



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 * Four course menu *

€90 €105

VEGETARIAN MENU*

Three course menu *

€80 €95

CRAYFISH COCKTAIL

Smoked Paprika, Red Grapefruit, Little Gem

SOTO SOUP OF MUSSELS *

Spiced Dashi Broth, Mussels, Crispy Potato, Celery Leaves, Glass Noodles

DUCK BREAST

Tartlet, Duck Confit, Carrot Compote, Orange, Red Chili, Duck Jus, Mandarin

WHITE CHOCOLATE TARTELETTE

Marshmallow of Pine Needles, White Chocolate and Cardamom Mousse, Blood Orange Sorbet

ROASTED ASPARAGUS

Custard Of Seaweed, Cured Egg Yolk, Puffed Spelt

BURRATA *

Roasted Tomato Sauce, Black Truffle, Toasted Hazelnuts

WHOLE BAKED CELERIAC

Potato Mousseline, Puffed Grains, Sauerkraut, Mustard Jus

WHITE CHOCOLATE TARTELETTE

Marshmallow of Pine Needles, White Chocolate and Cardamom Mousse, Blood Orange Sorbet



^{*}vegan menu available upon request



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.

€90

€105

REGULAR MENU

Three course menu *

POACHED VEAL TONGUE

Herb Salad, Mushroom, Tobiko Dressing

BURRATA *

Roasted Tomato Sauce, Black Truffle, Toasted Hazelnuts

GRILLED TENDERLOIN

Celeriac, Long Pepper Jus, Silverskin Onions

"APPELFLAPPEN"

Vanilla Mousse, Apple Compote, Puffed Pastry Ice Cream, Marinated Raisins

VEGETARIAN MENU*

Three course menu €80 Four course menu * €95

ROASTED ASPARAGUS

Custard Of Seaweed, Cured Egg Yolk, Puffed Spelt

BURRATA *

Roasted Tomato Sauce, Black Truffle, Toasted Hazelnuts

WHOLE BAKED CELERIAC

Potato Mousseline, Puffed Grains, Sauerkraut, Mustard Jus

"APPELFLAPPEN"

Vanilla Mousse, Apple Compote, Puffed Pastry Ice Cream, Marinated Raisins



^{*}vegan menu available upon request



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 €105

VEGETARIAN MENU*

Three course menu *
Four course menu *

€80 €95

STEAK TARTARE

Black Truffle, Chives, Marinated Egg Yolk

BURRATA *

Caviar, Little Gem, Hazelnuts

DUCK BREAST

Glazed Carrots, Orange, Duck Jus, Mandarin

GOLDEN CHOCOLATE SPHERE

Grapefruit Jus

BEETROOT SALAD

Yellow Beetroot, Chicory, Feta Crème, Toasted Pecan

MUSHROOMS ON BRIOCHE *

Marinated Egg Yolk, Hollandaise

WHOLE BAKED CELERIAC

Potato Mousseline, Puffed Grains, Sauerkraut, Mustard Jus

GOLDEN CHOCOLATE SPHERE

Grapefruit Jus



^{*}vegan menu available upon request



The Copper Sharing Menu is designed to enjoy together, with dishes inspired by Dutch heritage and crafted from local ingredients, finished with a festive touch - all for $\ensuremath{\in} 105$ per person.

STARTERS

BEETROOT SALAD

Yellow Beetroot, Chicory, Feta Crème, Toasted Pecan

STEAK TARTARE

Black Truffle, Chives

BURRATA

Little Gem, Hazelnuts

MAINS

DUCK BREAST

Glazed Carrots, Orange, Duck Jus, Mandarin

ROASTED SALMON

Beurre Blanc

WHOLE BAKED CELERIAC

Roasted Vegetable Jus

SIDES

POTATO MOUSSELINE

Lemon Zest

ROASTED BROCCOLINI

Hazelnuts

GREEN SALAD

Bell Pepper, Yogurt Dressing

DESSERT

GOLDEN CHOCOLATE SPHERE

Grapefruit Jus

GET IN TOUCH

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