

English menu

Menu du chef

€32,50

On weekdays, the chef prepares a special selected menu for our guests. On Mondays you can select your own three-course menu for only €32,50! (*except the *-dishes!*)

Aperitives

Fancy an aperitif? How about a glass of cava, Kir Royal, white sherry, port or a gin & tonic? Feel free to ask for our range!

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

€8,50

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>	€ 11,40
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 *	€ 13,40
Dutch shrimps – fried parsley – basil mayonnaise - lemon	
Wine suggestion: Sanctus – Chardonnay – Pays d’Oc, France	
Duck liver/Sweetbread *	€ 15,40
Duck liver– sweetbread – crunch of herbs – beurre noisette – truffle mayonnaise	
Wine suggestion: Kaiken – Malbec – Mendoza, Argentina	
Frog legs	€ 11,90
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	€ 11,90
‘Slow’ escargots – herbs – Butter - Gruyère cheese	
Wine suggestion: Sanctus – Chardonnay – Pays d’Oc, France	
Steak tartare <i>also available as a main course</i>	€ 11,90
Scottish beef – balsamic – Sicilian olive oil – several tastemakers – optional fresh egg yolk	
Wine suggestion: Clos de Bosquet – Syrah, Cinsault, Grenache – Vin de Pays, France	
Caprese 	
Burrata – tomato – lemon zest - basil	
Wine suggestion: Madregale bianco – Chardonnay, Trebbiano – d’Abruzzo, Italy	
	€ 12,40
Vitello Tonato	
Veal–Tuna – capers – oil – paprika	
Wine suggestion: Fontanet – Syrah, Cinsault, Grenache – Pays d’Oc, France	
	€ 12,90
Fruits de mer <i>(can be ordered as a main course)</i>	€ 15,40
Tiger prawn - oyster (2) - periwinkles - whelks - razor - mussel – vongole	
Wine suggestion: Cava Brut Nature – Macabeo, Xarello, Parallada – Penedès, Spain	

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Main Courses

Meat

Beef steak *Delicious with duck liver! (option)* € 22,40

Irish grain-fed beef – port sauce – mashed potato

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

Rib eye (300gr) * €27,40

Beef ribeye – fresh tomato salsa – vegetable and potato garnish – cress

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: Kaiken – Malbec – Mendoza, Argentina

Lamb

€ 23,90

Rack of lamb – sauce of thyme – ratatouille

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	€ 4,90
	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

Mussels	€ 21,50
Mussels – rosemary – garlic – butter – parsley	
Wine suggestion: Sanctus – Chardonnay – Pays d’Oc, France	
Dover sole 400/500 gr. *	€ 27,90
Baked on the skin – butter – parsley – lemon	
Wine suggestion: Madregale bianco – Chardonnay, Trebbiano – d’Abruzzo, Italy	
Seabass	€ 21,50
Entire seabass – butter – dill – lemon	
Wine suggestion: Madregale bianco – Chardonnay, Trebbiano – d’Abruzzo	
Tiger prawns *	€ 24,90
Prawn – pasta – vongole – garlic – parsley – lemon - tomato	
Wine suggestion: Sanctus – Chardonnay – Pays d’Oc, France	
Vegetarian 	
Risotto	€ 20,90
Saffron – rocket – parmesan – orange - almonds	
Wine suggestion: Panul – Cabernet Sauvignon – Colchagua Valley, Chili	
Pasta	€ 17,40
Leaf spinach – balsamico pearls – parmesan – mushrooms – various vegetables	
Wine suggestion: Clos de Bosquet – Syrah, Cinsault, Grenache – Vin de Pays, France	

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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.	€ 10,90
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
Tiramisu Coffee – Disaronno – lady fingers – mascarpone - egg – cacao Suggestie: Pedro Ximénez – Spanje	€6,50
Ice cream Vanille ice cream – sea salt – caramel – red fruit Suggestie: Pedro Ximénez – Spanje	€ 6,50

Hot Drinks

Several coffees

Lungo – Espresso – Latte – cappuccino

Special coffees

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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