

## TASTES OF JEF

### VEGETARIAN

**Beetroot**  
yogurt & walnut

and/or

**Tomato**  
tartlet & Belper Knolle

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**Celeriac \***  
walnut & pear

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**Cabbage**  
oyster mushrooms & coconut

and/or

**Hasselback**  
Achelse Blauwe & rucola

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**Pear**  
vanilla & pecan

3 courses €49,50 (without intermediate course)  
4 courses €59,50  
5 courses €69,50 (extra starter)  
6 courses €79,50

**\* Supplement truffle €12,50**

**Supplement cheeses instead of dessert €6,95**

**We charge a small additional charge for adjustments to the menus**

## TASTES OF JEF

### FAVOURITES

**Seabass \***  
Thai basil & chili pepper

and/or

**Steak tartare**  
ponzu & oyster

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**Scallop \*\***  
Jerusalem artichoke & beurre noisette

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**Cod fish**  
lardo & tomato

and/or

**Duck**  
Foie Royale & pumpkin

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**Chocolate**  
passion fruit & ginger

3 courses €49,50 (without intermediate course)  
4 courses €59,50  
5 courses €69,50 (extra starter)  
6 courses €79,50

**\* Supplement Blck Pearl® caviar €12,50**

**\*\* Supplement truffle €12,50**

**Supplement cheeses instead of dessert €6,95**

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## CLASSICS

**Tournedos Rossini** 55  
duck liver & truffle sauce

**Dover sole** 55  
à la meunière

## DESSERTS

**Chocolate** 10  
passion fruit & ginger

**Pear** 10  
vanilla & pecan

*Our menu is only available per table.*

## BITES

### GILLARDEAU OYSTERS

with red wine vinegar & shallots

or

with ponzu vinaigrette & lime

6 per piece  
33 per 6

### CAVIAR 'Discover the magic of Persian Caviar'

with blini, crème fraîche & chives

**Blck Pearl®**(€3,25 per g)  
refined and nutty

10g  
or  
30g

**Premium Osciëtra** (€4 per g)  
diamond sturgeon  
aromatic and intense

10g  
or  
30g