

Lunch menu Jefferson 11:00 – 16:00

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

Beef carpaccio (lightly smoked) – Rocket – Wasabi mayonnaise	9,5
Tuna melt - Cheddar - Jalapeños	8,5
Grilled vegetables – Goat cheese – Nuts – Spinach pesto	9,0
Eggs Benedict with bacon or Royale with salmon	9,5
Smashed avocado – Poached egg – Basil oil – Toast	8,5
Van Dobben Dutch veal croquettes – Mustard mayonnaise	7,5
Spicy pulled chicken – Garam masala - Papadum	9,5
Caprese – Mozzarella di bufala	9,5

Classics

Clubsandwich chicken and bacon/with fries	9,5/11,5
Black Angus cheeseburger – Bacon – French fries	14,5
Steak and fries – Rib-eye steak – Vegetables – French fries	21,5

Fried eggs or omelette (3 eggs)

Plain	7,5
+ Cheese/tomato/ham/bacon	+ 1,5
+ Smoked salmon	+ 2,5
+ Avocado	+ 1,0

Please inform us about your allergies or dietary requirements

Salads (11:00 – 21:00)

Caesar salad – Grilled chicken – Bacon – Poached egg	12,5
Jefferson Niçoise – Grilled tuna – Poached egg	15,5
Bulgur salad – Watercress – Green pea – Pomegranate – Cottage- cheese – Walnut – Red cabbage	13,5

Demi baguette

Young cheese	4,0
Tuna salad	5,0
Ham – Cheese – Boiled egg	5,5
Beef sate – Peanut sauce – Fried onions	7,5

Brasserie

Tomato soup – Pomodori – Sour cream	6,5
Corn soup – Coconut – Popcorn	8,5
Steak tartare préparé – Poached egg – Toast/XL with fries	10,5/16,5
Beef saté – Jefferson gado gado salad – Atjar – Fench fries	16,5
Ravioli – Green pea – Mint – Goat cheese – Broad beans - Rocket	17,5
Steak and fries – Rib-eye steak – Vegetables – French fries	21,5

Pastry

Cake of the week	4,5
Millefeuille – Custard - Raspberry	7,0
Coffee or tea of choice – Chocolate truffles - Fudge	6,5

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Brasserie menu 16:00 – 21:00

Appetizers

Tomato soup – Pomodori – Sour cream	6,5
Corn soup – Coconut – Popcorn	8,5
Burrata – Tomato vinaigrette – Peppers – Basil - Toast	10,5
Salmon tataki – Misomayonnaise – Radish – Soy	11,5
Artichoke carpaccio – Olive – Parmesan – Pine nuts - Yoghurt	10,5
Beef tataki – Ponzu – Thai vegetable salad	11,5
Starter chef's menu	9,5

Classic

Steak tartare préparé – Poached egg - Toast	10,5
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Main courses

Catch of the day	daily price
Ravioli – Green pea – Mint – Broad bean – Goat cheese - Rocket	17,5
Beef sate – Jefferson gado gado salad – Atjar - French fries	17,5
King prawns – Risotto – Fennel – Asparagus – Chorizo – Samphire	22,5
Main course chef's menu	18,5
Steak tartare préparé – Poached egg– French fries	16,5

Classic

Steak and fries – Rib-eye steak – Vegetables – French fries	21,5
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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 – Wasabi mayonnaise• 3 Blini's smoked salmon• Jefferson chicken nuggets• 3 Crostini steak tartare• 3 Wild mushroom croquettes (V)• Cassava crisps – Chili sauce• Thai shrimp toast – Chili sauce• Cheese of the week• Bread – Spreads• Marinated olives• Crudités - Dip	
Dutch snack platter 20 pcs.	€ 13,50
Mixed nuts	€ 4,50

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Desserts

Lime granite – Mango – Passion fruit - Coriander	7,0
Strawberries – Fennel – Yoghurt - Sorbet	7,0
Millefeuille – Custard – Raspberry	7,0
Coffee or tea of choice – Homemade chocolate truffles	6,5
Dessert chef's menu	7,0
Sgroppino – Vodka – Prosecco – Lemonsorbet	7,5

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