

Jansz.

FOR THE TABLE

SOURDOUGH BREAD & BUTTER	7
VEGETABLE PLATTER	7
SMOKED ALMONDS & OLIVES	7
CHARCUTERIE	16

SMALL PLATES

EGGPLANT <i>Hummus, Spiced Oil, Pomegranate</i>	13
KINGFISH CRUDO <i>Watercress, Beetroot, Radish</i> Caviar 3gr	21 15
CARPACCIO <i>Smoked Beef, Capers, Piccalilly</i>	19

SIDES

SMASHED POTATO	7
FRIES	7

DESSERTS

DUTCH APPLE PIE <i>Vanilla Sauce, Chestnut Ice Cream</i>	12
PURE CHOCOLATE <i>Cranberry, Cherry</i>	12
PEANUT BUTTER SUNDAE <i>Biscuit, Sea Salt</i>	12

WINES

DOMAINE DES BROSSES <i>Sancerre, France, Sauvignon Blanc</i>	15	89
DOMAINE MONIOT NIE <i>Santenay, France, Chardonnay</i>	23	115
PODERI LUIGI EINAUDI <i>Barolo, Italy, Nebbiolo</i>		145
ROCCA DELLE MACIE <i>Chianti, Italy, Sangiovese</i>	12	60
TAYLOR'S 10 TAWNY PORT <i>Duoro, Portugal, Touriga Nacional</i>	8.5	79
TSCHIDA OTTONEL AUSLESE <i>Burgenland, Austria, Muscat</i>	11	55
CHÂTEAU VIOLET SAUTERNS <i>France, Bordeaux, Sauvignon Blanc</i>	10	79



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SMELT CHEESE FONDUE

Jansz. and SMELT have teamed up to bring you an unforgettable cheese fondue experience in our cozy winter garden.

Choose your favorite cheese fondue alongside our select menu of Jansz. favorites.

SWISS 30

*Létivaz alpage, vacherin fribourgeois,
appenzeller noir*

LOUIS JADOT COUVENT DES JACOBINS 88

Burgundy, France, Pinot Noir

DUTCH 26

Petit doruvel, tynjetaler, bunker blosse

GEORG MOSBACHER 9 54

Plaz, Germany, Riesling

TRUFFLE 28

Raclette a la truffle, doruvel truffle, farmers hole cheese

WILLIAM FEVRE 16 95

Chablis, France, Chardonnay

All fondues are served with crunchy sourdough bread & fresh seasonal vegetables.

Smelt

KAASFONDUE EXTRAORDINAIRE

