



Hello Gorgeous

## Snacks

Dutch 'bitterballen' (6 pieces)	8
Oyster mushroom 'bitterballen' (4 pieces)	8
Cheese sticks (6 pieces)	9
Spring rolls (3 pieces)	8
Torpedo shrimps (6 pieces)	8
Chicken tatsuta (3 pieces)	8
Mix of Dutch snacks (12 pieces)	17,5

## Soups & salads

Beetroot feta salad	14
Beetroot   feta cheese   radish   honey mustard dressing	
Caesar salad	14
Little gem   Rotterdam's Farmigiano cheese   garlic crouton	
add: avocado (4)   chicken (6)   prawn (6)	
Dutch oxtail soup	14
Porcini tortellini	

## Main course

Eggplant melanzane	18
Spicy tomato   crispy chickpea   purple cauliflower	
Fish & chips	19
Tartar sauce	
Pan-seared cod	27
Herb crust   green barley risotto   sea vegetable   algae beurre blanc	
Duck confit	24
Mashed potato   sexy sauerkraut   gravy	
Double lamb	28
Lamb rump steak   lambshoulder   puff pastry   gravy   mashed potato	
Veal entrecôte (200 gr)	30
Rumpsteak (180 gr)	24
Dry aged ribeye (250 gr)	39
Big carnivore shell steak (450 gr)	60
Choose from our delicious sauces and enjoy your steak: Red wine   salsa   tipsy gypsy sauce with 'nduja	

## My story

After years of travelling around, experiencing adventures and enjoying all the beauty and delicacies the world has to offer, I decided to come back to my city, Rotterdam. All these impressive trips, the burgundian hospitality, and stories were too good to keep secret. For this reason, I decided to open a special place in Rotterdam where enjoying, and sharing are central.

Something for yourself or to share? Whether you come for lunch or dinner, the international menu with a Dutch twist is the same all day long. Everything is made so that you can set the table full of goodies to share with each other. The chef and I believe it is important that all dishes are allowed to remain as honest and pure as possible. By putting love into the local produce, everything tastes exactly as it should.

Those who know me a little know that I love to have a drink and a party. That is why there is a cosy bar to 'JAQ' with a focus on the best cocktails, local beers and bar bites. This makes it the perfect place to sit down before exploring Rotterdam's nightlife.

## Starters to share

Bread & dips	8
Aioli   butter   olive oil	
JAQ's platter	19,5
Charcuterie   Rotterdam old cheese   olives	
House smoked salmon	12
Infused with beetroot & sumac   Floating Farm hangop   herb salad	
Hand cut steak tartare	14
Bone marrow   Parmesan brique   bacon & truffle mayonnaise	
Nachos	15
Melted cheddar   guacamole   salsa   jalapeños   Floating Farm 'hangop'	
add: beef stew (7)	

## Sandwiches & poké

Japanese omelet	9
Toasted brioche   silky egg	
add: avocado (4)   bulgogi beef (6)   prawn (6)   salmon (6)   chicken (6)	
Kimcheese	11
Toasted brioche   kimchi   cheddar   teriyaki	
add: avocado (4)   bulgogi beef (6)   prawn (6)   salmon (6)   chicken (6)	
JAQ's chicken club sandwich	16
Smoked chicken & bacon   lettuce   fried egg   tomato   chipotle mayonnaise	
Hot poké	12
Sushi rice   sesame   nori chips   red cabbage   spring onion   wakame   Japanese dressing	
add: avocado (4)   bulgogi beef (6)   prawn (6)   salmon (6)   chicken (6)	

## Burgers

JAQ's smash cheeseburger (130 gr)	19,5
Lettuce   tomato   pickle   cheese   onion ring   chipotle mayonnaise	
add: extra smash burger (6)   bacon (2)	
Chicken burger	18
Lettuce   tomato   pickle   onion ring   cheese   chipotle mayonnaise   maple syrup	
add: bacon (2)	
Vegan burger by Redefine Meat	19,5
Cheese   tomato   pickle   onion   sriracha mayonnaise	

All burgers are served on a toasted brioche bun.

## Side dishes

Fries	5
add: truffle or chipotle mayonnaise (2,5)   beef stew (6)	
Sweet potato fries	8
Little gem salad	6
Mix of seasonal vegetables	6

Our vegetarian dishes are highlighted with If you have any allergies or dietary requirements, please inform our staff and ask for the options.

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Upgrade your dinner with our Sip Soiree! Enjoy unlimited drinks from our selection of delicious cocktails for just 35 euros per person.