

Jansz.

FESTIVE SEASON
AT JANSZ.



CHRISTMAS

Bring your group together for a Christmas celebration at Jansz. Enjoy a festive dinner with beautifully crafted dishes inspired by Dutch Heritage, that reflect a passionate commitment to locally sourced ingredients.

REGULAR MENU

Three course menu	€90
Four course menu *	€105

KING PRAWN CARPACCIO

Tomato, Lime Leaf Dressing

SEABASS *

Orzo, Chorizo, Salted Lemon, Lobster Bisque

TENDERLOIN

Roasted Leek, Hazelnuts, Black Garlic Jus

BREAD AND BUTTER PUDDING

Vanilla Ice Cream

VEGETARIAN MENU*

Three course menu	€80
Four course menu *	€95

ROASTED PUMPKIN

*Black Truffle, Dutch Blue Cheese,
Frisée Lettuce*

PAN SEARED MUSHROOMS *

Poached Egg, Gouda Cheese Foam

CAULIFLOWER "RISOTTO"

Hazelnuts, Black Garlic Crème

BREAD AND BUTTER PUDDING

Vanilla Ice Cream

**Vegan menu available upon request*

Available December 25

Jansz.



Gather your friends and family for a New Year's Eve celebration at Jansz. Indulge in a festive dinner featuring beautifully crafted dishes inspired by Dutch heritage, prepared with passion and the finest locally sourced ingredients.

REGULAR MENU

Four course menu

€105

YELLOWFIN TUNA

Ponzu, Passionfruit Dressing

POACHED LOBSTER

Bisque, Chorizo Oil, Confit Garlic

TENDERLOIN

*Roasted Celeriac, Green Peppercorn,
Jus with Smoked Butter*

MERINGUE

Walnut, Vanilla, Green Apple

VEGETARIAN MENU*

Four course menu

€95

ROASTED PUMPKIN

*Black Truffle, Dutch Blue Cheese,
Frisée Lettuce*

PAN SEARED MUSHROOMS

Poached Egg, Gouda Cheese Foam

CAULIFLOWER "RISOTTO"

Hazelnuts, Black Garlic Crème

MERINGUE

Walnut, Vanilla, Green Apple

**Vegan menu available upon request*

Available December 31

Jansz.



COPPER ROOM MENU

Celebrate the season with Jansz.'s Copper Festive Menu, a three or four-course journey inspired by Dutch heritage and crafted with locally sourced ingredients, finished with a joyful festive touch.

REGULAR MENU

Three course menu	€90
Four course menu *	€105

YELLOWFIN TUNA CEVICHE

Passionfruit, Horseradisch Crème

ROASTED PUMPKIN *

*Shaved Black Truffle, Dutch Blue Cheese,
Frisée Lettuce*

TENDERLOIN

*King Oyster Mushroom, Roasted Garlic,
Jus with Smoked Butter*

MILK CHOCOLATE PARFAIT

Mandarin, Cacao Crisps

VEGETARIAN MENU*

Three course menu	€80
Four course menu *	€95

FRIED ARTICHOKE

Cashew Crème, Herb Salad

TORTELLONI *

Onion, Butter Foam, Pine Oil

CHANTERELLE MUSHROOM TARTLET

Chestnut, Comté Foam

BUCHE DE NOEL

Manjari Chocolate

**Vegan menu available upon request*

Available from November 16 to January 18

Jansz.

GET IN TOUCH

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The Netherlands

www.janszamsterdam.com

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