

Lunch menu Jefferson 11:00 – 16:00 uur

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

Beef carpaccio (lightly smoked) – Truffle mayonnaise - Parmesan	9,5
Steak tartare - Toast – Fried capers	9,5
Tuna melt - Cheddar - Jalapeños	8,5
Grilled vegetables – Soy yoghurt – Feta cheese	9,0
Eggs Benedict with bacon or Royale with salmon	9,5
Van Dobben Dutch veal croquettes – Musterd mayonnaise	7,5
Black Angus cheeseburger - Bacon - French fries	14,5
Asian chicken – Hoisin – Chili pepper – Sesame seeds	8,5
Caprese – Mozzarella – Pesto – Basil – Cherry tomato	9,5

Classics

Clubsandwich chicken and bacon/with fries	9,5/11,5
Clubsandwich smoked salmon – Egg salad/with fries	11,5/13,5

Soep: Tomato soup – Pomodori – Sour cream 6,5

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
Thai beef (medium/rare) – Noodles – Cashew nuts	15,0
Falafel – Bulgur – Spinach – Peppers – Almond – Mint-yoghurt	13,5
Crispy gambas – Wakame – Edamame – Chili-mayonaise	16,5

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

- Peking duck spring rolls
- 6 Dutch bitterballs (veal)
- 3 Glasses of fennel soup
- 3 Blini's smoked salmon
- 3 Crostini's Caprese with mozzarella di bufala
- 3 Crostini's beef carpaccio – truffle mayonnaise
- 3 Crostini's steak tartare
- 3 Goat cheese croquettes
- 3 Shrimp croquettes
- Cheese of the week
- Bread – tapenade – hummus – herb butter - olives

Chef's special: Jefferson Nachos Supreme € 9,50 (+2,50 on platter)

Brasserie menu 12:00 – 21:00 uur

Appetizers

Tomato soup – Pomodori – Sour cream	6,5
Fennel soup – Smoked eel	9,5
Samosa – Goat cheese – Tomato – Harissa – Walnut – Herb salad	9,5
Marinated salmon – Beet juice – Avocado – Gamba	12,5
Beef carpaccio (slightly smoked) – Truffle mayonnaise – Parmesan	10,5
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
Goat cheese and pees ravioli – Asparagus – Garlic foam	17,5
Halibut – Dutch shrimp – Celeriac – Beurre blanc	16,5
Steak tartare préparé – Poached egg– French fries	15,5
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

Desserts

Pavlova – Strawberries – Passion fruit cream	7,0
Ice cream sandwich – Coconut-stracciatella - Praliné	7,0
Coffee or tea of choice – Homemade chocolate truffles	7,0
Dessert chef's menu	7,0

Classic

White chocolate cheesecake – Red fruit sorbet	7,5
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