

# Jansz.

## STARTERS

CHARCUTERIE 15

*Gherkins, Amsterdam Onions*

WINTER SALAD 16

*Pumpkin, Beech Mushroom,  
Lovage, Buttermilk*

GREEN ASPARAGUS 18

*Anchovies, Smoked Almonds, Lemon*

STEAK TARTARE 18

*Mushroom, Chives*

## SIDES

GREEN ASPARAGUS 7

CHICORY 7

CHERRY TOMATOES 7

BOILED BABY POTATOES 7

## DESSERTS

DARK CHOCOLATE SPHERE 12

*Almonds, Blood Orange*

PEANUT BUTTER SUNDAE 12

*Gianduja, Caramel, Cookies*

## WINES & PORT

SANCERRE, ALAIN GIRARD & FILS 15 89

*Loire, France, Sauvignon Blanc*

GRÜNER VELTINER 'RAMSPECK' & KRACHER 49

*Niederösterreich, Austria*

TOSCANA IGT 'MONTEPOLLI' TENUTA LICINCIA 22 120

*Tuscany, Italy, Merlot, Cabernet  
Sauvignon, Cabernet, Petit Verdot*

CHIANTI CLASSICO, ROCCA DEL MACCIE 12 60

*Chianti, Italy, Sangiovese*

TAYLOR'S 10 TAWNY PORT 8.5 79

*Duoro, Portugal, Touriga Nacional*

DULCE MONASTRELLI 12 60

*Valencia, Spain, Monastrell*

CHÂTEAU VIOLET SAUTERNS 10 79

*France, Bordeaux, Sauvignon Blanc*



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## WINTER GARDEN

Jansz. is excited to bring you an unforgettable cheese fondue experience in our cozy winter garden. Choose your favorite cheese fondue alongside our select menu of Jansz. favorites.

### FONDUES

SWISS 32

*Létivage Alpage, Appenzeller  
Noir, Vacherin Fribourgeois*

DUTCH 28

*Petit Doruvel, Tynjetaler,  
Bunker Blossie*

ITALIAN 32

*Fontina, Taleggio, Provolone  
Picante, Parmigiano Reggiano*

### WINE PAIRING

SPÄTBURGUNDER, WEIGNUT 11 60

MARTIN WASSMER

*Baden, Germany*

APOSTELHOEVE 'CUVEE XII' 12 75

*Louberg Maastricht, Netherlands,  
Pinot Gris, Muller-Thurgau,  
Auxerrois*

VALPOLICELLA RIPASSO 13 70

SUPERIORE, CORTE GUALA

*Veneto, Italy, Corvina,  
Molinara, Rodinella*

All fondues are served with crunchy sourdough bread.