

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.



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.



VILLA BEUKENH F

LUXURY VINTAGE HOTEL

RESTAURANT | BAR | LOUNGE

ENGLISH MENU



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Appetizer

Oyster | 3 - 6 - 12 | 19,50 - 37,50 - 75

Caviar Perle Imperial | 10g 39 | 30g 99 | 50gr 149

Toast | Eel & Salmon | Brioche | 19,50

Bread Grand Mére | Sourdough | 2 Pers. 5,50 | 4 Pers. 9,50

Starter

Sashimi | Salmon | Lightly Grilled | Sesame | 24,50

Steak Tartare | Classic | 24,50

Potato Salad | Mousse | Crispy Potato | Foam | 22,50

Carpaccio of Beef Tenderloin | Parmesan | Truffle | 24,50

Pear | Goat Cheese | Pesto | Pecan | Cress | 23,50

Pan-Seared Duck Liver | Apple | 36,50

Foie Gras Terrine | Brioche | Compote | 39,50

Salad with Duck Breast | Strawberry | Walnut | 24,50

Between

Oxtail Soup | Ponzu | Soy | 17,50

Lobster Bisque | Chives | Crème Fraîche | 19,50

Scallops | Sweet Potato | Duck Liver | Coconut | Passionfruit | 32,50

Cauliflower Parsnip Soup | Garlic | Curry | 17,50

Extra Between

Spoom | Scroppino | 9,75

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Main

"Catch of the Day" | 36,50

North Sea Sole | Sole Meunière | Lemon | 57,50

Venison Shoulder | Slowcooked | Parsnip | Sauce Morilles | 36,50

Guinea Fowl | Sauerkraut | Mousseline | Spiced Gravy | 36,50

Veal Cheek | Wagyu A5 | Pedro Ximénez | 45,00

Eggplant | Miso | Sesame | Soy | Coriander | 27,50

Tenderloin | Pedro Ximénez | 39,50 | Duck liver +14,50

Side Dishes

French Fries | Side Salad | Spinach | 6,50

Chef's Menu

3 Courses | 72,50

4 Courses | 85,00

5 Courses | 97,50

Dessert

Crème Brûlée | Coffee | Anise | 16,00

Apple Carré | Crème Anglaise | Whipped Cream | 16,00

Tiramisu | A La Villa | 16,00

Cheese Platter | 5 Varieties | Compote | Brioche | 19,50