



JACK DISH®

ALL DAY BREAKFAST & LUNCH

11 – 16

BREAD (white of multigrain)

TALEGGIO From the oven, radicchio, cherry tomato, pickled cauliflower, rucola	7.5
COD RILLETTE Beetroot salsa, spinach, dried taggiasche olives	8
HOISIN PORKBELLY Srirachamayonnaise, bok choy, pickled cucumber, bean sprouts, fried onions	8
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/ham-cheese-tomato/Nutella-banana	4.5/4.5/5/5/5
'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
FRENCH TOAST Apricot compote, crème fraiche, pistachio	6.5
AUTUMN SALAD Roquefort, stewed pear, roasted parsnip, chicory, hazelnut, mustard dressing	11
OYSTER MUSHROOM CHILI Corn muffin, pickled babycorn, cucumber salsa, spicy cashew nuts	10.5
ANGUS BEEFBURGER Pickled red onion, smoked cheddar, lettuce, tomato, burger sauce, chips	12.5
PUMPKIN RAVIOLI Sage butter, pickled pumpkin, Parmesan, almonds	14

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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APPETIZERS

16 - 22

SALTED NUT MIX Gotjé	3
OLIVES Mixed	4
BREAD Tapenade, rouille	6
CHEESE Mustard, pickles	6
DRIED FENNEL SAUSAGE Pickles	6
SMOKED BEEF Butcher de Wit	6
ARTICHOKE FROM THE GREEN EGG Roquefort crème, salsa verde	11.5
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 TALEGGIO Radicchio, cherry tomato, pickled cauliflower	6
BRUSCHETTA COD RILLETTE Beetroot salsa, spinach, dried taggiasche olives	6
BRUSCHETTA HOISIN PORKBELLY Srirachamayonnaise, bok choy, pickled cucumber	6
OYSTERS - îLE DE RÉ Lemon, mignonette	3 apiece
SLICED RIB EYE OF THE GREEN EGG roasted spring onion cream	15
CAN OF MACKEREL bread, lemon	7
ANTIPASTI mixed/vegetarian (minimum of 2 persons)	10 pp
SOUP varying	6,5

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
HOISON PORKBELLY I Fried noodles, bok choy, bean sprouts, pickled cucumber, fried onions, sriracha dressing	8
AUTUMN SALAD I Roquefort, stewed pear, roasted parsnip, chicory, hazelnut, mustard dressing	8
OYSTER MUSHROOM CHILI I Corn muffin, pickled baby corn, cucumber salsa, spicy cashew nuts	9
COD RILLETTE I Beetroot, green asparagus, black trumpet, crostini, rosemary	9.5
VARYING SOUP I Please see front sheet	6
VARYING PASTA I Please see front sheet	8

MAIN

ANGUS BEEF BURGER I Pickled red onion, smoked cheddar, lettuce, tomato, burger sauce	12.5
RIB EYE NAVARRO FROM THE GREEN EGG I Salsa verde, roasted broccoli, grilled spring onion-pink pepper cream	19
VENISON ROULADE I Stuffed with chestnut & pancetta, endive, roasted shallot, raz el hanout gravy	19
ARTICHOKE FROM THE GREEN EGG I Mushroom risotto, mascarpone truffle cream, cavolo nero chips, pickled pumpkin	17
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, Amarena cream	5.5
AMARETTI-GINGERPARFAIT I French toast, apricot compote, pistachio	6
ICE CREAM ON A CONE I 1 or 2 scoops	1.5/2.5