TASTES OF JEF

VEGETARIAN

Water melon
nori & soy

and/or

Ricotta
courgette & green olive

Pointed cabbage
vadouvan & apple

Hasselback
Achelse Blauwe & rucola

and/or

Brioche
Parmesan & mushrooms

White chocolate
pear & honey

3 courses €52,50 (without intermediate course)
4 courses €62,50
5 courses €72,50 (extra starter)
6 courses €82,50

Supplement cheeses instead of dessert €6,95
We charge a small additional charge for adjustments to the menus

TASTES OF JEF

FAVOURITES

Limburg trout *
celeriac & apple

and/or

Venison
Limburg mushroom & rye bread

Scallop *
Jerusalem artichoke & poultry jus

Haddock
leeks & Dutch shrimp

and/or

Veal steak
onion & parnsip

Citrus
carrot & caramel

3 courses €52,50 (without intermediate course)
4 courses €62,50
5 courses €72,50 (extra starter)
6 courses €82,50

**** Supplement oscietra caviar €12,50***
Supplement cheeses instead of dessert €6,95
We charge a small additional charge for adjustments to the menus

BITES

12.30 - 18.30

Lobster croquette
chives, 2 pieces

€21

Polenta
Parmesan & green herbs

€16

Brioche
Serrano & tomato

€18

GILLARDEAU OYSTERS

with ponzu vinaigrette & lime

€7 per piece
€39 per 6

or

with Madame Jeanette & orange

€7 per piece
€39 per 6

or

with bell pepper & cucumber

€7 per piece
€39 per 6

Tasting 3 of each €55