

THE OLD
JAZZ

DRINKS & DINNER

STARTERS/TO SHARE

BRIOCHE BUNS	6
with salted butter, tapenade and aioli	
<i>with duck rillettes with mustard</i>	+ 3.5
BEEF TATAKI	14
with hummus, onion chutney, massala mayonnaise and crispy naan	
BAO BUNS - 3 BUNS	16
with crispy chicken, beansprouts, sweet-and-sour cucumber and tobanjan mayonnaise	
PATA NEGRA - 100 GRAMS	14
CRISPY PORK BELLY	18
with smoky lobster sauce, king crab and onion chutney	
LOBSTER BRIOCHE SLIDERS - 3 BUNS	18
sriracha butter-poached lobster with coleslaw and smoked mayonnaise	
KING CRAB - 200 GRAMS	25
with wakame and a spicy sauce	
DUCK SPRING ROLLS	17
with beansprouts and hoisin dipping sauce	
QUINOA SALAD	9
with little gem, roasted sesame dressing, sweet-and-sour cucumber and naan	
CHARCUTERIE	20
duck rillettes with mustard, pata negra, smoked rib eye and pâté	
<i>with burrata</i>	+ 12
TUNA TARTARE	14
with beetroot pearls, sweet-and-sour red onion, soy yuzu gel, wasabi crumble	
PAN-FRIED VONGOLE	17
with garlic and lime	
STICKY KOREAN RIBS	15
with cucumber kimchi and crispy jalapeño	
PAN-FRIED SCALLOPS	15
with Thai curry foam, crispy enoki, wakame and sweet potato toffee	
STEAK TARTARE	15
with brioche, charred pickled onion and piccalilli mayonnaise	
BURRATA SALAD	15
with tomato salsa, crostini, bell pepper jam and mustard dressing	
SUSHI	
THE OLD JAZZ STYLE SASHIMI	17
tuna and salmon	
CRISPY TUNA NIGIRI	16
with tuna tartare, wasabi mayonnaise and scallions	
DRAGON ROLL	18
with spicy salmon tartare, miso curry and Japanese mayonnaise	
SMOKEY DUCK ROLL	19
with smoked duck breast, mango, tsuyu glaze and pompeille	
SURF AND TURF ROLL	18
with beef sashimi, tempura prawns, unagi sauce and truffle mayonnaise	
SPICY TUNA ROLL	18
with sriracha mayonnaise and crispy onion	
RED DRAGON ROLL	19
with king crab, tuna sashimi and lime mayonnaise	
VEGA ROLL	16
with wakame, cucumber and avocado	

FLAMMKUCHEN

PATA NEGRA	13
with arugula, olives and balsamic vinegar cream	
TUNA CARPACCIO	13
with truffle mayonnaise, unagi sauce, sweet-and-sour red onion and lime zest	
VEGI	12
with roasted bell pepper and broccolini	
MAIN COURSES	
CÔTE DE BOEUF FOR 2 - 800 GRAMS	60
with kimchi coleslaw and béarnaise sauce	
KUNG PAO CHICKEN	22
crispy chicken thigh with stir-fried mushrooms, Chinese cabbage and beansprouts	
RIB EYE SIMMENTALER - 300 GRAMS	23
with soy dipping sauce and crispy garlic	
TOURNEDOS SOUTH AMERICAN - 200 GRAMS	23
with Madeira sauce	
<i>Tournedos Rossini</i>	+ 10
ENTRECÔTE SOUTH AMERICAN - 300 GRAMS	23
with beurre Café de Paris	
WHOLE BRILL	21
with celeriac ginger puree, broccolini and crab jus	
WOLFFISH WITH A CRISP CRUST	23
with sweet potato toffee, stir-fried samphire and lemongrass beurre blanc	
VEGI	18
available upon request	
SIDE DISHES	
FRIES	3,5
PAN-FRIED BROCCOLINI AND SHIITAKE WITH GARLIC	5,5
LITTLE GEM SALAD CAESAR STYLE	3,5
POTATO GRATIN	3,5
KIMCHI COLESLAW	3,5
DESSERTS	
DAILY CHEESECAKE SPECIAL	9
STRAWBERRY BAR	9
with Romanoff sauce, fresh strawberries, basil syrup and strawberry ice cream	
TROPICAL SUNDAY	9
with mango, macadamia nuts, caramel and yoghurt ice cream	
CHEESE PLATTER	12
CAFÉ GOURMAND	8
5 petits fours served with choice of coffee or tea	

TOMORROW IS
SO FAR AWAY

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