

English menu

Menu du chef

€31,50

On weekdays, the chef prepares a special menu for our guests. On Mondays you can select your own three-course menu for only €31,50! *(except the amuses, duck liver, rib eye and sole, we will charge you a little extra for these delicious courses!)*

Aperitives

Cava

Cava Brut Nature – Macabeo, Xarello, Parallada – Penedes, Spain

Port

Ask about our port selection

Beers

Ask the St.Sjaak staff about our current beer selection

Delicious with our aperitives (nice to share)

Oyster *(per piece)*

€ 4,00

Gillardeau Special (no. 3) – vinaigrette of shallots – lemon

Mushrooms

€ 7,80

Toast – mushrooms – truffle mayonnaise - chives

Parma ham

€7,50

Coppa di Parma *(per person)*

We would like to take into account your special wishes, any diets and allergies. The chef loves to come to your table to discuss the possibilities. St. Sjaak has an appetizing solution for everything.

Starters

Carpaccio <i>Delicious with shavings of duck liver! (Option)</i>	€ 10,90
Irish beef – parmesan – Sicilian olive oil – fresh pepper - rocket	
Wine suggestion: Clos de Bosquet – Syrah, Cinsault, Grenache – Vin de Pays, France	
Dutch shrimp croquettes	€ 12,40
Dutch shrimps – fried parsley – basil and lemon mayonnaise	
Wine suggestion: Sanctus – Chardonnay – Pays d’Oc, France	
Duck liver/ Sweetbread	€ 14,90
Duck liver– sweetbread – crunch of herbs – pea – beurre noisette	
Wine suggestion: Kaiken – Malbec – Mendoza, Argentina	
Frog legs	€ 11,40
Frog legs – garlic – chives – tomato – Gruyère cheese	
Wine suggestion: Sanctus – Chardonnay – Pays d’Oc, France	
Scallops	€ 12,90
Scallops – white chocolate – Jonagold apple – meringue	
Wine suggestion: Sanctus – Chardonnay – Pays d’Oc, France	
Escargots	€ 10,90
‘Slow’ escargots – herbs – Butter - Gruyère cheese	
Wine suggestion: Sanctus – Chardonnay – Pays d’Oc, France	
Steak tartare <i>also available as a main course</i>	€ 10,90
Scottish beef – balsamic – Sicilian olive oil – several tastemakers – optional fresh egg yolk	
Wine suggestion: Clos de Bosquet – Syrah, Cinsault, Grenache – Vin de Pays, France	
Tuna tartare	
Tuna – meringue – beetroot leaf – vinaigrette of soya	
Wine suggestion: Fontanet – Syrah, Cinsault, Grenache – Pays d’Oc, France	€ 13,40
Vitello Tonato	
Veal–Tuna – capers – oil – paprika	
Wine suggestion: Fontanet Fontanet – Syrah, Cinsault, Grenache – Pays d’Oc, France	€ 12,90
Goat cheese salad	
Goat cheese – union compote – cucumber – tomato – broad beans	
Wine suggestion: Sanctus – Chardonnay – Pays d’Oc, France	€ 10,90

*When eating 2 courses at St. Sjaak, we offer you delicious Sourdough bread with homemade garlic butter. When you only eat a main course, **€1,75 per person** will be charged for this delicious bread.*

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Main Courses

Meat

Beef *Delicious with duck liver! (option)* € 21,40

Irish grain-fed beef – port sauce – mashed potato

Wine suggestion: Clos de Bosquet – Syrah, Cinsault, Grenache – Vin de Pays, France

Fillet canard € 20,90

Duck breast – cap peas – carrots – spinach – orange sauce

Wine suggestion: Panul – Cabernet Sauvignon – Colchagua Valley, Chili

Steak tartare *(can also be ordered as a starter)* € 20,90

Scottish beef – balsamic – Sicilian olive oil – several tastemakers – optional fresh egg yolk

Wine suggestion: Clos de Bosquet – Syrah, Cinsault, Grenache – Vin de Pays, France

Rib eye (300gr)

Beef ribeye – thyme sauce – caramelized unions – vegetable garnish – cress

€ 26,90

Wine suggestion: Clos de Bosquet – Syrah, Cinsault, Grenache – Vin de Pays, France

Tournedos Rossini

Beef tenderloin – baked duck liver – sauce of truffle – potato garnish

€ 27,90

Wine suggestion: Clos de Bosquet – Syrah, Cinsault, Grenache – Vin de Pays, France

Braised veal cheek

Veal cheek – parsnip – potato – herb oil – own gravy

€ 21,90

Wine suggestion: Clos de Bosquet – Syrah, Cinsault, Grenache – Vin de Pays, France

With the **starters** as well as the **main courses** various tastemakers can be used to make the courses even better:

Supplements	Shavings of duck liver	€ 4,40
	Baked duck liver	€ 4,90
	Sweetbread	€ 7,40

*By the main courses fries and green salad are served there where necessary. When extra fries **or** salad are wished, **€1,75 per person** will be charged.*

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Fish & Seafood

Codfish

Codfish – riso nero – peas – ham – horse radish € 21,50

Wine suggestion: Piqueras – Verdejo – Sauvignon blanc – Spain

Mussels

€ 20,90

Mussels – rosemary – garlic – butter – parsley

Wine suggestion: Sanctus – Chardonnay – Pays d’Oc, France

Dover sole 300/400 gr

Baked on the skin – butter – parsley – lemon

Wine suggestion; Madregale bianco – Chardonnay, Trebbiano – d’Abruzzo, Italy € 26,50

Vegetarian

Risotto verde

€ 18,90

Mushrooms – arugula – parmesan – basil pesto

Wine suggestion; Panul – Cabernet Sauvignon – Colchagua Valley, Chili

Pasta

€ 17,40

Leaf spinach – balsamico – parmesan cheese – mushrooms – various vegetables

Wine suggestion; Clos de Bosquet – Syrah, Cinsault, Grenache – Vin de Pays, France

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Desserts

Cheese	€ 9,40
Assortment of various European cheeses – clams bread – syrup - grapes Suggestion; you can make a choice from our red port selection.	
Hot chocolate pie	€ 7,60
Chocolate – mascarpone – Licor 43 – red fruit Suggestion; Pedro Ximénez – Spain	
Crème Brûlée	€ 6,50
White chocolate – cream – sugar – egg – milk - thyme Suggestion; Moscato d’Asti – Italy	
Sabayon	€ 7,50
Egg yolk – white wine – sugar – red fruits Suggestie: Pedro Ximénez – Spanje	
Cheesecake	€ 6,50
Bastogne – sea salt – caramel Suggestie: Pedro Ximénez – Spanje	

Hot Drinks

Several coffees

Lungo – Espresso – Latte – cappuccino

Special coffees

€ 6,00

Irish; Whiskey – French; Grand Marnier – Spanish; Tia Maria/Licor 43 – Italian; Amaretto - Hasseltse

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