BRASSERIE

HET JACHTHUIS

LUNCH MENU

12:00 – 16:00

SANDWICHES

Smoked salmon 16

Herb mayonnaise, pickled vegetables and green herb crumble

Carpaccio 16

Dry-aged beef carpaccio, pesto mayonnaise, sun-dried tomato, rocket, Parmesan and mixed seeds

Pulled chicken 15

Jamballa sauce, pickled red onion, spring onion and crispy fried onions

Chicken livers 14

Bacon, onion and a splash of vieux brandy

Stracciatella di burrata 16

Roasted pumpkin, sautéed mixed mushrooms, hazelnut oil, black garlic mayonnaise and hazelnut crumble. Add Serrano ham +2

ARTISAN CROQUETTES

Two croquettes on bread 13

Beef or vegetarian croquettes. Shrimp croquettes +4

SOUPS

Asian-style pumpkin soup 8

Sesame seeds and coriander; optional chilli oil

Mustard soup 8

Bacon and leek; vegetarian option available

EGGS BENEDICT

Poached eggs on brioche 16

Hollandaise sauce. Add smoked salmon +3 or bacon +2

LUNCH COMBINATIONS

Fish 19.50

Shrimp croquette sandwich, smoked salmon sandwich and a small soup

Meat 18.50

Beef croquette sandwich, carpaccio sandwich and a small soup

Vegetarian 18.50

Vegetarian croquette sandwich, burrata sandwich and a small soup

SALADS

Smoked salmon 18

Pickled vegetables, green herb crumble and herb mayonnaise

Carpaccio 18

Dry-aged beef, sun-dried tomato, pesto mayonnaise, rocket, Parmesan and mixed seeds

Stracciatella di burrata 18

Roasted pumpkin, sautéed mixed mushrooms, hazelnut crumble and black garlic mayonnaise. Add Serrano ham +2

For allergen information, please ask a member of our team.

BRASSERIE

HET JACHTHUIS

DINNER MENU

SOUPS

Asian-style pumpkin soup 8

Sesame seeds and coriander; optional chilli oil

Mustard soup 8

Bacon and leek; vegetarian option available

STARTERS

Jachthuis bread platter 8

Selection of dips

Tuna tataki 15

Asian-style dressing, furikake crunch, black garlic mayonnaise, crispy onions, pickled red onion gel and spring onion

Carpaccio 15

Dry-aged beef, pesto mayonnaise, sun-dried tomato, rocket, Parmesan and mixed seeds

Pulled chicken 13

Crispy nest filled with pulled chicken, jamballa sauce, pickled red onion and crispy fried onions

Vegetarian rendang spring roll 14

Acar ketimoen (pickled cucumber), serundeng (toasted coconut) and sambal goreng kentang (spiced potatoes)

Stracciatella di burrata 14

Roasted pumpkin, sautéed mixed mushrooms, hazelnut oil, hazelnut crumble and black garlic mayonnaise

MAIN COURSES

All main courses are served with a complementary plated garnish.

Pan-seared salmon 26

Herb cream sauce

Grilled ribeye (225 g) 32.50

Peppercorn sauce or Café de Paris butter

Grilled chicken thigh 21

Jachthuis poultry jus

Vegetarian jackfruit rendang 22

Rice, acar ketimoen, serundeng and sambal goreng kentang

JACHTHUIS SPECIALS

Jachthuis venison stew 24

Red cabbage, poached pear and parsnip purée. Made with our own wild-game spice blend

Jachthuis burger 22.50

Grilled Black Angus beef burger, Emmental, mixed mushrooms, lettuce, truffle mayonnaise, bacon and fries with mayonnaise. Vegetarian option available

SIDES

Fries 6

With mayonnaise

Salad 5

Green salad

Chicken livers (150 g) 10

Onion, bacon and a splash of vieux brandy

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BRASSERIE

HET JACHTHUIS

DESSERT MENU

AVAILABLE ALL DAY

DESSERTS

Dame blanche 2.0 **9.50**

Vanilla parfait, warm chocolate sauce, Jachthuis crumble and whipped cream

Millionaire shortbread **10**

Millionaire shortbread, whipped cream, cinnamon ice cream and Jachthuis crumble

Winter crème brûlée **10**

Poached pear, lemon curd, Jachthuis crumble, cinnamon ice cream and whipped cream

The coffee moment **10**

Espresso cream-filled tartlets, whipped cream, caramel sauce, mocha ice cream and Jachthuis crumble

Winter Blossom **10**

Panna cotta, raspberry compote, cinnamon ice cream, Jachthuis crumble, raspberry foam and whipped cream

COFFEE & MORE

Coffee with petit fours **9.75**

Coffee of your choice with a selection of sweet treats

French coffee **9.25**

Coffee with Grand Marnier

Italian coffee **9.25**

Coffee with Disaronno

Irish coffee **9.25**

Coffee with Jameson and brown sugar

Spanish coffee **9.25**

Coffee with Tia Maria

Jachthuis coffee **9.25**

Coffee with Licor 43 and cinnamon syrup

Espresso martini **9.50**

Chilled coffee cocktail with vodka and espresso liqueur

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