" TO TOAST TO THE EVENING"

Begin your evening with an aperitif.
Choose from our selection of fine champagnes and sparkling wines,
or explore the elegant alcohol-free creations by our Maître Femke.

CHAMPAGNE

R DE RUINART BRUT
24

LEQUIEN ET FILS
22

SPARKLING

BURKHARDTSCHÜR
18

SERGI COLET
12

ALCOHOL-FREE

DR. LOOSEN 0.0
10

YUZU SOUR
12

"TO START WITH"

Before your dinner, enjoy a selection of carefully curated starters.
Choose from freshly shucked oysters, fine charcuterie or our signature 63 °C egg.
The perfect introduction to your evening at Joann.

OYSTERS

NATURAL
Shallot | Merlot vinegar
6

ASIAN
Kimchi | Chawanmushi
7

CAVIAR
Beurre blanc | Herbal Oil
5 GR | 18

OYSTER TASTING
Natural | Asian | Caviar
29

CHARCUTERIE

CHARCUTERIE SELECTION
Toasted Brioche
18

63 °C EGG

CAVIAR
Potato | Crème Fraîche
10 GR | 29

PORK BELLY
Potato | Soy
19

TRUFFLE
Potato | Crème Fraîche
5 GR | 23

"TO EXPAND YOUR EXPERIENCE"

Further enhance your menu with one of our curated additions, each offering an extra touch of refinement to your dining experience. Please note that the Wagyu addition is exclusively available with Menu Joann, as it is already included in our Touch of Gold menu.

WAGYU
INSTEAD OF
29

CHEESE SELECTION
20

½CHEESE SELECTION
13

CHEESE SELECTION
INSTEAD OF DESSERT
12