

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 *Delicious with shavings of duck liver! (Optional)*

€ 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 *also available as a main course*

€ 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

Fruit de mer *(can be ordered as a main course)*

€

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 +/- 450 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

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Cheese (together with Fromagerie Guillaume)*

€ 10,90

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

Tiramisu

Coffee - Disaronno - lady fingers - mascarpone - egg - cacao

€6,50

Suggestie: Pedro Ximénez - Spanje

Ice cream

Vanille ice cream - sea salt - caramel - red fruit

6,50

Suggestie: Pedro Ximénez - Spanje

€

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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