

MENU

bites

HOMEMADE CHICKEN SPRING ROLL soy dip (3pcs)	6.00
CRISPY FRIED ONION RINGS aioli	✓ 6.00
HOLY SMOKE CROQUETTES smokey mayonnaise (3pcs)	5.50
NACHOS avocado dip (tomato, olives, corn, grated cheddar)	✓ 6.50/10.50
BREAD dips & sour	✓ 6.50

starters

PANZELLA ROAST aceto balsamic dressing	✓ 8.50
SMOKED RIB-EYE truffle mayonnaise	10.50
PORK CHAR SIU pineapple-red coleslaw	9.00
TUNA SESAME avocado cream	12.50
CARPACCIO OF SEA BASS saffron mayonnaise	10.50
TO SHARE combination of meat, fish, vegetarian, bread and dip (2 p.)	19.50

veggies

CHICORY TARTE TATIN citrus compote	✓ 7.50
ROASTED PARSNIP apple, mushrooms	✓ 7.50
ROASTED CAULIFLOWER muslin of black olives, parmesan galette	✓ 7.50
STUUFED PORTOBELLO mozzarella, olives, cherry tomatoes	✓ 7.50

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

meat

HOMEMADE SPARE RIBS 5 spice & cola	17.50
MOROCCAN CHICKEN DRUMSTICK harissa sauce	16.50
<i>the dishes above are served with thyme-rosemary potatoes or triple cooked fries and coleslaw.</i>	
FLAT IRON usa sucade-steak (200 gr./7.0 oz)	22.50
LADY Tournedos aberdeen angus (150 gr./5.3 oz.)	22.00
WEEKLY CHANGING MEAT DISH ask our staff	20.50
BRISKET USA chimichurri (200 gr./7.0 oz)	21.50
SEASONAL VEGGIE STRUDEL béarnaise	✓ 16.50

WET-AGED regularly we hang wetaged 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 potatoes or fries from frietboutique and vegetable gratin of the season.
our meat is coated with herbal oil.*

MENU

burgers

JBG BURGER	17.50
sweet and sour cucumber, onion, manchego cheese, piccalillymayo	
TO ORDER EXTRA	
fried onion rings	1.00
pastrami of brisket	1.00

dishes above are served with fries from frietboutique and coleslaw.

fish

TUNA STEAK roasted garlic - lemonsauce	23.50
CATCH OF THE DAY ask our staff	19.50

sauces

BÉARNAISE warm	3.50
CHIMICHURRI	2.50

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

sides

FRIES FROM FRIETBOUTIQUE homemade mayonnaise	✓ 3.50
THYME-ROSEMARY POTATOES	✓ 3.50
GREEN SALAD vinaigrette	✓ 3.50
FRESH DUCK LIVER	4.00

sweets

TIRAMISU OF OREO baileys	6.50
CHEESECAKE changing weekly	6.50
LIMONCELLO PANNA COTTA pistachio crumble, cranberry jelly	6.50

dessert wine and cocktail

MOSCATEL, QUINTA DO PORTAL	7.75
Moscatel, Douro, PT	
MAURY 'MISE TARDIVE, 09' POUDEROUX	5.75
Maury, Roussillon, FR	
ESPRESSO MARTINI	8.50
espresso, vodka, kahlúa	

✓ = vegetarian

questions related to allergens, please ask our team.

white

NESPOLINO '16 Trebbiano e Chardonnay IT	4.25	22.50
SAUVIGNON '17 'SIDEWAYS' Sauvignon Blanc, Robertson, SA	4.75	25.00
CHARDONNAY '15 CROIX DE LA RÈSIDENTE Chardonnay, Languedoc, FR	5.00	27.00
TREBBIANO D' ABRUZZO '16 Lume, I Lauri, IT	5.50	29.00
VERDICCHIO 'LE VELE' '16, TERRE CORTESI Verdicchio, Marche, IT	5.50	29.00
PINOT GRIGIO '16 L'ELFO Pinot Grigio, Sacchetto Veneto, IT	5.75	31.50
PICPOUL DE PINET '15 FÈLINES JOURDAN Picpoul, Languedoc, FR	5.75	30,50
VIOGNIER '16 AVEC Viognier, Languedoc, FR	6.00	33.50
ALBARIÑO '16 PIEDRA DEL PIEDRA DEL MAR Albariño, Rias Baixas, ES	6.00	34.00
WEIßER BURGUNDER TROCKEN '16 DR. DEINHARD Weißer Burgunder, Pfalz, DE	6.25	34.00
BAUMARD 'CLOS SAINT YVES' '13 Chenin Blanc, Loire, FR		44.00
CHABLIS, DOMAINE BERNARD DEFAIX '15 Chardonnay, Bourgogne, FR		49.00
MEURSAULT 'LES GRANDS CHARRONS' '13, GIRARDIN Chardonnay, Bourgogne, FR		79.00

rose

PINOT GRIGIO, BLUSH La Delizia, '16	4.50	23.50
AVEC ROSE No 4 Cabernet Grenache		37.50

red

SHIRAZ 'DEAKIN' '16 Shiraz, Victoria, AUS	4.75	25.00
CABERNET SAUVIGNON RESERVA '16, CARMEN Cabernet Sauvignon, Maipo, CL	5.00	27.00
COL DI SASSO, CASTELLO BANFI, '16 Cabernet Sauvignon, Sangiovese, Toscana, IT	5.50	29.00
TEMPRANILLO JOVEN '16, BODEGAS ENATE Tempranillo, Somontano, ES	6.00	30.50
MERLOT '15, CORETTE Merlot, Languedoc, FR	6.00	30.50
CATENA MALBEC '15 VISTA FLORES Malbec, Mendoza, AR	6.75	36.00
PINOT NOIR 'VOTRE SANTE' '14, FRANCIS F. COPPOLA Pinot Noir, California, US	7.00	37.00
PESQUERA CRIANZA '14 Tempranillo, Ribera del Duero, ES		46.00
ROSSO DEL CONTE '12 TASCA D'ALMERITA Nero D'Avola, Sicily, IT		99.00
CHÂTEAU MUSAR RED '09 Cabernet Sauvignon, Carrignan, Cinsault, Bekaa Valley, LB Magnum '09		107.00
AMARONE DELLE VALPOLICELLA "TEDESCHI" '13 Corvina, Molinara, Rondinella, Veneto, IT		86.00

bubbles

CAVA ARTE LATINO BRUT, CATALONIA, ES	6.75	35.00
SPARKLING AZAHARA SHIRAZ, AU	6.75	35.00
MOËT & CHANDON, GRAND VINTAGE '09, FR		90.00

cocktails

WHISKEY SOUR bourbon, lemon, bitter, egg-white	9.50
BLOODY BACON vodka, tomato juice, bacon	9.50
OLD FASHIONED bourbon, bitter, orange zest	9.50
ESPRESSO MARTINI espresso, vodka, kahlúa	8.50
LILLET-FEVER mint, cucumber	10.50
APEROL SPRITZ cava, soda	7.50

g&t's

TANQUERAY 10, THOMAS HENRY	10.25
BEEFEATER 24 & FEVER-TREE TONIC	10.00
GIN MARE & FEVER-TREE ELDERFLOWER	12.75
HENDRICKS & THOMAS HENRY TONIC	11.75
SLOANE'S & FEVER-TREE TONIC	10.75
SIPSMITH & FEVER-TREE MEDITERRANEAN	10.50

beer, tap

HEINEKEN	2.90
BRAND ZWAAR BLOND	3.60
BRAND DUBBELBOCK	4.00
HOLY SMOKE our own fruity ipa	3.60

beer, bottle

TOGUS our own porter	4.60
BRAND I.P.A	4.60
AFFIGEM BLOND, DUBBEL, TRIPEL	5.60
LAGUNITAS I.P.A	5.50
EDELWEISS, WEISSBIER	6.35
IKI GINGER BEER	5.60
FEVER GINGER BEER alcohol free	4.10

the wines can be found behind the menu