

Dinner

Brown crab 16
abricot, hazelnut,
shellfish vinaigrette, lychee

Salsify 16
beetroot, horseradish, cranberry

Pork belly * 18
cockles, split peas, pandan

Scallops ** 21
lobster sauce, citrus, vanilla

Haddock 16
parsnip, horseradish, braised chuck

Oyster mushroom 16
olive, Skuumkoppe vinaigrette

Guinea fowl * 18
prawn, bisque, sea buckthorn

Sweetbread ** 21
trompette de la mort, blueberry

Pumpkin 16
goji berry, romanesco, leek

Tarbot * 18
champagne beurre blanc, mirepoix

Duck breast * 18
mango, bay leaf

Pork cheek 16
truffle, beetroot

Dry-aged beetroot * 18
plum, pommes Dauphine

Venison steak ** 21
spice cake, red cabbage,
black pepper

Our menu features 14 equally sized dishes,
arranged from lighter to more substantial.
Choose a 3-, 4-, 5-, or 6-course menu, selecting the dishes yourself
from our menu. This way, you can taste more without missing out on
anything - and it's more cost-effective too.

You can also order the dishes à la carte and share them -
plan on about 3 dishes per person to feel nicely satisfied.

Enjoy and create your ideal menu!

Old Jazz menu

3 COURSES 44,50 p.p.

4 COURSES 57,50 p.p.

5 COURSES 69,50 p.p.

6 COURSES 82,50 p.p.

* + 3

** + 5

Wine arrangement

3 COURSES 26 BOB 13

4 COURSES 35 BOB 17.5

5 COURSES 44 BOB 22

6 COURSES 52 BOB 26

Specials

Catch of the day 32.5

Beef steak 32.5
parsnip, romanesco, pommes Anna, bearnaise

Côte de boeuf 600 gr. 69
red miso hollandaise, roasted vegetables

Desserts

Cheese 18
date bread, fig

Tropical tiramisu 12
passionfruit, white chocolate, banana sorbet

Mousse au chocolate 12
mandarin crèmeux, lemon