



JACK DISH®

ALL DAY BREAKFAST & LUNCH

11 – 16

BREAD (white of multigrain)

PECORINO Roasted broccoli, avocado cream, watercress pistou, almonds	7.5
SMOKED MACKEREL Caponata, basil cream, olive crumble	8
VEAL Celeriac salad, miso mayonnaise, fried onions	8.5
SANDWICH OF THE WEEK	~
EGGS BENEDICT Poached eggs, hollandaise, ham, brioche	8.75
EGGS FLORENTINE Poached eggs, hollandaise, spinach, brioche	8.75
EGGS ATLANTIC Poached eggs, hollandaise, salmon, brioche	9.5
SCRAMBLED EGGS Smoked salmon, toast	9.5
SCRAMBLED EGGS Truffle tapenade, toast	8.5
SCRAMBLED EGGS Toast	6
TOSTI Cheese/cheese-tomato/ham-cheese	4.5/4.5/5
'BAMMETJE' (kids bread) Chocolate sprinkles/cheese	2

MISCELLANEOUS

GRANOLA Yoghurt, fruit, nuts, coconut, raspberry coulis	5
SOUP WITH BREAD Varying	6.5
CROISSANT Plain/butter and/or jam	2.5/3/3.5
ROASTED SUGAR LOAF Strawberry salsa, banana, sour cream	7.5
BURRATA Herb salad, grapefruit, kohlrabi, roasted fennel, bread	11
LENTIL PATE Mango chutney, pappadum, raita, bread	9.5
LAMB BURGER Courgette tzatziki, tomato salsa with harissa, pickled cucumber, lettuce, potato chips	12.5
ARTICHOKE RAVIOLI Mint, pecorino, pangratatto	14

SWEET

GATEAU CHAUD Warm chocolate cake, Amarena cherry cream	5.5
WHITE CHOCOLATE CHEESECAKE raspberry coulis	5.5
ICE CREAM ON A CONE 1 or 2 scoops	1.5/2.5



APPETIZERS

16 - 22

SALTED PEANUTS Gotjé	3
OLIVES Mixed	4
BREAD Olive tapenade, rouille	6
CHEESE Mustard, pickles	6
DRIED FENNEL SAUSAGE Pickles	6
SMOKED BEEF Butcher de Wit	6.5
ARTICHOKE FROM THE GREEN EGG Goat cheese cream	12.5
BITTER BALLS ⁷ Mustard	6
CHEESE ROLLS ⁷ Chili sauce	6
FRIED PUMPKIN FLOWER Mozzarella, anchovies, rocket, lemon	8
SPIERING Rocket, lemon	6
FRITES Frites uit Zuyd, mayonnaise	4
BRUSCHETTA Avocado cream, roasted broccoli, pecorino sardo	6
BRUSCHETTA Smoked mackerel, caponata, basil cream	6
BRUSCHETTA Veal, miso mayonnaise, celeriac salad, mint, fried onions	5.5
OYSTERS - îLE DE RÉ Lemon, mignonette	3 apiece
SLICED RIB EYE OF THE GREEN EGG Romesco	14
CAN OF SARDINES bread, lemon	7
ANTIPASTI mixed/vegetarian (minimum of 2 persons)	9.5 pp
SOUP varying	6

SWEET

GATEAU CHAUD Warm chocolate cake with dulce de leche, Amarena cream	5.5
WHITE CHOCOLATE CHEESECAKE Raspberry coulis	5.5
ICE CREAM ON A CONE 1 or 2 scoops	1.5/2.5

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DINNER

18 - 22

STARTERS

ANTIPAST I Mixed/vegetarian (minimum of 2 persons)	10 pp
OYSTERS - ÎLE DE RÉ I Lemon, mignonette	3 apiece
VEAL I Celeriac, carrot, mint, peanuts, miso mayonnaise, fried unions	8.5
HERB SALAD I Burrata, grapefruit, kohlrabi, roasted fennel	10.5
LENTIL PATE I Mango chutney, pappadum, raita	8
PICKLED SALMON I Avocado cream, string beans, wakame salad, rice crouton	8.5
VARYING SOUP I Please see front sheet	6
VARYING PASTA I Please see front sheet	8

MAIN

LAMB BURGER I Courgette tzatziki, tomato salsa with harissa, pickled cucumber, lettuce	12.5
RIB EYE NAVARRO FROM THE GREEN EGG I Romesco, grilled asparagus, almonds, balsamic vinegar	19
CHICKEN SUPREME I Filled with peas, ricotta and olives, with grilled celeriac, eggplant cream, watercress pistou	17.5
ARTICHOKE FROM THE GREEN EGG I Caponata, goat cheese cream, pangrattato	16.5
VARYING FISH I Please see front sheet	~
VARYING PASTA I Please see front sheet	16
KIDS MENU I Crispy chicken, French fries, salad	9.5
PIRATE PLATE	0

SIDES

FRITES I Mayonnaise	4
ROASTED SWEET POTATO I Pickled lemon, sour cream, coriander	4.5
VARYING VEGETABLES I Please see front sheet	4.5
MIXED SALAD	3.5
BREAD	2

DESSERT

WHITE CHOCOLATE CHEESECAKE I Forest fruit coulis	5.5
GATEAU CHAUD (until 22:15) I Warm chocolate cake, dulce de leche, Amarena cream	5.5
PISTACHIO PARFAIT I Strawberry salsa, toasted sugar loaf	7
ICE CREAM ON A CONE I 1 or 2 scoops	1.5/2.5