

# Jansz.

## FOR THE TABLE

SOURDOUGH BREAD & BUTTER 5

OYSTERS 4/22  
*Per piece/per half dozen*

## SMALL PLATES

NORTH SEA CRAB TOAST 9

BURRATA 15  
*Eggplant, Pine Nuts, Spices*

ERINGI MUSHROOM 12  
*Poached Egg, Vegetable Jus*

SEABASS CRUDO 16  
*Fennel, Madame Jeanette, Orange*

VENISON 16  
*Figs, Celeriac, Hazelnut*

## SIDES

FRIES 5

BRUSSELS SPROUTS 7  
*Mushroom*

GREEN SALAD 7  
*Buttermilk Ranch, Bok Choy, Cucumber*

## MAINS

CAVOLO NERO & GARLIC RAVIOLI 22  
*Brown Butter, Chestnut*

FISH OF THE DAY 23

JANSZ. BURGER 19  
*Reypenaer, Remoulade*

CHICKEN "POT-AU-FEU" 22  
*Market Vegetables, Lavas*

STEAK & FRIES 28  
*Béarnaise*

## DESSERTS

CARROT CAKE 8  
*Cream Cheese*

STEWED PEARS 9  
*Dutch Yogurt, Cinnamon*

CHEESE PLATTER 13  
*Three Dutch Cheeses*



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