

UTRECHTSESTRAAT

51

De Juwelier

STARTERS

Holsteiner beef tartare , remoulade with veal brain beignet	18
Paté en croûte with Zuiderzee pork tongue, goose liver and marinated plum	18
Dutch Imperial oysters 5/0 with a champagne beurre blanc	21

SECOND COURSES

Pork head baked in brioche with mesclun and sauce Perigueux	18
Bone marrow grilled with mushrooms, sourdough toast and parsley salad	23
Soufflé egg 'en Meurette' with young onions and zolderspek	18

MAINS

Fillet of skate à la Grenobloise with kale, beurre noisette and salted lemon	33
Steak frites with a Maniquette pepper crust, green salad and red wine jus	33
Oxtail filled with poached marrow, foamy polenta and butterhead lettuce	33
Grilled turbot with wild mushrooms, duck liver and sauce vin jaune	53

CHEESE

Dutch cheeses with jam from Joke 3 pieces / 5 pieces	13 / 18
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DESSERT

Caramel ice cream with smoked sea salt and olive oil	8
Baba au rum with vanilla ice cream and Ron Zacapa Centenario 23	13
Affogato with Berta amaretto, espresso and vanilla ice cream	13

Please consult our staff about vegetarian options or allergy restrictions

