# THE JACKIES

## experience

2 COURSES SELECTION MENU — 52.50 P.P.
*starter, main, classic cocktail, water & bread*

2 COURSES SELECTION MENU — 47.50 P.P.
*main, dessert, classic cocktail, water & bread*

3 COURSES SELECTION MENU — 62.50 P.P.
*starter, main, dessert, classic cocktail, water & bread*

# TOTALLY JACKIE

## experience

3 COURSES SELECTION MENU — 90 P.P.
*amuse, starter, main, dessert, classic cocktail, water & bread*
*wine, beer, soft drinks & mocktails*
*coffee or tea to finish*

*2.5 hour experience*
*at no extra charge*

*please always make allergies and/or dietary requirements known to your host.*
*adjustments can be made to your dish to make it suitable.*

*this dish cannot be modified to be gluten-free*

*this dish cannot be modified to be lactose-free*

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# STARTERS

## SURPRISE PLATTER

*the five best starters from jackies*

+3 50 P.P.

## FISH/VEGETARIAN

### SLICE AND DICE
*tuna tartare with lemon cream, chives, shallot, 63 degree egg yolk and rice cracker*

### LOST IN TOKYO
*hamachi carpaccio with beurre noisette, tomato, ponzu, chilli, shallot and charred grapefruit*

### HIGHWAY TO SHELL +2 50
*masala scallops with baba ganoush, buttermilk dressing, cashew and green pepper oil*

### VIVA LA VEGA VEGETARIAN
*tartlet with duxelles, 63 degrees egg yolk, black garlic, chive cream and parmesan*

### TRICK OR EAT! VEGAN
*pumpkin tataki with aubergine cream, confit kumquat, cashew and green pepper*

## MEAT

### I WANT PORK ON MY FORK
*pork belly skewer with chive cream, black garlic and tangy relish*

### YOU LIKE IT RAW?
*steak tartare with 63 degree egg yolk, cornichon, caper, pickled shallot and chive cream*

### TRUTH OR DEER
*venison tataki with duxelles, beech mushroom, granny smith apple and pecan*

### CLASSIC CARPACCIO
*thinly sliced sirloin served with extra virgin olive oil, pepper and salt*

### CARPACCIO 2008
*thinly sliced sirloin served with parmesan, pesto mayonnaise and pine nuts*

## SUSHI

### DRAGON ROLL ALSO VEGETARIAN OR VEGAN
*sushi roll filled with tempura prawns, topped with avocado and spicy mayonnaise*

### INTO THE FLAMES
*sushi roll with cucumber, flame-seared salmon, lemon cream, crispy rice and tobiko*

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# MAINS

## FISH

### SEAPLATTER DELUXE
SERVED HOT, MIN 2 PERS.
*all the good stuff from the ocean. our fresh lobster, prawns and fish specialties served with warm vegetables and fries*
+17 50 P.P.

**APPLE OF MY EYE**
*tuna steak with snow peas, apple, caramelised onion cream, choron sauce and caper crumb*

**SALMON LIKE YOU**
*salmon with vanilla, jerusalem artichoke, brussels sprouts, beurre blanc and bacon crumble*

**ROCK, PAPER, SCISSORS** +17 50
*lobster gratinated with café de paris, cauliflower cream, chestnut mushroom and granny smith*

**GET YOUR VITAMINE SEA**
*haddock with wild rice, rouille, snow peas, crispy capers and lemon à la meunière*

## VEGGIE FOODMARKET

**WHERE'S THE MEAT?** VEGAN
*cauliflower with pistachio tahini, confit kumquat and jerusalem artichoke crumble served with rice*

**THIS DISH IS NUTS**
*pecan polenta with potato mousseline, truffle, brussels sprouts and mushroom jus served with rice*

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# MAINS

## MEAT SPECIALS

### THIS IS NOT A BIG MISTEAK
2 PERS.
*750 g t-bone steak served with café de paris butter*

+17 50 P.P.

**YOU'RE TOO PIGGY**
*pork tenderloin with sprout, jerusalem artichoke crumble, onion cream and mushroom jus*

**NYC BEEFBURGER**
*american beef burger with dill pickle, bacon, tomato, lettuce and mustard sauce*

**RUN, RUDOLPH, RUN** +5
*venison steak with pointed cabbage, potato mousseline, chestnut mushrooms and vadouvan jus*

**HURRY WITH THE CURRY**
*corn-fed chicken rendang with snow peas, lime leaf, mixed legume atjar, lemon cream and kentang served with rice*

## STEAKS

**LADY STEAK**
*rumpsteak, 150 grams, served with yakitori sauce*

**GENTLEMAN STEAK** +14 50
*ribeye, 300 grams, served with yakitori sauce*

**TOURNEDOS** +12 50
*tournedos, 200 grams, served with yakitori sauce*

### *ACCESSORIES*

GARLIC PRAWNS 7 50
*five chilli-garlic prawns*

HALF A LOBSTER 17 50
*half a lobster with café de paris butter*

ROSSINI 12 50
*duck liver with granny smith and brioche*

### *SIDE DISHES*

ASIAN CABBAGE 6 50
*pointed cabbage with caper crumb*

FRIES EXTRAORDINARY 7 50
*fries with parmesan and truffle mayonnaise*

EAT YOUR VEGGIES! 6 50
*brussels sprout with parmesan*

*all main courses are served with fried rice or fries with mayonnaise (additional portions available free of charge).*

*allergies and/or dietary requirements? always make this known to your host/hostess.*

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# DESSERTS

## JACKIES CHOICE

*grand dessert*

+2[50] P.P.

## THE GOLDEN GLOBE

*chocolate ball with vanilla ice cream, salted caramel foam, crumble and chocolate sauce*

2 PERS. +5 P.P.

**CHEESE ME, CHEESE ME!**
*cheesecake with raspberry coulis, pistachio and basil meringue*

**BURNING LOVE**
*pink peppercorn crème brûlée with grapefruit gel, lime ice cream and almond crisp*

**PEAR OF KINGS** ALSO VEGAN
*poached pear with mandarin crémeux, mandarin ice cream, grapefruit gel and puff pastry*

**DON'T BE SALTY, HONEY**
*chocolate tart with whisky ice cream, salted caramel foam and honey caviar*

**PASSION FOR PARFAIT-ION**
*passion fruit parfait with espresso meringue, coconut gel and lime cress*

**SWEET DREAMS ARE MADE OF CHEESE** +5
*our cheese platter with 4 beautiful cheeses.*
*please feel free to ask about the cheeses we are currently serving*

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