

## 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, tournedos Rossini, ribeye 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

<b>Carpaccio</b> <i>Delicious with shavings of duck liver! (Optional)</i>	€ 10,90
Irish beef – parmesan – Sicilian olive oil – fresh pepper - rocket Wine suggestion: Clos de Bosquet – Syrah, Cinsault, Grenache – Vin de Pays, France	
<b>Dutch shrimp croquettes</b>	€ 12,40
Dutch shrimps – fried parsley – basil and lemon mayonnaise Wine suggestion: Sanctus – Chardonnay – Pays d’Oc, France	
<b>Duck liver/ Sweetbread</b>	€ 14,90
Duck liver– sweetbread – crunch of herbs – pea – beurre noisette Wine suggestion: Kaiken – Malbec – Mendoza, Argentina	
<b>Frog legs</b>	€ 11,40
Frog legs – garlic – chives – tomato – Gruyère cheese Wine suggestion: Sanctus – Chardonnay – Pays d’Oc, France	
<b>Scallops</b>	€ 12,90
Scallops – sauce of bisque - mushrooms Wine suggestion: Sanctus – Chardonnay – Pays d’Oc, France	
<b>Escargots</b>	€ 10,90
‘Slow’ escargots – herbs – Butter - Gruyère cheese Wine suggestion: Sanctus – Chardonnay – Pays d’Oc, France	
<b>Steak tartare</b> <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	
<b>Deer</b>	
Thin sliced beef – beetroot– apple - rosemary Wine suggestion: Sanctus – Chardonnay – Pays d’Oc, France	€ 13,40
<b>Vitello Tonato</b>	
Veal–Tuna – capers – oil – paprika Wine suggestion: Fontanet – Syrah, Cinsault, Grenache – Pays d’Oc, France	€ 12,90
<b>Goat cheese salad</b>	
Goat cheese – compote of onions – cucumber and 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 steak**     *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

**Deer steak**     €23,40  
Deer – truffle sauce – mashed potato  
Wine suggestion: Kaiken – Malbec – Mendoza, Argentina

**Rib eye (300gr)**     € 26,90  
Beef ribeye – thyme sauce – caramelized unions – vegetable garnish – cress  
Wine suggestion: Clos de Bosquet – Syrah, Cinsault, Grenache – Vin de Pays, France

**Tournedos Rossini**     € 27,90  
Beef tenderloin – baked duck liver – sauce of truffle – potato garnish  
Wine suggestion: Kaiken – Malbec – Mendoza, Argentina

**Braised veal cheek**     € 21,90  
Veal cheek – parsnip – potato – herb oil – own gravy  
Wine suggestion: Kaiken – Malbec – Mendoza, Argentina

**Stew of hare**     € 21,40  
Hare – mashed potato – several vegetables – sweet onions  
Wine suggestion: Kaiken – Malbec – Mendoza, Argentina

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

<b>Supplements</b>	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**

### **Pike-perch**

Pike-perch fillet – riso nero – spinach – tomato

€ 21,40

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

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

### Espresso Martini (Cocktail)

Espresso – Vodka – Kahlua

The Espresso Martini is a cocktail with a double kick. It contains a kick of the Vodka and a kick of the fresh espresso. These two power-drinks are combined harmoniously by the Kahlua. Perfect to fight your after dinner dip!

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