

# Jondani

D O W N T O W N

VEUVE CLICQUOT BRUT

VEUVE CLICQUOT ROSÉ

RUINART BLANC DE BLANCS

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THE JONDANI SIGNATURE

DOWNTOWN PALOMA

SPICY MARGARITA

COSMOPOLITAN

GOLDEN MARTINI

# sandwiches

SERVED UNTIL 15.30

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**EGGS BENEDICT** SMOKED SALMON › BABY SPINACH › HOLLANDAISE

**LOBSTER BRIOCHE** AVOCADO › LIME MAYONNAISE

**CLUB SANDWICH** CHICKEN › FRENCH FRIES

**BRIOCHE WAGYU BURGER** CLASSIC SERVE › FRENCH FRIES

PLEASE NOTIFY YOUR SERVER OF ANY **FOOD ALLERGIES** BEFORE ORDERING.

# salads

SERVED UNTIL 15.30

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## **CAESAR SALAD**

BABY GEM › GRILLED PANCETTA › PARMESAN CHEESE › CROUTONS

### **ADD**

GRILLED CHICKEN

SMOKED SALMON

GRILLED PRAWNS

TUNA

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**KING CRAB SALAD** 100 G › BUTTER LETTUCE

AVOCADO › GRAPEFRUIT › OLIVE OIL

**GREEK SALAD** FETA › MIXED TOMATO

KALAMATA OLIVES › RED ONION

**NIÇOISE SALAD** GRILLED TUNA › ARTICHOKE

ANCHOVIES › GREEN BEANS › BABY POTATO

# to start

**BRIOCHE BREAD** TOMATO › GREEN PEPPER › OLIVE OIL

**POTATO CHIPS** SOUR CREAM › CHIVES

**ADD** BAERI CAVIAR

**LOBSTER ESPRESSO**

**BUTTER TOAST CAVIAR** BRIOCHE › BAERI CAVIAR

**JAMON IBERICO DE BELLOTA** 75 G

**CANTABRIAN ANCHOVIES** TOMATO › SOURDOUGH › OLIVE OIL

**CRISPY SQUID** GOCHUJANG AÏOLI

# caviar

**CLASSIC SERVE** BLINIS › SOUR CREAM › CHIVES › SHALLOTS

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## **CAVIAR TASTING**

10 G BAERI › 10 G OSCIETRA › 10 G BELUGA

### **OSCIETRA CAVIAR**

30 G

50 G

125 G

### **BELUGA CAVIAR**

30 G

50 G

125 G

# raw oysters

½ DOZEN › CLASSIC SERVE TABASCO › LEMON › VINAIGRETTE

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## OESTERIJ NO. 3 OOSTERSCHELDE

BEAUTIFULLY BALANCED › SWEETER TASTE

## GILLARDEAU NO. 3 NORMANDY

GREAT OYSTER › FULL CREAMY TASTE › BOTH SWEET AND SALTY

**ADD** CAVIAR & CRÈME FRAÎCHE

# hot oysters

**PAN FRIED OYSTER** — FROM 3 PCS.

HOLLANDAISE › SPINACH › GOMASIO

**GRATINATED OYSTER** — FROM 3 PCS.

HOLLANDAISE › SPINACH › PARMESAN CHEESE

# cold starters

**BEEF TENDERLOIN CARPACCIO** VINAIGRETTE › PECCORINO › CHIVES

**KING CRAB LEG** 100 G › LIME MAYONNAISE

**STEAK TARTARE** TRADITIONAL › TOAST › BUTTER SALAD

**ARTICHOKE CARPACCIO** SALAD › PARMESAN CHEESE › TRUFFLE

**FOIE GRAS** BRIOCHE › MOUNTAIN FIG › CONFITURE

**BAWYKOV SALMON** HORSERADISH AIOLI › CHIVES

**DUTCH SHRIMPS** GREEN SALAD › COCKTAIL SAUCE

**TUNA TARTARE** AVOCADO › YUZU PONZU —

**KING CRAB SALAD** 100 G › BUTTER LETTUCE › AVOCADO › GRAPEFRUIT › OLIVE OIL

**GREEK SALAD** FETA › MIXED TOMATO › KALAMATA OLIVES › RED ONION



# hot starters

**LOBSTER SOUP** LOBSTER › CLOTTED CREAM

**CHICKEN SPRING ROLLS** MINT › LETTUCE › THAI CHILI DIP

**BLACK TIGER PRAWNS** GREEN TOMATO › JALAPEÑO MAYONNAISE

**LANGOUSTINES** MOJO › LIME

# fish

**SEA BASS** THAI YELLOW CURRY

**BLACK COD** MARINATED FOR 48 HOURS IN MISO › HAJIKAMI

**TERIYAKI SALMON** SCOTTISH SALMON › GINGER

**DOVER SOLE** 500 G › À LA MEUNIÈRE

**KING CRAB LEGS** 300 G › LUKEWARM › BUTTER

**GRILLED LOBSTER** SPICY MAYONNAISE

**LOBSTER LINGUINE** LOBSTER TAIL › CREAMY LOBSTER SAUCE

**GRILLED TUNA** SPAGHETTI › AGLIO E OLIO › TOMATO › FENNEL

# whole fish

**CATCH OF THE DAY**

DAILY CHEF'S SPECIAL

# meat

**JONDANI STEAK 200 G › JONDANI BUTTER**

**WAGYU BURGER 300 G › ROSSINI STYLE › FOIE GRAS › BLACK TRUFFLE**

**GRILLED CHICKEN CURRY MAYONNAISE**

**LAMB CHOPS RED MISO › YOGHURT DIP**

**TENDERLOIN 250 G › TRUFFLE BUTTER › BLACK TRUFFLE**

**ADD FOIE GRAS**

**RIB EYE 300 G › PEPPERCORN SAUCE**

**PORTERHOUSE STEAK 800 G › BÉARNAISE SAUCE**

# vegetarian

**BLACK TRUFFLE RIGATONI SHIMEJI › SPINACH › CREAMY TRUFFLE SAUCE**

# sides

**FRENCH FRIES** MAYONNAISE

**TRUFFLE FRIES** TRUFFLE MAYONNAISE › BLACK TRUFFLE › PARMESAN CHEESE

**PASTA CAVIAR** RIGATONI › CAVIAR

**GREEN SALAD** BUTTER SALAD › VINAIGRETTE › GREEN HERBS

**BLACK TRUFFLE MASHED POTATO** CRISPY POTATO

**SPINACH SAUTÉED** › GARLIC

**SPAGHETTI AGLIO E OLIO**

**ASPARAGUS** HOLLANDAISE SAUCE

**AVOCADO** OLIVE OIL › ROCK SALT

**HARICOT VERTS** BUTTER › SHALLOTS

# desserts

## **CHEESE PLATTER**

PIERRE ROBERT › SAINT-MAURE CENDRÉ  
OUDWIJKER FIORE › MONLESI › VALDEON

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## **VANILLA CRÈME BRÛLÉE**

SWISS CREAM › ALMOND CRUNCH › VANILLA ICE CREAM

## **RED FRUITS SWISS CREAM**

**CHOCOLATE LAVA CAKE** GANACHE › DULCE DE LECHE › PRALINE

**CHEESECAKE** CHOCOLATE › MISO CARAMEL › BUTTERSCOTCH › POPCORN

**PAVLOVA** RED FRUIT › VANILLA CLOTTED CREAM

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## **HOMEMADE VANILLA ICE CREAM**

DULCE DE LECHE › CARAMELIZED HAZELNUTS › FEUILLETINE

## **HOMEMADE YOGHURT ICE CREAM**

HONEY › CARAMELIZED WALNUTS

## **HOMEMADE PISTACHIO ICE CREAM**

CARAMELIZED PISTACHIO NUTS › OLIVE OIL

# bar food

**GREEN OLIVES** MARINATED

**MARCONA ALMONDS** SALTED

**POTATO CHIPS** SOUR CREAM › CHIVES

**ADD** BAERI CAVIAR

**BUTTER TOAST** CAVIAR BRIOCHE › BAERI CAVIAR

**JAMON IBERICO DE BELLOTA** 75 G

**CANTABRIAN ANCHOVIES** TOMATO › SOURDOUGH › OLIVE OIL

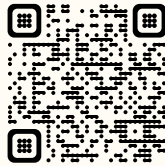
**CRISPY SQUID** GOCHUJANG AIOLI

**DUTCH SHRIMP MINI CROQUETTE**

LIME MAYONNAISE › CRISPY PARSLEY

**BITTERBALLEN** DIJON MUSTARD —

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