



COPPER ROOM MENU

Celebrate the season with Jansz.'s Copper Festive Menu, a three or four-course journey inspired by Dutch heritage and crafted with locally sourced ingredients, finished with a joyful festive touch.

REGULAR MENU

Three course menu	€90
Four course menu *	€105

VEGETARIAN MENU*

Three course menu	€80
Four course menu *	€95

STEAK TARTARE

Black Truffle, Chives, Marinated Egg Yolk

BURRATA *

Caviar, Little Gem, Hazelnuts

DUCK BREAST

Glazed Carrots, Orange, Duck Jus, Mandarin

GOLDEN CHOCOLATE SPHERE

Grapefruit Jus

BEETROOT SALAD

Yellow Beetroot, Chicory, Feta Crème, Toasted Pecan

MUSHROOMS ON BRIOCHE *

Marinated Egg Yolk, Hollandaise

WHOLE BAKED CELERIAC

Potato Mouseline, Puffed Grains, Sauerkraut, Mustard Jus

GOLDEN CHOCOLATE SPHERE

Grapefruit Jus

**vegan menu available upon request*

Available from November 18 to January 18

Jansz.



COPPER ROOM SHARING MENU

The Copper Sharing Menu is designed to enjoy together, with dishes inspired by Dutch heritage and crafted from local ingredients, finished with a festive touch – all for €105 per person.

STARTERS

BEETROOT SALAD

Yellow Beetroot, Chicory, Feta Crème, Toasted Pecan

STEAK TARTARE

Black Truffle, Chives

BURRATA

Little Gem, Hazelnuts

MAINS

DUCK BREAST

Glazed Carrots, Orange, Duck Jus, Mandarin

ROASTED SALMON

Beurre Blanc

WHOLE BAKED CELERIAC

Roasted Vegetable Jus

SIDES

POTATO MOUSSELINE

Lemon Zest

ROASTED BROCCOLINI

Hazelnuts

GREEN SALAD

Bell Pepper, Yogurt Dressing

DESSERT

GOLDEN CHOCOLATE SPHERE

Grapefruit Jus

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