

# Jansz.

## STARTERS

DUTCH YELLOWTAIL	20
<i>Fennel, Zucchini, Coriander, Dashi Vinaigrette</i>	
STEAK TARTARE	18
<i>Mushroom XO, Chives, Buckwheat</i>	
AUTUMN SALAD	16
<i>Roasted Pumpkin, Beech Mushroom, Lovage, Buttermilk</i>	
GREEN ASPARAGUS	18
<i>Anchovies, Smoked Almonds, Lemon</i>	
CELERIAC	16
<i>Ponzu, Black Pepper, Herb Salad</i>	

## MAINS

HAKE	30
<i>Baby Spinach, Sauce "Vin Jaune"</i>	
TENDERLOIN	45
<i>Herb Salad, Shallot Jus</i>	
LAMB RACK	36
<i>Beetroot, Mandarin, Quinoa, Lamb Jus</i>	
BROCCOLI	24
<i>Smoked Paprika, Cashew, Grapefruit</i>	
VENISON	38
<i>Pointed Cabbage, Kale Oil, Venison Jus</i>	
PULITZER BURGER	26
<i>Fries, Brioche, Cheese, Amsterdam Pickles</i>	
DOVER SOLE (500G)	65
<i>Beurre Noisette, Capers, Lemon</i>	
RIBEYE FROM DUTCH HOLSTEIN COW (500G)	95
<i>Shallot Jus</i>	

## SIDES

POTATO MOUSSELINE	7
<i>Lemon, Cracklings</i>	
FRENCH FRIES	7
<i>"Oude Kaas", Chives</i>	
YOUNG CARROTS	7
<i>Sumac</i>	
ALL GREEN SALAD	7
BROCCOLI	7

### ALLERGIES

Jansz. endeavours to create a memorable dining experience for all guests.  
Should you have any food allergies or specific dietary requirements,  
please let our staff know and we will be happy to accommodate.