

## Lunch menu Jefferson 11:00 – 16:00

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

Beef carpaccio – Parmesan – Basil mayo mayonnaise	9,5
Tuna melt - Cheddar - Jalapeños	8,5
Grilled vegetables – Baba ganoush - Feta cheese – Nuts	9,0
Eggs Benedict with bacon or Royale with salmon	9,5
Smashed avocado – Poached egg – Basil oil – Toast	8,5
Van Dobben Dutch veal croquettes – Mustard mayonnaise	7,5
Asian chicken – Hoisin – Madame Jeanette	9,5
Smoked salmon – Eiersalade	10,5

### Classics

Clubsandwich chicken and bacon/with fries	9,5/11,5
Black Angus cheeseburger – Bacon – French fries	14,5

### 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
Couscous – Falafel – Spinach – Raita – Paprika – Almond	13,5
Thai noodle salad (buckwheat) – Crispy gamba	15,0

## Demi baguette

Young cheese	4,0
Tuna salad	5,0
Ham – Cheese – Boiled egg	5,5
Beef sate – Peanut sauce – Fried onions	7,5

## Brasserie

Tomato soup – Pomodori – Sour cream	6,5
Pumpkin soup – Sweet potato - Coconut	8,5
Steak tartare préparé – Poached egg – Toast/XL with fries	10,5/16,5
Beef saté – Jefferson gado gado salad – Atjar – Fries	16,5
Ravioli – Pumpkin – Sage – Cavolo Nero – Parmesan	17,5
Catch of the day	Daily price

## Pastry

Carrot cake	4,5
Apfelstrudel – Vanilla ice cream	7,0
Chocolateparfait – Praline – Cherries	7,0

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## Brasserie menu 12:00 – 21:00

### Appetizers

Tomato soup – Pomodori – Sour cream	6,5
Pumpkin soup – Sweet potato - Coconut	8,5
Tarte tatin – Beetroot – Goat cheese – Olives	9,5
Samosa – Crab – Gamba – Roasted paprika – Sriracha mayonnaise	10,5
Beef carpaccio – Smoked cauliflower – Carrots - Croutons	11,5
Starter chef's menu	9,5

### Classic

Steak tartare préparé – Poached egg - Toast	10,5
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### Main courses

Catch of the day	daily price
Ravioli – Pumpkin – Sage – Cavolo Nero – Parmesan	17,5
Fish tacos – Gamba – Crab -Avocado – Coleslaw - Chipotle	21,5
Beef sate – Jefferson gado gado salad – Atjar - French fries	17,5
Glazed shortribs – Coleslaw – French fries	19,5
Main course chef's menu	18,5

### Classic

Steak tartare préparé – Poached egg– French fries	16,5
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**Chef's menu: 2 or 3 course menu**

**25,0/27,5**

## 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"><li>• 6 Dutch bitterballs (veal)</li><li>• 3 Crostini carpaccio - Basilmayonnaise</li><li>• 3 Blini's smoked salmon</li><li>• 4 Beeterballs (V) – Horseradish cream</li><li>• 3 Crostini steak tartare</li><li>• 3 Goat cheese croquettes</li><li>• Spring roll – Hoisin chicken</li><li>• Thai shrimp toast – Chili sauce</li><li>• Cheese of the week</li><li>• Bread – Spreads - Olives</li></ul>	
Chef's special: Gamba's al ajillo – Toast	€ 9,50 (+2,50 on platter)
Dutch snack platter 20 pcs.	€ 13,50
Cheese platter – 3 Cheeses – Fig-nutbread	€ 15,50
Mixed nuts	€ 4,50

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## Desserts

Pavlova – Marinated pear – Crème Anglaise	7,0
Apfelstrudel – Vanilla ice cream	7,0
Chocolate parfait – Praline – Cherries	7,0
Coffee or tea of choice – Homemade chocolate truffles	7,0
Dessert chef's menu	7,0
3 Cheeses – Fig-nutbread	9,5
Sgroppino – Vodka – Prosecco – Lemonsorbet	7,5

## Classic

Crêpes Suzette – Vanilla ice cream	7,0
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