

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 *-dishes!*)

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! (Optional)</i>	€ 10,90
Irish beef – parmesan – Sicilian olive oil – fresh pepper – lemon mayonnaise -rocket Wine suggestion: Clos de Bosquet – Syrah, Cinsault, Grenache – Vin de Pays, France	
Dutch shrimp croquettes	€ 12,40
Dutch shrimps – fried parsley – basil mayonnaise - lemon Wine suggestion: Sanctus – Chardonnay – Pays d’Oc, France	
Duck liver/Sweetbread	€ 14,90
Duck liver– sweetbread – crunch of herbs – beurre noisette – truffle mayonnaise 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 – sauce of bisque – mushrooms 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	
Codfish	
Brandade of codfish – seasalt – chives – potato – poached egg Wine suggestion: Sanctus – Chardonnay – Pays d’Oc, France	€ 13,40
Vitello Tonato	
Veal–Tuna – capers – oil – paprika Wine suggestion: Fontanet – Syrah, Cinsault, Grenache – Pays d’Oc, France	€ 12,90
Goat cheese salad	
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.

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.

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

Rib eye (300gr) €26,90
Beef ribeye – rosemary sauce – caramelized onions – vegetable and potato 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

Lamb € 23,90
Neck of lamb – sauce of thyme – potato garnish
Wine suggestion: Panul – Cabernet Sauvignon – Colchagua Valley, Chili

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.*

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.

Fish & Seafood

Pike-perch

Pike-perch fillet – riso nero – spinach – tomato € 21,40
Wine suggestion: Piqueras – Verdejo – Sauvignon blanc – Spain

Codfish

Filet of codfish – fresh stew – buttersauce of capers and spinach € 21,50
Wine suggestion: Sanctus – Chardonnay – Pays d’Oc, France

Dover sole 300/400 gr

Baked on the skin – butter – parsley – lemon €26,50
Wine suggestion: Madregale bianco – Chardonnay, Trebbiano – d’Abruzzo, Italy

Seabass

Entire seabass – butter – dill – lemon € 21,50
Wine suggestion: Madregale bianco – Chardonnay, Trebbiano – d’Abruzzo,

Vegetarian

Risotto

Mushrooms – rocket – parmesan – pumpkin - walnuts € 18,90
Wine suggestion: Panul – Cabernet Sauvignon – Colchagua Valley, Chili

Pasta

Leaf spinach – balsamico pearls – parmesan – mushrooms – various vegetables € 17,40
Wine suggestion: Clos de Bosquet – Syrah, Cinsault, Grenache – Vin de Pays, France

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

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.

Desserts

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

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

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.