

UTRECHTSESTRAAT

51

# De Juwelier

## ENTREES

<b>SALAD OF BEETS BAKED IN SALT WITH MUSTARD ICE CREAM</b>	13
<i>Juniper berry vinaigrette</i>	
<b>PATÉ EN CROUTE WITH MARINATED PLUM AND FOIE GRAS</b>	18
<i>Mesclun</i>	
<b>HOLSTEINER BEEF TARTARE WITH VEAL BRAIN BEIGNET</b>	13
<i>Foamy remoulade</i>	
<b>‘LA RATTE’ POTATO PUREE WITH SMOKED EEL</b>	58
<i>Baeri caviar (20g)</i>	

## SECOND COURSES

<b>PORK HEAD BAKED IN BRIOCHE WITH SAUCE PERIGUEUX</b>	18
<i>Mesclun and black winter truffle</i>	
<b>BONE MARROW GRILLED WITH MUSHROOMS</b>	23
<i>Sourdough toast and parsley salad</i>	
<b>ROASTED LANGOUSTINES WITH LAVENDER BEURRE BLANC</b>	23
<i>Argan oil</i>	

## FISH DISHES

<b>PIKE PERCH WITH SAUCE ‘SAUERKRAUT’ WITH BACON</b>	23
<i>Quince and foie gras</i>	
<b>DOVER SOLE FILET WITH SAUCE VIN JAUNE</b>	33
<i>Duxelles of mushroom</i>	
<b>TURBOT GRILLED WITH SMOKED SHELLFISH BLANQUETTE</b>	33
<i>Samphire</i>	

## MEAT & GAME DISHES

<b>DRUNKEN QUAIL IN COGNAC AND MADEIRA</b>	33
<i>Endive salad with raw mushroom</i>	
<b>VEAL LIVER WITH BRAISED ONION AND ‘ZOLDERSPEK’</b>	23
<i>Jus of Roquefort</i>	
<b>TEXEL LAMB RUMP WITH PIPERADE</b>	28
<i>Wild garlic and jus au poivre vert</i>	

## CHEESE & DESSERT

<b>DUTCH CHEESE SELECTION</b>	18
<i>Jam from Joke</i>	
<b>CARAMEL ICE CREAM WITH SMOKED SALT</b>	8
<i>Olive oil</i>	
<b>BABA AU RHUM WITH ZACAPA CENTENARIO RUM</b>	23
<i>Vanilla ice cream</i>	
<b>BAKED APPLE WITH RISEN PUFF PASTRY</b>	13
<i>Calvados with vanilla ice cream</i>	

Please consult our staff about vegetarian options or allergy restrictions

