

Jansz.

NEW YEAR'S EVE MENU

€135 per person

GLASS OF CHAMPAGNE

SEABASS TARTARE

Lovage, Buttermilk

SCALLOPS

Cauliflower Rosettes, Beurre Noisette

HAKE

Baby Spinach, Sauce "Vin Jaune"

TENDERLOIN

Broccoli, Hazelnut, Black Truffle Jus

TARTE TATIN

Granny Smith, White Chocolate, Tonka Bean Ice Cream



Jansz.

WINE PAIRING

SEABASS TARTARE

Soave, Gianni, Tessari

9 / 54

Veneto, Italy, Garganera

SCALLOPS

Apostelhoeve "Cuvee XII"

12 / 75

*Louwberg, Maastricht, The Netherlands, Pinot Gris,
Muller-Thurgau, Auxerrois*

HAKE

Chablis William Fèvre

20 / 120

Bourgogne, France, Chardonnay

TENDERLOIN

Valpolicella, Ripasso Superiore, Corte Guala

13 / 70

Veneto, Italy, Corvina, Molinara, Rodinella

TARTE TATIN

Chateau Violet Sauternes

9

Bordeaux, France

