

MENU bites

HOMEMADE PATÉ compote	5.50
CRISPY FRIED ONION RINGS aioli	✓ 6.00
SPICY CHICKEN TEMPURA chilli spice dip	5.50
PULLED PORK CROQUETTES smokey mayonnaise (3pcs)	5.50
GUACAMOLE avocado dip with warm nachos	✓ 6.50
BREAD dips and sour	✓ 5.50

starters

PAPADUM QUINOA grilled onion, zucchini, bell pepper mayo, misuna	✓ 10.50
STEAK TARTARE poached egg	11.50
VIETNAMESE PORK BELLY sweet-sour cucumber, Nuoc Mam	9.00
SALMON seared, piccalilly mayo	10.50
TO SHARE combination of meat, fish, vegetarian, bread and dip (2 p)	19.50

veggies

AVOCADO FROM THE GRILL poached egg, béarnaise sauce	✓ 7.50
ROASTED ROMANESCO cream of Jerusalem artichoke, hazelnuts	✓ 7.50
GRILLED CHINESE CABBAGE soy mayo, sesame seed, coriander	✓ 7.50
GRILLED GREEN ASPARAGUS red onions, almonds	✓ 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
GUNARD fennel, thyme-rosemary potato's, mustard mayo	22.50

MENU burgers

BLACK ANGUS LADYS BURGER (150 gr./5.3 oz.) sweet onion, bacon, cheddar, Julius burger sauce	15.00
BLACK ANGUS MEN'S BURGER (200 gr./7 oz.) sweet onion, bacon, cheddar, JBG burger sauce	18.00

Dishes above are served with triple cooked fries and coleslaw

meat

HOMEMADE SPARERIBS 5 spice & cola	18.50
SPRING CHICKEN salsa verde	21.00
<i>The dishes above are served with thyme-rosemary potato or triple cooked fries and coleslaw</i>	
FLAT IRON USA succade-steak (200 gr./7.0 oz.)	22.50
LADY TENDERLOIN Aberdeen Angus (150 gr./5.3 oz.)	22.00
TENDERLOIN Aberdeen Angus (200 gr./7.0 oz.)	24.50
BRISKET USA chimichurri (200 gr./7.0 oz.)	21.50
QUICHE tapenade	✓ 14.50

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 thyme-rosemary potato or triple cooked fries and seasonal veggies.

sauces

RED WINE SAUCE	3.50
BÉARNAISE SAUCE tarragon, egg and butter (warm)	3.50
CHIMICHURRI	2.50

Cold sauces, bbq and garlic are served at your table.

sides

TRIPLE COOKED FRIES homemade mayonnaise	✓ 3.50
GREEN SALAD vinaigrette	3.50

sweets

CHOCOLATE MOUSSE white and pure chocolate	6.50
HOMEMADE CHEESECAKE	6.50
MILKSHAKE coffee, amaretto	6.50

✓ = 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	

favorite wines

These are our favorite wines. The price is also good and makes them even tastier! The reds can be decanted.

POUILLY FUMÉ "LES CRIS" DOMAINE CAILBOURDIN '15	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' '15, YVES CUIILLERON 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 '15 B. VINTNERS	72.75
Pinotage, Stellenbosch, SA	
PESQUERA CRIANZA '13	46.00
Tempranillo, Ribera del Duero, ES	
ROSSO DEL CONTE '12 TASCIA 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

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 '17 'SIDEWAYS'	4.75	25.00
Sauvignon Blanc, Robertson, SA		
CHARDONNAY '15 CROIX DE LA RÈSIDENCE	5.00	27.00
Chardonnay, Languedoc, FR		
VERDICCHIO 'LE VELE' '16, TERRE CORTESI	5.50	29.00
Verdicchio, Marche, IT		
PINOT GRIGIO '16 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 '16 AVEC	6.00	33.50
Viognier, Languedoc, FR		
ALBARIÑO '16 PIEDRA DEL MAR	6.00	34.00
Albariño, Rias Baixas, ES		
WEIßER BURGUNDER TROCKEN '16 DR. DEINHARD	6.25	34.00
Weißer Burgunder, Pfalz, DE		

rose

MONTALIS ROSÉ '15	4.50	23.50
Syrah, Grenache, Languedoc, FR		

red

SHIRAZ 'DEAKIN' '16	4.75	25.00
Shiraz, Victoria, AUS		
CABERNET SAUVIGNON RESERVA '15, CARMEN	5.00	27.00
Cabernet Sauvignon, Maipo, CL		
TEMPRANILLO JOVEN '16, 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 '15, "TRE VIGNE", VIETTI		48.00
Barbera, Piemonte, IT		

For special wines see our last page