

Lunch menu Jefferson 12:00 – 16:00

Sandwiches (sourdough white or brown, or spelt roll + € 0,75)

Beef carpaccio – Croutons – Vadouvan mayonnaise	9,5
Tuna melt - Cheddar - Jalapeños	9,5
Grilled vegetables – Hummus – Feta cheese – Harissa	9,5
Eggs Benedict with bacon / Eggs royale with salmon	9,5
Smashed avocado – Poached egg – Basil oil – Toast	8,5
Van Dobben Dutch veal croquettes – Mustard mayonnaise	7,5

Classics

Tomato soup – Pomodori – Sour cream	6,5
Clubsandwich chicken and bacon / with fries	9,5/12,5
Steak tartare préparé small with toast / Large with French fries	12,5/17,5
Black Angus cheeseburger – Bacon – French fries	14,5

Fried eggs or omelette (3 eggs)

Plain	8,5
+ Cheese/tomato/ham/bacon	+ 1,5
+ Smoked salmon	+ 2,5
+ Avocado	+ 1,0

Please inform us about your allergies or dietary requirements

Salads (12:00 – 21:00)

Caesar salad – Grilled chicken – Bacon – Poached egg	13,5
Jefferson Niçoise – Grilled tuna – Poached egg	15,5
Pearl couscous – Olives – Peppers - Zucchini – Chickpeas -	14,5
Harissa yoghurt – Fresh herbs	
Jefferson poke bowl – Noodles – Avocado – Cucumber – Wakame -	15,0
Edamame – Radish – Gari – Sesame seeds	
+ Supplement salmon	+4,5

Demi baguette

Young cheese	4,0
Tuna salad	5,0
Ham – Cheese – Boiled egg	5,5
Fried ham – Peanut sauce	6,5

Pastry

Cake of the week	4,5
Strawberry parfait – Merengue – Passion fruit	7,5
Pavlova – Raspberry – Salted caramel popcorn	7,5
Cantuccini – Vin Santo	7,5

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Brasserie menu 17:00 – 21:00

Appetizers

Tomato soup – Pomodori – Sour cream	6,5
Tom Kha Gai	9,5
Burrata – Tomato vinaigrette – Peppers – Basil - Toast	10,5
Lightly smoked salmon – Soy sauce gel – Enoki – Miso broth	11,5
Green asparagus – Cured egg yolk – Pesto – Watercress - Parmesan	10,5
Vitello tonnato – Fried capers	10,0
Starter chef's menu	9,5

Classic

Steak tartare préparé – Poached egg - Toast	12,5
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Main courses

Catch of the day	daily price
Ravioli – Pecorino cheese – Sea lavender - Walnut-oil - Rocket	17,5
Beef sate – Jefferson gado gado salad – Atjar - French fries	17,5
Rigatoni – Gambas – Romesco sauce	21,5
Jefferson Niçoise salad – Grilled tuna – Poached egg	15,5
Main course chef's menu	19,5

Classic

Steak and fries – Rib-eye steak – Vegetables – French fries	21,5
Steak tartare préparé – Poached egg– French fries	17,5

Chef's menu: 2 or 3 course menu	22,5/25,0
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Social Food 16:00 – 21:00

<u>Per item</u>	6,0
<u>Platter of 3 items of choice</u>	15,5
<ul style="list-style-type: none">• 6 Dutch bitterballs (veal)• 3 Crostini carpaccio – Vadouvan mayonnaise• 3 Blini's smoked salmon• 3 Crostini steak tartare• 4 Oyster mushroom bitterballs (V)• Jefferson Fried Chicken• Cassava crisps – Chili sauce• Thai shrimp toast – Chili sauce• Padrón peppers – Fleur de sel• Bread – Spreads• Marinated olives	
Dutch fried snack platter 20 pcs.	13,5
Cheese platter – 3 cheeses – Fig-nutbread – Fig jam	15,5
Mixed nuts	4,5

Desserts

Three cheeses – Fig-nutbread – Fig jam	9,5
Strawberry Parfait – Merengue – Passionfruit-gel	7,5
Pavlova – Raspberry – Salted caramel-popcorn	7,5
Dessert chef's menu	7,5
Coffee or tea of choice – Homemade chocolate truffles	6,5
Vin Santo – Cantuccini	7,5
Bellini – Peach – Prosecco	7,5

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