Jondani

DOWNTOWN

VEUVE CLICQUOT BRUT — 17½

RUINART BLANC DE BLANCS — 29½

THE JONDANI SIGNATURE — 16

DOWNTOWN PALOMA — 16

SPICY MARGARITA — 16

COSMOPOLITAN — 16

sandwiches

SERVED UNTIL 15.30

EGGS BENEDICT SMOKED SALMON › BABY SPINACH › HOLLANDAISE — 16

LOBSTER BRIOCHE AVOCADO › LIME MAYONNAISE — 25

CLUB SANDWICH CHICKEN › FRENCH FRIES — 18

BRIOCHE WAGYU BURGER CLASSIC SERVE › FRENCH FRIES — 18

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

salads

SERVED UNTIL 15.30

CAESAR SALAD — 18

BABY GEM › GRILLED PANCETTA › PARMESAN CHEESE › CROUTONS

ADD

GRILLED CHICKEN — 5

SMOKED SALMON — 5

GRILLED PRAWNS — 5

TUNA — 8

KING CRAB SALAD 100 G › BUTTER LETTUCE

AVOCADO › GRAPEFRUIT › OLIVE OIL — 35

GREEK SALAD FETA › MIXED TOMATO

KALAMATA OLIVES › RED ONION — 18

NIÇOISE SALAD GRILLED TUNA › ARTICHOKE

ANCHOVIES › GREEN BEANS › BABY POTATO — 24

to start

BRIOCHE BREAD TOMATO › GREEN PEPPER › OLIVE OIL — 7½

POTATO CHIPS SOUR CREAM › CHIVES — 7½

ADD BAERI CAVIAR — +15

LOBSTER ESPRESSO — 9½

BUTTER TOAST CAVIAR BRIOCHE › BAERI CAVIAR — 22

JAMON IBERICO DE BELLOTA 75 G — 22

CRISPY SQUID GOCHUJANG AÏOLI — 16

caviar

CLASSIC SERVE BLINIS › SOUR CREAM › CHIVES › SHALLOTS

CAVIAR TASTING — 110

10 G BAERI › 10 G OSCIETRA › 10 G BELUGA

OSCIETRA CAVIAR

30 G — 75

50 G — 120

125 G — 300

BELUGA CAVIAR

30 G — 100

50 G — 200

125 G — 450

raw oysters

½ DOZEN › CLASSIC SERVE TABASCO › LEMON › VINAIGRETTE

OESTERIJ NO. 3 OOSTERSCHELDE — 26

BEAUTIFULLY BALANCED › SWEETER TASTE

GILLARDEAU NO. 3 NORMANDY — 38

GREAT OYSTER › FULL CREAMY TASTE › BOTH SWEET AND SALTY

ADD CAVIAR & CRÈME FRAÎCHE — +30

hot oysters

PAN FRIED OYSTER — FROM 3 PCS. / 7 PP

HOLLANDAISE › SPINACH › GOMASIO

GRATINATED OYSTER — FROM 3 PCS. / 7 PP

HOLLANDAISE › SPINACH › PARMESAN CHEESE

cold starters

BEEF TENDERLOIN CARPACCIO VINAIGRETTE › PECCORINO › CHIVES — 26

KING CRAB LEG 100 G › LIME MAYONNAISE — 35

STEAK TARTARE TRADITIONAL › TOAST › BUTTER SALAD — 22

ARTICHOKE CARPACCIO SALAD › PARMESAN CHEESE › TRUFFLE — 18

FOIE GRAS BRIOCHE › MOUNTAIN FIG › CONFITURE — 24

BAWYKOV SALMON HORSERADISH AIOLI › CHIVES — 17

DUTCH SHRIMPS GREEN SALAD › COCKTAIL SAUCE — 20

TUNA TARTARE AVOCADO › YUZU PONZU — 23

KING CRAB SALAD 100 G › BUTTER LETTUCE › AVOCADO › GRAPEFRUIT › OLIVE OIL — 35

GREEK SALAD FETA › MIXED TOMATO › KALAMATA OLIVES › RED ONION — 18

CARABINEROS CARPACCIO OLIVE OIL › LIME ZEST — 38

hot starters

LOBSTER SOUP LOBSTER › CLOTTED CREAM — 21

CHICKEN SPRING ROLLS MINT › LETTUCE › THAI CHILI DIP — 18

BLACK TIGER PRAWNS GREEN TOMATO › JALAPEÑO MAYONNAISE — 26

LANGOUSTINES MOJO › LIME — 27

fish

SEA BASS THAI YELLOW CURRY — 35

BLACK COD MARINATED FOR 48 HOURS IN MISO › HAJIKAMI — 45

TERIYAKI SALMON SCOTTISH SALMON › GINGER — 28

DOVER SOLE 500 G › À LA MEUNIÈRE — 75

KING CRAB LEGS 300 G › LUKEWARM › BUTTER — 125

GRILLED LOBSTER SPICY MAYONNAISE — 65

LOBSTER LINGUINE LOBSTER TAIL › CREAMY LOBSTER SAUCE — 55

GRILLED TUNA SPAGHETTI › AGLIO E OLIO › TOMATO › FENNEL — 34½

GRILLED CARABINEROS 4 PCS. › ROCK SALT › OLIVE OIL — 55

whole fish

CATCH OF THE DAY — DAILY PRICE

DAILY CHEF'S SPECIAL

meat

JONDANI STEAK 200 G › JONDANI BUTTER — 36

WAGYU BURGER 300 G › ROSSINI STYLE › FOIE GRAS › BLACK TRUFFLE — 29

GRILLED CHICKEN CURRY MAYONNAISE — 28

LAMB CHOPS RED MISO › YOGHURT DIP — 28

TENDERLOIN 250 G › TRUFFLE BUTTER › BLACK TRUFFLE — 49

ADD FOIE GRAS — +6½

RIB EYE 300 G › PEPPERCORN SAUCE — 47

CHATEAUBRIAND 500 G › PEPPER SAUCE › BÉARNAISE SAUCE — 95

vegetarian

BLACK TRUFFLE RIGATONI SHIMEJI › SPINACH › CREAMY TRUFFLE SAUCE — 23

sides

FRENCH FRIES MAYONNAISE — 9½

TRUFFLE FRIES TRUFFLE MAYONNAISE › BLACK TRUFFLE › PARMESAN CHEESE — 12½

PASTA CAVIAR RIGATONI › CAVIAR — 35

GREEN SALAD BUTTER SALAD › VINAIGRETTE › GREEN HERBS — 7½

BLACK TRUFFLE MASHED POTATO CRISPY POTATO — 9½

SPINACH SAUTÉED › GARLIC — 7½

SPAGHETTI AGLIO E OLIO — 7½

ASPARAGUS HOLLANDAISE SAUCE — 9½

AVOCADO OLIVE OIL › ROCK SALT — 7½

HARICOT VERTS BUTTER › SHALLOTS — 7½

desserts

CHEESE PLATTER — 21

PIERRE ROBERT › SAINT-MAURE CENDRÉ

OUDWIJKER FIORE › MONLESI › VALDEON

VANILLA CRÈME BRÛLÉE — 18

SWISS CREAM › ALMOND CRUNCH › VANILLA ICE CREAM

RED FRUITS SWISS CREAM — 12

CHOCOLATE LAVA CAKE GANACHE › DULCE DE LECHE › PRALINE — 18

CHEESECAKE CHOCOLATE › MISO CARAMEL › BUTTERSCOTCH › POPCORN — 17

PAVLOVA RED FRUIT › VANILLA CLOTTED CREAM — 18

HOMEMADE VANILLA ICE CREAM — 16

DULCE DE LECHE › CARAMELIZED HAZELNUTS › FEUILLETINE

HOMEMADE YOGHURT ICE CREAM

HONEY › CARAMELIZED WALNUTS — 16

HOMEMADE PISTACHIO ICE CREAM

CARAMELIZED PISTACHIO NUTS › OLIVE OIL — 16

bar food

GREEN OLIVES MARINATED — 7½

MARCONA ALMONDS SALTED — 5

POTATO CHIPS SOUR CREAM › CHIVES — 7½

ADD BAERI CAVIAR — +15

BUTTER TOAST CAVIAR BRIOCHE › BAERI CAVIAR — 18

JAMON IBERICO DE BELLOTA 75 G — 24

CANTABRIAN ANCHOVIES TOMATO › SOURDOUGH › OLIVE OIL — 12

CRISPY SQUID GOCHUJANG AIOLI — 16

DUTCH SHRIMP MINI CROQUETTE

LIME MAYONNAISE › CRISPY PARSLEY — 14½

BITTERBALLEN DIJON MUSTARD — 9

FOLLOW US

INSTAGRAM

Jordanin

DOWNTOWN