

THE OLD  
JAZZ

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DRINKS & DINNER

## TO START WITH

**CRISPY PITA | 8**  
chipotle hummus

**PATA NEGRA - 70 grams | 16**  
thin sliced Iberico ham with bread

**UMAMI OYSTERS - 6 PIECES | 24**  
ginger tangerine ponzu | lime

## STARTERS/TO SHARE

**BEEF TATAKI | 16**  
nam jim jaew dressing | roasted rice | laab | cucumber salad

**PULLED DUCK TACOS - 3 PIECES | 18**  
hoisin | cashew | smoked mayonnaise

**SALMON TATAKI | 17**  
wasabi curry dressing | orange gel | sriracha pearls

**THE OLD JAZZ STYLE STEAK TARTARE | 18**  
brioche toast | smoked eel | apple gel

**BBQ GLAZED PULPO | 18**  
chorizo beurre blanc | parsnip puree | zhoug

**CRISPY PORK BELLY | 17**  
char siulak | leek salad | sweet potato floss

**THE OLD JAZZ STYLE SASHIMI | 16**  
hamachi | tuna | salmon | wakame | wasabi

**FRIED SCALLOPS | 18**  
baba ganoush | bouillabaisse sauce | garlic crumble

**BAO BUNS - 3 PIECES | 18**  
crunchy chicken | cabbage | tonkatsu mayonnaise

**KOREAN STICKY RIBS | 19**  
kimchi | jalapeño | samyang

**SURF 'N' TURF FISH CAKES | 16**  
Iberico | shrimp | kimchi

**GYOZA | 16**  
beef bulgogi | mala dip | lavas

## VEGETARIAN

**JACKFRUIT SLIDERS - 2 PIECES | 16**  
BBQ sauce | red cabbage | sesame bun

**CARROT GNOCCHI | 14**  
spring onion | crispy chili | fried leek

**BUFFALO CAULIFLOWER | 14**  
zhoug | garlic crumble | vegan aioli

**VEGAN CALAMARIS | 14**  
vegan aioli | parsley

## LOADED FRIES

**JAPANESE FRIES | 8**  
furikake | spring onion | tonkatsu mayonnaise | miso curry

**INDONESIAN FRIES | 8**  
garlic crumble | peanut sauce | mayonnaise

## SUSHI

**CRISPY TUNA NIGIRI - 5 PIECES** | 18  
tuna tartare | jalapeño | sriracha pearls

**TORCHED NIGIRI - 5 PIECES** | 20  
torched bavette | crispy garlic | teriyaki

**CRUNCHY TEMPURA ROLL** | 20  
tempura gamba | sesame | wasabi mayonnaise

**OLD JAZZ RAINBOW ROLL** | 22  
tuna | salmon | hamachi | avocado | cucumber | mala mayonnaise

**CHICKEN ROLL** | 20  
crunchy chicken | avocado | cucumber | tonkatsu sauce

**SURF 'N' TURF ROLL** | 21  
bavette | tempura gamba | truffle mayonnaise | unagi sauce

**LOBSTER ROLL** | 22  
lobster tartare | Japanese mayonnaise | ikura

## MAIN COURSES

**COCONUT HONEY CHICKEN** | 28  
rice | coconut sauce | spicy cucumber salad

**FLAT IRON STEAK 250 GRAMS** | 30  
butter | green asparagus | sweet potato floss

**SEABASS FILLET** | 30  
parsnip puree | grilled zucchini | zhoug | black garlic beurre blanc

**TRUFFLE RIGATONI** | 26  
Parmesan | mascarpone | spring onion oil  
**optional with lobster + 10**

**CÔTE DE BOEUF SIMMENTALER 800 GRAMS** | 69  
loaded fries | butter | green asparagus

## DESSERTS

**CAFÉ GOURMAND** | 10  
5 friandises with coffee or tea

**STRAWBERRY CHEESECAKE** | 10  
Romanoff mousse | yogurt ice-cream | fresh strawberry

**MOELLEUX AU CHOCOLAT** | 10  
white chocolate crumble | vanilla mousse | pure chocolate ice-cream

**TEQUILA SUNRISE SUNDAE** | 10  
lime ice-cream | Tequilla mousse | lime crumble

**SAY CHEESE** | 16  
5 types of cheese | apple syrup | fig bread

## LADIES NIGHT WEDNESDAY

Every Wednesday

a bottle of **MiP classic rosé** for **€38,-**

&

**cocktails** for **€9,95**

from 17.00 until 22.00 o'clock

'Say Jazz to  
an amazing  
evening'