

#### Jackie's Bar & Lounge

Jackie's is a true hotel bar and lounge. Enjoy a delightful aperitif or after-dinner drink in a stylishly designed setting.



#### High Tea

You may have experienced a classic English 'Tea' at one of London's or New York's renowned grand hotels such as The Ritz, The Plaza Hotel, Brown's, or even at Fortnum & Mason. It's a shame that this cherished English tradition has never truly made its way to our region. That's why we believe it's a great idea to offer our guests a British-Dutch version. We serve High Tea on Saturdays and Sundays.



### VILLA BEUKENH LUXURY VINTAGE HOTEL

#### Official Wedding Venue Municipality of Oegstgeest

The most romantic weddings take place at Villa Beukenhof. We offer endless possibilities for an unforgettable wedding day and celebration.



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RESTAURANT | BAR | LOUNGE

ENGLISH MENU

#### VILLA BEUKENH F

LUXURY VINTAGE HOTEL RESTAURANT | BAR | LOUNGE

#### Appetizer

**Oyster Tasting** | 2 Rockefeller | 2 Asiatique | 2 Passion Fruit | 39.50 **Caviar Perle Imperial** 10g 35 30g 95 Toast | Eel & Salmon | Brioche | 18.50 **Bread Grand Mére** | Sourdough | 2 Pers. 5.50 | 4 Pers. 9,50

#### Starter

Sashimi | Salmon | Lightly Grilled | Sesame | 24.50 Pizza Tuna | Wasabi | Ginger | Crunchy | 24,50 Steak Tartare | Classic | 24.50 Carpaccio of Beef Tenderloin | Parmesan | Truffle | 23.50 Asparagus | Tarragon | Tomato | Hollandaise | 22,50 Pan-Seared Duck Liver | Apple | 34.50 Foie Gras Terrine | Brioche | Compote | 36.50 **Ceasar Salad** | Egg | Anchovies | Parmesan | Apple Capers | 22,50 Salad Villa Fish "Riche" | Eel | Prawn | Salmon | Crab | 37,50

#### Between

**Oxtail Soup** | Ponzu | Soya | 16,50 Gazpacho | Classic | Cold | 15,50 Lobster Bisque | Chives | Crème Fraîche | 18,50 Scallops | Pata Negra | Samphire | Potato | 24,50 Sweetbreads | Calvados | Apple | Grilled | 27,50

> Extra Between **Spoom** | Scroppino | 9.75

# VILLA BEUKENH LUXURY VINTAGE HOTEL

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"Catch of the Day" 34.50 North Sea Sole | Sole Meunière | Lemon | 55 Guinea Fowl | Suprême | Parsnip | 31.50 Beef Tenderloin | Irish | Grain-fed | Red Wine Sauce | 39.50 Cauliflower Steak | Chimichurri | 28,50 Tournedos Rossini | Duck Liver | Pedro Ximénez | 52,50 **Duck breast** | Potato | Mushroom | Red Wine Sauce | 32,50

3 Courses 65 4 Courses 75 5 Courses 85

#### Dessert

Crème Brûlée | Coffee | Anise | 16 Mille Feuille | Raspberry | Crème Pâtissière | 16 **Romanoff | Strawberry** | Crème Suisse | 17,50 | + Vanilla Ice Cream | 3,50 **Cheese Platter** 5 Varieties Compote Brioche 19.50

#### Main

#### Side Dishes French Fries | Haricot Verts | Side Salad | Spinach | 6,50

#### Chef's Menu