

Lunch menu Jefferson 11:00 – 16:00 uur

Sandwiches (White, whole grain or spelt + € 0,75)

Beef carpaccio – Truffle mayonnaise - Parmesan	9,5
Steak tartare - Toast – Fried capers	9,5
Tuna melt - Cheddar - Jalapeños	8,5
Goat cheese – Grilled eggplant – Peppers - Harissa	9,0
Eggs Benedict – Florentine with spinach or Royale with salmon	9,5
Van Dobben Dutch veal croquettes – Musterd mayonnaise	7,5
Shrimp croquettes – Chili mayonnaise	10,5
Black Angus cheeseburger - Bacon - French fries	14,5
BBQ pulled chicken	8,5
Caprese – Mozarella – Parmaham – From the oven	9,5

Classics

Clubsandwich chicken and bacon/with fries	9,5/11,5
Clubsandwich smoked salmon – Dille crème fraîche/with fries	11,5/13,5

Fried eggs or omelette (3 eggs)

Plane	7,5
+ Cheese/tomato/ham/bacon	+ 1,5
+ Smoked salmon or carpaccio	+ 2,5

Salads

Caesar salad – Grilled chicken - Bacon	12,5
Beef salad – Mushrooms – Gruyère croutons	14,5
Falafel – Bulgur – Spinach – Peppers – Almond – Mint-yoghurt	13,5

Demi baguette

Young cheese	4,0
Tuna salad	5,0
Ham – Cheese – Boiled egg	5,5
Grilled sausage – Mustard mayonnaise	5,0

Social Food 16:00 – 21:00 uur

<u>Per item</u>	6,0
<u>Platter of 3 items of choice</u>	15,5

- Jefferson Fried Chicken
- 6 Dutch bitterballs (veal)
- 3 glasses mushroom-truffle soup
- 3 blini's smoked salmon
- 3 crostini's Caprese with mozzarella di bufela
- 3 crostini's beef carpaccio – truffle mayonnaise
- 3 crostini's steak tartare
- 3 goat cheese croquettes
- Manchego
- Bread – tapenade – hummus – herb butter - olives

Chef's special: homemade dimsum € 8,50 (+1,50 on platter)

Brasserie menu 12:00 – 21:00 uur

Appetizers

Wild mushroom-truffle soup	9,5
Beetroot – Labne – Hummus – Dukkah – Mint	9,5
Salmon rillettes – Horseradish – Toast	9,5
Flammkuchen – Pumpkin and goat cheese or Parmaham	10,5
Beef carpaccio – Truffle mayonnaise – Parmesan	10,5
Beef saté – Jefferson gado gado salad with peanut sauce	9,5
Homemade steamed dimsum (4)	8,5

Classic

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

Catch of the day	daily price
Confit de canard – Saurkraut – Chestnut mash	17,5
Pumpkin and truffle ravioli – Cavolo nero – Sage cream sauce	17,5
Beef saté – Jefferson gado gado salad with peanut sauce – Fries	16,5
Steak tartare préparé – Poached egg – French fries	15,5

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

Desserts

Pavlova – Cooking pear - Cream	7,0
Tiramisu	7,0
Coffee or tea of choice – Homemade chocolate truffles	7,0

Classic

White chocolate cheesecake – Vanilla ice-cream	7,5
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English