

MENU bites

JALAPEÑO-CHEDDAR SAUSAGE bbq sauce (2)	6.50
CRISPY FRIED ONION RINGS aioli	✓ 6.00
SPICY CHICKEN WINGS honey, chili	6.00
JULIUS' PULLED PORK CROQUETTES smokey mayonnaise (3pcs)	5.50
GUACAMOLE avocado dip with warm nachos	✓ 6.50
GRILLED COUNTRY BREAD aioli	✓ 5.50

julius' favorite starters

QUINOA SALAD grilled vegetables, sauce antibiose, roasted almonds	✓ 10.50
PULLED PORK TORTILLA smokey mayonnaise, pickle	10.00
VIETNAMESE PORK BELLY sweet-sour cucumber, Nuoc Mam	9.00
FRIED TOSTADA smoked salmon, beetroot, pickles mayonnaise	10.50
SHARED EVERGREENS salmon, pork belly, 2 choices of the chef (2 p)	19.50

sliders

BEEF SLIDER Black Angus mini burger, sweet onion, cheddar (2pcs.)	9.75
VEGGIE SLIDER grilled mushroom burger, onion, Emmentaler (2pcs.)	✓ 9.75

If you can't choose between the sliders, you can also choose two different sliders if you like.

veggies

AVOCADO FROM THE GRILL poached egg, béarnaise sauce	✓ 7.50
GRILLED EGGPLANT miso, spicy tofu	✓ 7.50
ROASTED CAULIFLOWER cream of Jerusalem artichoke, hazelnuts	✓ 7.50
GRILLED LEEK beurre noisette, Parmesan cheese	✓ 7.50
GRILLED GREEN ASPARAGUS red onions, almonds	✓ 7.50
BEETS FROM THE BGE goats cheese cream, orange	✓ 7.50

all veggie dishes are the size of a starter, choose two as a main course.

fish

DORADE FILLET grilled zucchini, jacket potato, antiboise sauce	21.50
CODFISH green salad, jacket potato, coriander aioli	24.50

MENU burgers

BLACK ANGUS LADYS BURGER (5.3 oz.)	15.00
sweet onion, bacon, cheddar, Julius burger sauce	
BLACK ANGUS MEN'S BURGER (7 oz.)	18.00
sweet onion, bacon, cheddar, JBG burger sauce	
VEGGIE BURGER	✓ 14.50
made of rice, black beans, sweet onion, cheddar	
JULIUS' SUPER DUPER BEEF & PORK BURGER (8.8 oz)	18.50
sweet onion, bacon, cheddar, JBG burger sauce & homemade pulled pork	

Dishes above are served with triple cooked fries and coleslaw

meat

ORIENTAL SPARE RIBS pork shoulder ribs, hoisin, honey	18.50
CHICKEN THIGH herbs sauce	19.50
FLAT IRON USA succade-steak (7.0 oz.)	22.50
LADY TENDERLOIN Aberdeen Angus (5.3 oz.)	22.00
TENDERLOIN Aberdeen Angus (7.0 oz.)	24.50
CLASSIC BEEF SHOULDER STEAK soft braised sauerkraut, panchetta	21.25

WET-AGED Regularly we hang wet-aged beef in our coolers. Please contact our staff for availability and price. The price depends on the weight and type of meat.

The dishes above are served with baked potato or triple cooked fries and seasonal veggies.

sauces

DUXELLES SAUCE of fried mushrooms, shallot, garlic	3.50
BÉARNAISE SAUCE tarragon, egg and butter (warm)	3.50

Cold sauces, curry, bbq, garlic and ketchup by Julius' recipe are served at your table.

If you can't get enough of Julius' sauces, you can buy them to take home with you. Please have a look on the next page for more information.

sides

TRIPLE COOKED FRIES homemade mayonnaise	✓ 3.50
GREEN SALAD bourbon-maple-bacon vinaigrette	3.50

sweets

CHOCOLATE LAVA CAKE orange curd, crème fraiche	7.50
PINEAPPLE ROTI coconut crumble, vanilla sabayon, ice cream	7.50
HOMEMADE CHEESECAKE walnut caramel, crème fraiche	7.50
GIESER WILDEMAN PEAR Frangipane, caramel, tangerine sorbet	7.50
COFFEE PLUS with warm custard pies	5.50
SAINT MARCELIN cow cheese, hot from the bbq, country bread	10.75

✓ = Vegetarian

Questions related to allergens, please ask our team
See other side

WINE

dessert wine

MOSCATEL, QUINTA DO PORTAL	7.50
Moscatel, Douro, PT	
MAURY 'MISE TARDIVE, 09' POUDEIROUX	5.75
Maury, Roussillon, FR	

julius & bert's choice

These are Julius and Bert's favorite wines. They taste them regularly and with pleasure. The price is also nice and makes them even tastier! The reds can be decanted.

POUILLY FUMÉ "LES CRIS" DOMAINE CAILBOURDIN '14	43.00
Loire, FR	
BAUMARD "CLOS SAINT YVES" '13	44.00
Chenin Blanc, Loire, FR	
CHABLIS, DOMAINE BERNARD DEFAIX '15	49.00
Chardonnay, Bourgogne, FR	
MEURSAULT 'LES GRANDS CHARRONS' '13, GIRARDIN	79.00
Chardonnay, Bourgogne, FR	
CONDRIEU 'LES CHAILLETS' '14, YVES CULLERON Â CHAVANAY	86.00
Viognier, Rhône, FR	
RET JASPER '13 RAATS	49.75
Cab.Franc, cab. sauv, merlot, malbec & petit verdot, Stellenbosch, SA	
PINOTAGE LIBERTÉ '14 B. VINTNERS	72.75
Pinotage, Stellenbosch, SA	
PESQUERA CRIANZA '13	46.00
Tempranillo, Ribera del Duero, ES	
ROSSO DEL CONTE '12 TASCA D'ALMERITA	99.00
Nero d'Avola, Sicilië, IT	
CHÂTEAU MUSAR RED '09	56.00
Cabernet Sauvignon, Carrignan, Cinsault, Bekaa Valley, LB	Magnum '09 107.00
AMARONE DELLE VALPOLICELLA "TEDESCHI" '12	86.00
Corvina, Molinara, Rondinella, Veneto, IT	

merchandise

SAUCES COLD	250 ml	500 ml
Ketchup, BBQ, curry and garlic	4.50	7.50
Trio of sauces	12.50	20.00
Quatro of sauces	16.00	25.00
JULIUS COOKING BOOKS		
Smart BBQ	27.50	
Smart light	15.00	
Simple Smart Cooking	30.00	
BBQ Bijbel	30.00	

WINE & BUBBLES

bubbles

CAVA ARTE LATINO BRUT, CATALONIE, ES	6.75	35.00
SPARKLING AZAHARA SHIRAZ	6.75	35.00
MOET & CHANDON, GRAND VINTAGE '06, FR		90.00

white

SAUVIGNON '16 'SIDEWAYS'	4.75	25.00
Sauvignon Blanc, Robertson, SA		
CHARDONNAY '15 CROIX DE LA RÉSIDENCE	5.00	27.00
Chardonnay, languedoc, FR		
VERDICCHIO 'LE VELE' '15, TERRE CORTESI	5.50	29.00
Verdicchio, Marche, IT		42,00
PINOT GRIGIO '15 L'ELFO	5.75	31.50
Pinot Grigio, Sacchetto Veneto, IT		
PICPOUL DE PINET '15 FÈLINES JOURDAN	5.75	30.50
Picpoul, languedoc, FR		
VIIGNIER '15 AVEC	6.00	33.50
Viognier, Languedoc, FR		
ALBARIÑO '15 PIEDRA DEL MAR	6.00	34.00
Albariño, Rias Baixas, ES		
WEIßER BURGUNDER TROCKEN '15 DR. DEINHARD	6.25	34.00
Weißer Burgunder, Pfalz, DE		

rose

MONTALIS ROSÉ '15	4.50	23.50
Syrah, Grenache, Languedoc, FR		
AVEC' ROSÉ '14	6.00	33.00
Grenache, Provence, FR		

red

SHIRAZ 'DEAKIN' '15	4.75	25.00
Shiraz, Victoria, AUS		
CABERNET SAUVIGNON RESERVA '14, CARMEN	5.00	27.00
Cabernet Sauvignon, Maipo, CL		
MALAVIDA '14, TONI ARRAEZ	5.75	29.75
Monastrell, Tempranillo, Cab. Sauvignon, Syrah, Valencia, ES		Magnum
TEMPRANILLO JOVEN '15, BODEGAS ENATE	6.00	30.50
Tempranillo, Somontano, ES		
MERLOT '15, CORETTE	6.00	30.50
Merlot, Languedoc, FR		
CATENA MALBEC '14 VISTA FLORES	6.75	36.00
Malbec, Mendoza, AR		
PINOT NOIR 'VOTRE SANTE' '14, FRANCIS F. COPPOLA	7.00	37.00
Pinot Noir, California, US		
BARBERA D'ALBA '14, "TRE VIGNE", VIETTI		48.00
Barbera, Piëmonte, IT		

For special wines see our last page