

THE OLD JAZZ

DRINKS & DINNER



COCKTAIL THURSDAY

Every Thursday
all **cocktails** and **gin-tonics**
for **€9,95**

Welcome at The Old Jazz,

Our shared dining dishes are listed in order from light to heavy.

For the ultimate taste experience, taste the dishes in combination with our new Funky, Jazzy, Organic and nature wines.

CRISPY PITA | 8
black garlic aioli

PATA NEGRA - 70 GRAMS | 16
thin sliced Iberico ham with bread
Clemens Busch Riesling Vom Roten Schiefer | 10

UMAMI OYSTERS - 6 PIECES | 24
passionfruit ponzu | lemon
Menegotti Spumante Extra Dry | 8

SCALLOP CRUDO | 18
yuzu kosho | ponzu | shiso | pomegranate
Clemens Busch Riesling Vom Roten Schiefer | 10

JAZZY SASHIMI | 18
tuna | salmon | scallop | ginger | wasabi
Clemens Busch Riesling Vom Roten Schiefer | 10

CARROT TARTARE | 16
mustard seed | horseradish mayonnaise | piccalilly
Château De La Selva Petite Selve Blanc | 10

TOMATO SALAD | 16
feta | basil | balsamic
Château De La Selva Petite Selve Blanc | 10

WILD PRAWNS | 18
peanut coconut sauce | pickled green apple and fennel
chili oil | cilantro
Radford Dale Organic Chardonnay Touchstone | per bottle
Aimé Blouzard AOP Macon-Péronne | 10

PAN-FRIED SCALLOPS | 18
saffron beurre blanc | basil oil
parsnip cardamom crème | smoked cashew
Radford Dale Organic Chardonnay Touchstone | per bottle
Aimé Blouzard AOP Macon-Péronne | 10

BEEF TATAKI | 17
truffe teriyaki | fried onion | aji aioli
Domaine Thevenet Gamay | 11

CLASSIC STEAK TARTARE | 17
quail egg | piccalilly | worcestershire gel | toast
Domaine Philippe Gilbert Menetou Salon Rouge | 11

GYOZA BEEF - 5 PIECES | 17
miso bouillon | crispy chili | sesame | herb oil
Domaine De Cazaban Cabardes Les Petites Rangées | 10

TEMPURA CAULIFLOWER | 17
bulgogi | sesame | spring onion
Radford Dale Organic Chardonnay Touchstone | per bottle

CHICKEN TOAST BAO BUNS | 17
tobajan mayonnaise | sesame | kimchi
Château Gaillard M&S Bouchet | 10

HONEY BBQ RIBS | 17
spicy coleslaw | parsley | fried onion
Menegotti Spumante Extra Dry | 8

ASIAN STYLE MINI BURGERS - 2 PIECES | 22
wasabi mayonnaise | kimchi | little gem
Bodegas Bianchi Famiglia Malbec | 8

4-COURSE CHEFS SURPRISE SHARED DINING MENU | 47.5 p.p.

Do you like to be surprised and are you curious about several dishes to share?
Enjoy our 4-course chefs surprise shared dining menu.
*Can be ordered from 2 p.
Wine arrangement | 35 p.p.*

SUSHI

TORCHED SALMON ROLL | 20

torched salmon sashimi | salmon tartare | unagi | masago

CRISPY TUNA NIGIRI | 18

tuna tartare | wasabi mayonnaise | miso-curry
sesame | wasabi crumble

CRUNCHY TEMPURA ROLL | 20

tempura gamba | avocado | wasabi mayonnaise
unagi sauce | trout eggs

SPICY TUNA ROLL | 22

tuna sashimi | tuna tartare | gochujang mayonnaise
furikake | pickled onion

THE OLD JAZZ STYLE SURF 'N' TURF ROLL | 20

steak tartare | eel | truffle mayonnaise | sesame | lotus | daikon

CHICKEN ROLL | 20

crispy chicken | cucumber | tobanjan mayonnaise
chives | unagi | wasabi crumble

Clemens Busch Riesling Vom Roten Schiefer | 10

Menegotti Spumante Extra Dry | 8

HâHâ Chardonnay | 8

SUSHI MONDAY

EVERY MONDAY AT THE OLD JAZZ
YOU CAN ENJOY A LOT MORE SUSHI SPECIALS
AND ALL SUSHI FOR €13,50 PER DISH!

MAINS

THAI CHICKEN CASHEW | 28

atjar | rice | crispy chili
HâHâ Sauvignon Blanc | 9

SAFFRON RISOTTO A LA MILANESE | 26

Parmesan | chives | mascarpone
Aimé Blouzard AOP Macon-Péronne | 10

BAVETTE - 200 GRAMS | 30

red beetroot | tsuyu gravy | potato truffle mousseline
Domaine Philippe Gilbert Menetou Salon Rouge | 11

GRILLED LOBSTER - 400 GRAMS | DAILY PRICE

spinach | butter | fries | bearnaise
J. Lohr Winery Riverstone Monterey Chardonnay | 10

CÔTE DE BOEUF - 800 GRAMS (2 PERSONS) | 34 p.p.

crispy chili butter | bearnaise | fries
Tenuta Sant' Antonio Valpolicella superiore La Bandina | 11

EXTRAS

JAPANESE FRIES | 8

furikake | spring onion | Japanese mayonnaise | miso-curry

SPICY PEPPER FRIES | 8

ají amarillo | gochujang | fried onion

