

# JACK DISH<sup>®</sup>

## BORREL 16-22

|  |         |
|--|---------|
| GEZOUTEN NOOTJES   Gotjé   | 3       |
| OLIJVEN   Gemengd  | 6       |
| BROOD   Rouille, tapenade  | 6       |
| KAASBLOKJES   Mosterd, pickles   | 6       |
| GEDROOGDE VENKELWORST   Pickles  | 6       |
| OSSENWORST VAN SLAGERIJ DE WIT   Mosterd, pickles  | 6       |
|  |         |
| BITTERBALLEN <sup>7</sup>   Mosterd  | 6       |
| KAASSTENGELS <sup>7</sup>   Chilisaus  | 6       |
| GEFRITUURDE POMPOENBLOEM   Mozzarella, ansjovis, rucola, citroen                         | 8.5     |
| ARANCINI   Bospaddenstoelen, dragonmayonaise   | 8       |
| SPIERING   Rucola, citroen   | 6       |
| FRITES   Frites uit Zuyd, mayonnaise (truffelmayo +€1)                                   | 4.5     |
|  |         |
| BRUSCHETTA PECORINO SARDO   Pompoencrème, geroosterde pastinaak, peterselie-pistou       | 6       |
| BRUSCHETTA GEROOKTE FOREL   Bietencrème, bietensalsa, ingelegde bloemkool                | 6       |
| BRUSCHETTA PROSCIUTTO   Truffelroomkaas, gekonfijte sjalot                               | 6       |
|  |         |
| OESTERS - îLE DE RÉ   Citroen & mignonette of gegratineerd met Hollandaise & bietensalsa | 3 p.s.  |
| RIB EYE VAN DE GREEN EGG   Salsa verde   | 15.5    |
| BLIKJE VIS   Brood, citroen  | 7       |
| ANTIPASTI   van de Chef   Mixed/Vega (vanaf 2 personen)                                  | 10 p.p. |
| SOEP MET BROOD   Wisselend   | 6.5     |
|  |         |
| WITTE CHOCOLADE CHEESECAKE   Frambozencoulis   | 5.5     |
| GATEAU CHAUD   Warm chocoladetaartje met amarenekersenroom                               | 5.5     |
| IJS OP EEN HOORNTJE   1 of 2 bolletjes   | 1.5/2.5 |

## DINER 18-22

### VOOR

|  |         |
|--|---------|
| ANTIPASTI   Mixed/vega (vanaf 2 personen)  | 10 p.p. |
| OESTERS - îLE DE RÉ   Citroen & mignonette of gegratineerd met Hollandaise & bietensalsa                                 | 3 p.s.  |
| POMPOEN ARANCINO   Gegratineerde witlof, Pecorino Sardo, peterselie-pistou, pompoencrème, witlofsalade                   | 8       |
| NOODLESALADE   Char Siu of Tempeh, komkommer, bosui, mini mais, munt, koriander, pinda's, limoendressing, Pho mayonnaise | 10,5    |
| GEROOKTE FOREL   Tartaar van rode biet, knolselderij uit de Green Egg, paksoi, ingelegde bundelzwam, dragonolie          | 9       |
| WISSELENDE SOEP   Zie voorblad   | 6       |
| WISSELENDE PASTA   Zie voorblad  | 8       |

### HOOFD

|  |      |
|--|------|
| ANGUS BEEFBURGER   Ingelegde rode ui, gerookte cheddar, pancetta, sla, tomaat, burgersaus                  | 13.5 |
| HERTENBUCO   Notenkorst, Vadouvan-polenta, knolselderijcrème, ingelegde rode ui                            | 21   |
| RIB EYE VAN DE GREEN EGG   Geroosterde topinamboer, radicchio, gerookte crème fraîche, chimichurri         | 20   |
| PADDENSTOELNRÖSTI   Koolrabi, truffel-beurre blanc, smeuïge eidooier, boerenkoolchips, gegrilde Kingboleet | 18   |
| WISSELENDE VIS   Zie voorblad  | ~    |
| WISSELENDE PASTA   Zie voorblad  | 16   |
|  |      |
| KINDERMENU   Krokante kip, frites, salade  | 9.5  |
| PIRATENBORDJE   Extra bordje   | 0    |

### SIDES

|  |     |
|--|-----|
| VERS GESNEDEN FRITES   Frites uit Zuyd, mayonaise (truffelmayo + €1) | 4.5 |
| GEROOSTERDE ZOETE AARDAPPEL   Citroencrème, peterselie               | 5   |
| WISSELENDE GROENTE   Zie voorblad                                    | 5   |
| GEMENGDE SALADE  | 4   |
| BROOD  | 2.5 |

### DESSERT

|  |         |
|--|---------|
| WITTE CHOCOLADE CHEESECAKE   Bosvruchtencoulis                         | 6.5     |
| GATEAU CHAUD (tot 22:15)   warm chocoladetaartje met amarenekersenroom | 5.5     |
| IJS OP EEN HOORNTJE   1 of 2 bolletjes                                 | 1.5/2.5 |
| WISSELEND DESSERT   Zie voorblad                                       | 6       |

# JACK DISH<sup>®</sup>

## APPETIZERS 16-22

|   |         |
|---|---------|
| SALTED NUT MIX   Gotjé  | 3       |
| OLIVES   Mixed  | 6       |
| BREAD   Tapenade, rouille   | 6       |
| CHEESE   Mustard, pickles   | 6       |
| DRIED FENNEL SAUSAGE   Pickles  | 6       |
| SMOKED BEEF   Butcher de Wit  | 6       |
|   |         |
| BITTER BALLS <sup>7</sup>   Mustard   | 6       |
| CHEESE ROLLS <sup>7</sup>   Chili sauce                                       | 6       |
| FRIED PUMPKIN FLOWER   Mozzarella, anchovies, rocket, lemon                   | 8       |
| ARANCINI   Forest mushroom, tarragon mayonaise                                | 8       |
| SPIERING   Rocket, lemon  | 6       |
| FRITES   Frites uit Zuyd, mayonnaise (truffle mayo +€1)                       | 4.5     |
|   |         |
| BRUSCHETTA PECORINO SARDO   Pumpkin, roasted parsnip, parsley-pistou          | 6       |
| BRUSCHETTA SMOKED TROUT   Beetroot puree, beetroot salsa, pickled cauliflower | 6       |
| BRUSCHETTA PROSCIUTTO   truffle cream cheese, confit shallots                 | 6       |
|   |         |
| OYSTERS - îLE DE RÉ   Lemon, mignonette or au gratin & beetroot salsa         | 3 p.s.  |
| RIB EYE OF THE GREEN EGG   Salsa verde  | 15.5    |
| CAN OF FISH   bread, lemon  | 7       |
| ANTIPASTI   mixed/vegetarian (minimum of 2 persons)                           | 10 p.p. |
| SOUP WITH BREAD   Changing  | 6.5     |
|   |         |
| WHITE CHOCOLATE CHEESECAKE   Raspberry coulis                                 | 5.5     |
| GATEAU CHAUD   Warm chocolate cake with amarene cream                         | 5.5     |
| ICE CREAM ON A CONE   1 or 2 scoops   | 1.5/2.5 |

## DINNER 18-22

### STARTERS

|   |         |
|---|---------|
| ANTIPAST   Mixed/vegetarian (minimum of 2 persons)  | 10 p.p. |
| OYSTERS - îLE DE RÉ   Lemon, mignonette or au gratin & beetroot salsa   | 3 p.s.  |
| NOODLE SALAD   Char Siu or Tempeh, cucumber, spring onion, baby corn, mint, coriander, peanuts, lime dressing, Pho mayonnaise | 10.5    |
| PUMPKIN ARANCINO   Chicory au gratin, Pecorino Sardo, pumpkin puree, parsley pistou, chicory salad                            | 8       |
| SMOKED TROUT   Beetroot tartare, celeriac from the Green Egg, bokchoy, pickled bundle mushroom, tarragon oil                  | 9       |
| VARYING SOUP   Please see front sheet   | 6       |
| VARYING PASTA   Please see front sheet  | 8       |

### MAIN

|  |      |
|--|------|
| ANGUS BEEF BURGER   Pickled red onion, smoked cheddar, pancetta, lettuce, tomato, burger sauce         | 13.5 |
| RIB EYE FROM THE GREEN EGG   Roasted Jerusalem artichoke, radicchio, smoked crème fraiche, chimichurri | 20   |
| DEERBUCO   Nut crust, Vadouvan polenta, celeriac puree, pickled red onion                              | 21   |
| MUSHROOM RÖSTI   Kohlrabi, truffle beurre blanc, egg yolk, kale crisps, grilled wild mushrooms         | 18   |
| VARYING FISH   Please see front sheet  | ~    |
| VARYING PASTA   Please see front sheet   | 16   |
|  |      |
| KIDS MENU   Crispy chicken, French fries, salad  | 9.5  |
| PIRATE PLATE   | 0    |

### SIDES

|   |     |
|---|-----|
| FRITES   Mayonnaise (truffle mayo +€1)                    | 4.5 |
| ROASTED SWEET POTATO   Pickled lemon, sour cream, parsley | 5   |
| VARYING VEGETABLES   Please see front sheet               | 5   |
| MIXED SALAD   | 4   |
| BREAD   | 2.5 |

### DESSERT

|   |         |
|---|---------|
| WHITE CHOCOLATE CHEESECAKE   Raspberry coulis                   | 6.5     |
| GATEAU CHAUD (until 22:15)   Warm chocolate cake, amarena cream | 5.5     |
| ICE CREAM ON A CONE   1 or 2 scoops                             | 1.5/2.5 |
| VARYING DESSERT   Please see front sheet                        | 6       |