

## DESSERTS

### SWEET

#### JACKIES CHOICE

*grand dessert*  
11<sup>50</sup> P.P.

#### GOLDEN SHOWER

*cylinder filled with vanilla ice cream, nuts, mousse and caramel*  
2 PERS. 12<sup>50</sup> P.P.

#### THE CLASSIC CB

*vanilla crème brûlée served with a white chocolate mousse*

9

#### THE GREAT PAVLOVA

*meringue, lemon curd and fresh fruit*

9

#### PEACHES & MANDARIN

*fried peaches served with a mandarin sorbet, pomegranate and fresh mint*

9

#### WE ALL SCREAM FOR ICE CREAM

*3 scoops of homemade ice cream*

9

#### CHEESECAKE STILL KICKING

*jackies nyc cheesecake*

9

### SAVORY

#### CHEESE LOVERS

*a platter filled with 4 lovely cheeses.  
please ask us which cheeses we serve at the moment*

11<sup>50</sup>

Jackies

## STARTERS

### NYC SURPRISE PLATTER

*five of our lovely starters on a platter*

### FISH/VEGETARIAN

#### OYSTERS

*fine de claires*

3 / 7<sup>50</sup>

6 / 14<sup>50</sup>

#### JACKIES PRIVATE LABEL CAVIAR

*10 gram baeri caviar*

24<sup>50</sup>

#### PIZZA DI TONNO

*crispy pizza topped with raw tuna, pesto, capers, rocket and parmesan*

12<sup>50</sup>

#### SEA BASS SPECIAL

*seabass lacquered with a miso glaze and served with shrimp in kataifi, snap beans and glasswort*

10<sup>50</sup>

#### SAMMY THE SALMON

*two crispy mini tacó filled with salmon tartar, apple, cream cheese, salmon caviar and cress*

9

#### DRAGON ROLL

*sushi filled with shrimps in tempura batter, topped with avocado and spicy mayonnaise*

14<sup>50</sup>

#### DUTCH DELIGHT

*shrimp croquettes served with a lime mayonnaise*

9

#### HAPPY HERBAL HIPPIE FINGERS VEGETARIAN

*marinated turnip cabbage and roasted snap beans served with a elderflower and mint dressing*

8<sup>50</sup>

#### TATAKI ZUCCHINI VEGETARIAN

*thinly cut zucchini marinated in yuzu and topped with red pepper and crispy quinoa*

8<sup>50</sup>

### MEAT

#### STEAK TARTARE

*classic steak tartare served with toast*

11<sup>50</sup>

#### PEKING DUCK PANCAKES

*crispy peking duck served with steamed japanese pancakes, spring onion and coriander*

12<sup>50</sup>

#### CLASSIC CARPACCIO

*thinly sliced sirloin served with salt, pepper and extra vierge olive oil*

12<sup>50</sup>

#### PORK BELLY PICCALILLY

*crispy pork belly served with piccalilly, green peas, peanut and coriander*

9<sup>50</sup>

#### CRISPY SUSHI ROLL

*sushi with fried chicken, avocado, cucumber and a wasabi mayonnaise*

12<sup>50</sup>

#### CHICKEN TONIGHT

*salad filled with crispy chicken, fried tomato, turnip, jalapenos and coriander*

9<sup>75</sup>

#### PATA NEGRA

*jamon iberico, 36 months old*

14<sup>50</sup>

Jackies

## MAINS

### FISH

#### SEAPLATTER DELUXE

SERVED HOT, MIN 2 PERS.

*all the good stuff from the ocean. our fresh lobster , grilled prawns and fish specialties served with aioli*  
35 P.P

#### RED BASS & RISOTTO

21

*red bass served with a fennel and saffron risotto, little gem and glasswort*

#### TRENDY TUNA

22

*tuna steak with a pumpkin and ginger cream served with bok choy and a sesame yoghurt froth*

#### SALMON & SPINACH

20

*salmon served with spinach, white asparagus, liquorice gel and a green asparagus froth*

#### DORADE DOES IT FOR ME

20

*dorade served with sweet potato, roasted bell pepper, lentil cream, aioli and glasswort*

#### LUSCIOUS LOBSTER

33<sup>50</sup>

*two halves of fresh lobster grated with soy-yuzu butter and served with white asparagus*

#### BOLLYWOOD SHRIMPS

19

*authentic indian curry filled with shrimps and served with white rice*

### VEGGIE FOODMARKET

#### KNOCK GNOCCHI

18

*gnocchi with truffle, beam mushrooms, spinach and sun dried tomato*

#### EGGPLANT & BUTTERMILK

18

*eggplant served with pomegranate, lemon thyme and a buttermilk froth*

#### RICH RISOTTO

19

*a fennel and saffron risotto served with zucchini flowers filled with feta*

#### LASAGNA VEGGIE STYLE

19

*seasoned celeriac and leek lasagna served with a parmesan froth*

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## MAINS

### MEAT SPECIALS & STEAKS

#### THE BIG DADDY

2 PERS.

*600 grams of veal rib eye served with daily changing garnish*

29<sup>50</sup> P.P

#### DUCK & DANDY

22

*fried duck breast, sweet potato and turnip served with a red wine gravy*

#### SPRINGTIME

22

*slowly roasted lamb served with macadamia cream, spinach, froth of lime and a mushroom gravy*

#### OSSOBUCO ALLA MILANESE

22

*slowly roasted veal shank served with gnocchi, mushrooms and parmesan*

#### PORK & PEAS

20

*pork belly served with green peas, spicy mango, little gem and a ginger and pumpkin cream*

#### NYC CHEESEBURGER

16<sup>50</sup>

*cheeseburger with bacon, tomato, onionrings and chimichurri sauce*

#### LADY STEAK

*black angus rumpsteak 150 grams*

20

#### GENTLEMAN STEAK

*black angus ribeye 300 grams*

28<sup>50</sup>

#### TOURNEDOS

*black angus tournedos 200 grams*

26

#### SIRLOIN STEAK

*black angus entrecote 275 grams*

32<sup>50</sup>

#### ACCESSORIES

GARLIC PRAWNS 5<sup>50</sup>  
*three prawns baked in garlic*

HALF A LOBSTER 15<sup>50</sup>  
*half a grated lobster*

ROSSINI 9<sup>50</sup>  
*fried duck liver*

#### SIDE DISHES

ONION RINGS 3  
*six onionrings with chimichurri saus*

BOLETUS 4  
*baked boletus with truffle yakitori sauce*

*steaks are served with fries, chips, coleslaw and yakitori sauce  
allergies or a strict diet? please inform us or ask us about the possibilities*

Jackies