

Lunch menu Jefferson 11:00 – 16:00

Sandwiches (sourdough white or brown, or spelt roll + € 0,75)

Slow cooked brisket – Coleslaw – Sriracha mayo	9,5
Steak tartare - Toast – Fried capers	9,5
Tuna melt - Cheddar - Jalapeños	8,5
Grilled vegetables – Tomato hummus - Walnut – Goat cheese	9,0
Eggs Benedict with bacon or Royale with salmon	9,5
Van Dobben Dutch veal croquettes – Mustard mayonnaise	7,5
Spicy BBQ chicken	8,5
Smoked salmon – Beetroot pesto – Cottage cheese	10,5

Classics

Clubsandwich chicken and bacon/with fries	9,5/11,5
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Fried eggs or omelette (3 eggs)

Plain	7,5
+ Cheese/tomato/ham/bacon	+ 1,5
+ Smoked salmon	+ 2,5
+ Avocado	+ 1,0

Please inform us about your allergies or dietary requirements

Salads (11:00 – 21:00)

Caesar salad – Grilled chicken – Bacon – Poached egg	12,5
Bulgur – Mushrooms – Red cabbage – Nuts – Feta cheese – Toast	13,5
Buckwheat noodles – Beef tempura – Thai soy dressing	15,0

Demi baguette

Young cheese	4,0
Tuna salad	5,0
Ham – Cheese – Boiled egg	5,5
Homemade meatball – Peanut sauce	6,5

Soup

Tomato soup – Pomodori – Sour cream	6,5
Parsnip-lentil soup – Parsnip crisps	8,5

Brasserie menu 12:00 – 21:00

Appetizers

Tomato soup – Pomodori – Sour cream	6,5
Parsnip-lentil soup – Parsnip crisps	8,5
Mushrooms – Toasted brioche – Bimi tempura – Parmesan crisp	10,5
Swordfish tataki – Pumpkin mousseline – Preserved beetroot	12,5
Quail two ways – Celeriac – Brussels-sprouts	11,5
Starter chef's menu	9,5

Classic

Steak tartare préparé – Poached egg - Toast	10,0
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Main courses

Catch of the day	daily price
Ravioli – Celeriac – Porcini – Kale – Parmesan foam	17,5
Fish tacos – Gamba – Avocado – Sour cream – Coleslaw - Chipotle	21,5
Beef sate – Jefferson gado gado salad – French fries	16,5
Steak tartare préparé – Poached egg– French fries	16,5
Main course chef's menu	18,5

Classic

Steak frites: Ribeye - French fries - Vegetables – Wine sauce	21,5
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Chef's menu: 2 or 3 course menu

22,5/25,0

Please inform us about your allergies or dietary requirements

Social Food 16:00 – 21:00

<u>Per item</u>	6,0
<u>Platter of 3 items of choice</u>	15,5
<ul style="list-style-type: none">• 6 Dutch bitterballs (veal)• 3 Glasses of parsnip-lentil soup• 3 Blini's smoked salmon• 3 Crostini's grilled vegetables• 3 Crostini's steak tartare• 3 Goat cheese croquettes• Sticky chicken wings• Thai shrimp toast – Chili sauce• Cheese of the week• Bread – Spreads - Olives	
Chef's special: Jefferson Nachos Supreme € 9,50 (+2,50 on platter)	
Dutch snack platter 20 pcs.	€ 13,50
Mixed luxury nuts	€ 4,50

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Desserts

Parfait – White chocolate – Crumble – Marinated pear	7,0
Tarte tatin – Vanilla ice cream	7,0
Chocolate lava cake – Vanilla cream – Salted caramel ice cream	7,0
Coffee or tea of choice – Homemade chocolate truffles	7,0
Dessert chef's menu	7,0

Classic

Chef's famous tiramisu	7,0
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