

*Cranberry, Cherry*

