

JONKERS

JH
EST
2018

HUIS

A NOTE ON PAPER

This menu is printed on an enviromental friendly paper.
It is 100% recycled, elementally chlorine free (ECF), acid free and made
with 100% green energy.

Small Plates

Crispy Whitebait, Sriracha Aioli, Lemon and Sage **60**

Crunchy Nocellara Del Belice Olives, Preserved Lemon, Mint **38**

Wood Roasted Baba Ganoush, Sumac, Herbed Crème Fraiche, Grissini
55

Biltong Croquettes, Marmite Mayo & Spring Onion **45**

Askoek, Bacon Jam & Date Butter **25**

Salads

Heirloom Tomato, Burrata, Salsa Verde, Aged Balsamic & Toasted Pinenuts
95

Roasted Baby Marrow, Peas, White Anchovy, Mint, Lemon & Balsamic **90**

Roasted Butternut, Marinated Peppers, Buffalo Mozzarella, Harissa &
Pumpkin Seeds **90**

Garden Greens, Rocket & Parmesan **60**

Large Plates

Slow Roasted Pork Belly, Caramelised Cauliflower Mash,

Braised Cabbage, Mustard **160**

Lamb Shoulder, Olive Oil Mash, Grilled Broccoli, Anchovy Butter **165**

Grilled Beef Rump, Confit Garlic, Country Style Fried Potato, Horseradish
Cream **160**

Braised Chicken, Wild Mushroom, Spinach & Bacon "Pie" **125**

Lightly Curried Mussels, Charred Corn, Garlic Toast, Garden Herbs **135**

Sweet Potato Gnocchi, Roasted Squash, Sage Butter & Pinenuts **75**