

MENU

bites

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

starters

PANZELLA ROAST aceto balsamic dressing	✓ 8.50
SMOKED RIB-EYE truffle mayonnaise	10.50
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 CAULIFLOWER muslin of black olives, parmesan galette	✓ 7.50
STUFFED 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
<i>the dishes above are served with thyme-rosemary potatoes or triple cooked fries and coleslaw.</i>	
MOROCCAN CHICKEN DRUMSTICK harissa sauce	16.50
FLAT IRON usa sucade-steak (200 gr./7.0 oz)	22.50
LADY Tournedos aberdeen angus (150 gr./5.3 oz.)	22.00
BRISKET USA chimichurri (200 gr./7.0 oz)	21.50

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 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 soy - gingersauce	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	6.50

dessert wine and cocktail

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

✓ = vegetarian

questions related to allergens, please ask our team.

white

SAUVIGNON '17 'SIDEWAYS'	4.75	25.00
Sauvignon Blanc, Robertson, SA		
CHARDONNAY '15 CROIX DE LA RÈSIDENTE	5.00	27.00
Chardonnay, Languedoc, FR		
TREBBIANO D' ABRUZZO '16	5.50	29.00
Lume, I Lauri, IT		
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		
VIOGNIER '16 AVEC	6.00	33.50
Viognier, Languedoc, FR		
ALBARIÑO '16 PIEDRA DEL PIEDRA DEL MAR	6.00	34.00
Albariño, Rias Baixas, ES		
BAUMARD 'CLOS SAINT YVES' '13	44.00	
Chenin Blanc, Loire, FR		
MEURSAULT 'LES GRANDS CHARRONS' '13, GIRARDIN	79.00	
Chardonnay, Bourgogne, FR		

rose

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

red

SHIRAZ 'DEAKIN' '16	4.75	25.00
Shiraz, Victoria, AUS		
COL DI SASSO, CASTELLO BANFI, '16	5.50	29.00
Cabernet Sauvignon, Sangiovese, Toscana, IT		
TEMPRANILLO JOVEN '16, BODEGAS ENATE	6.00	30.50
Tempranillo, Somontano, ES		
MERLOT '15, CORETTE	6.00	30.50
Merlot, Languedoc, FR		
CATENA MALBEC '15 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		
PESQUERA CRIANZA '14	46.00	
Tempranillo, Ribera del Duero, ES		
ROSSO DEL CONTE '12 TASCA D'ALMERITA	99.00	
Nero D'Avola, Sicily, IT		
AMARONE DELLE VALPOLICELLA "TEDESCHI" '13	86.00	
Corvina, Molinara, Rondinella, Veneto, IT		

bubbles

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

cocktails

WHISKEY SOUR bourbon, lemon, bitter, egg-white	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

beer, tap

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

beer, bottle

BRAND I.P.A	4.60
AFFIGEM BLOND, DOUBLE, TRIPLE	5.60
LAGUNITAS I.P.A	5.50
EDELWEISS, WEISSBIER	6.35
FEVER GINGER BEER alcohol free	4.10

the wines can be found behind the menu