

Jansz.

CHRISTMAS MENU

€135 per person

GLASS OF CHAMPAGNE

MACKEREL

Pomegranate, Dill

SEABREAM

Herring, Green Shiso

BRUSSELS SPROUTS

Hazelnut, Grapefruit

TENDERLOIN

Pointed Cabbage, Kale Jus

TARTELETTE

Dark Chocolate, Mandarin Mousse, Chocolate Sorbet





WINE PAIRING

MACKEREL

Pla De Bages, Abadal Alba

7.5 / 45

*Catalunya, Spain, Picapoll, Macabeo, Chardonnay,
Sauvignon Blanc*

SEABREAM

Rioja “Rosado De Lagrima, Baron De Ley

8 / 40

Rioja, Spain, Garnacha

BRUSSELS SPROUTS

Chenin Blanc, Simonsig Estate

13 / 80

Stellenbosch, South Africa

TENDERLOIN

Alentejano, “Monte De Cacada’ Casa Santos Lima

7.5 / 45

*Lisbon, Portugal, Syrah, Touriga Nacional,
Alicante Bouschet*

TARTELETTE

Taylor’s Late Bottled Vintage

12

Port, Portugal



Jansz.

CHRISTMAS MENU

Vegetarian – €105 per person

GLASS OF CHAMPAGNE

WINTER SALAD

Pumpkin, Lovage, Buttermilk, Mushroom

CELERIC

Black Pepper, Herb Salad

BRUSSELS SPROUTS

Hazelnut, Beurre Noisette

BROCCOLI

Smoked Paprika, Cashew, Grapefruit

TARTELETTE

Dark Chocolate, Mandarin Mousse, Chocolate Sorbet



Jansz.

WINE PAIRING

WINTER SALAD

Pla De Bages, Abadal Alba
*Catalunya, Spain, Picapoll, Macabeo,
Chardonnay, Sauvignon Blanc*

7.5 / 45

CELERICAC

Rioja “Rosado De Lagrima
Baron De Ley, Spain, Garnacha

8 / 40

BRUSSELS SPROUTS

Chenin Blanc, Simonsig Estate
Stellenbosch, South Africa

13 / 80

BROCCOLI

Apostelhoeve “Cuvee XII”
*Louwberg, Maastricht, The Netherlands, Pinot Gris,
Muller- Thurgau, Auxerrois*

12 / 75

TARTELETTE

Taylor’s Late Bottled Vintage
Port, Portugal

12

