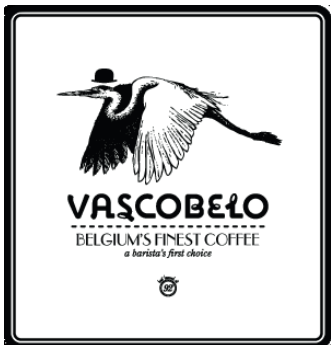




Allergies?

Jozef would be glad to help you out! Would you be so kind to tell our staff?



WIFI Jozef Gasten
pass: magikeenbierkje

JOZEF ETEN & DRINKEN IS IS OPEN FOR BREAKFAST, LUNCH, DINNER AND DRINKS. EVERYDAY FROM 10 AM

WELCOM TO JOZEF

Jozef wakes up early every day to prepare breakfast and lunch and after dinner he stays on until

the last snacks are served. In the morning he buys freshly baked bread from the local bakery and he handpicks all his meat and fish to make sure that it's certified. He likes working with seasonal vegetables and fruits and that's why he has a complete new menu every few months. That way Jozef always uses fresh products to create the finest seasonal dishes



AGENDA

NAJAAR 2019

Monday 2 Sept: **HOW I MET YOUR MOTHER QUIZ** (20:00-22:30)

A pub quiz that is entirely about (one of) the best television series (s) of the past fifteen years.

Monday 16 september: **PUBQUIZ**, (20:00-22:30)

Monthly pub quiz, in collaboration with Upbeatles.

Sunday 29 september: **JAZZY JOZEF** (21:00-22:30)

Every last Sunday evening of the month Jozef presents food & drinks in Utrecht: Jazzy Jozef!

Every month different artists, every month live!



Monday 7 oktober: **HOLLANDSE HITJES BINGO** (20:00-23:00)

Well then, we do a music bingo one more time by popular request. This time with the biggest Dutch pop and smartlap hits! And again completely free! Order something to drink and Joseph will give you one bingo card with every consumption. Be sure of a table during the bingo? Then quickly reserve a table for dinner.

Monday 21 oktober: **PUBQUIZ** (20:00-22:30)

Monthly pub quiz, in collaboration with Upbeatles.



ONTBIJT & LUNCH (10:00 - 16:00)

Full Fat **YOGHURT** with home-made granola. **5.50**

CHAMPIONS LUNCH • Beef croquette, gravad lax, soup of your choice **12.50**

sandwich, cheese and ham and yogurt with fresh fruit

Prefer vegetarian? Jozef also has vegetarian vegetable croquettes and delicious Greek salad

OPEN GRILLED SANDWICHES Served on white or whole grain rustic bread

- **Cheese** with ketchup **4.50**
- **Ham & cheese** with ketchup **5.00**
- **Brie & bacon** with honey mustard sauce **5.50**

FRIED EGGS Served on white or whole grain rustic bread

- **Plain** **8.50**
- **Cheese** **9.00**
- **Ham & cheese** **9.50**
- **Roast beef & 'Oude Gracht' Cheese** **10.50**
- **Jozef** (bacon, onion, mushrooms, paprika and cheese) **11.00**

CROQUETTES

- **Beef croquettes** Served on white or whole grain rustic bread **8.50**
- **Vegetable croquette** Served on white or whole grain rustic bread **8.50**

RUSTIC BREAD white or whole grain gluten-free bread + €1.00

- **Roast beef** with crispy cauliflower, watercress, sherry mayonnaise and fresh pepper **9.50**
- **Teriyaki chicken** with bok choy, bean sprouts and soy syrup **9.50**
- **Gravad lax:** thinly sliced marinated salmon with broccoli cream and tomato oil **10.50**
- **Tofumarinated** in sriracha, with little gem and caponata **8.50**
- **Crispy goat cheese** with sweet red onion compote and mixed nuts **9.50**



SOUPS AND MEALS (10:00 - 22:00)

SOUP served with bread **6.50**

- **Yellow carrot soup**, with cumin cream and spring onion
- **Tomato Soup**, with vermicelli and meatballs
- **Soup van Jozef**, soup of the day

LUNCH MAIN COURSES

- **Zucchini spaghetti**, with tuna, king prawn, crayfish, avocado, lamb's lettuce and lemongrass mayonnaise **18.50**
- **Panzanella:** Italian salad with bread, tomato, cucumber, basil, balsamic dressing and baked halloumi **16.50**
- **Vegetarian moussaka** with eggplant, Napolitana, bechamel sauce, Greek salad, tzatziki and a pita sandwich **16.50**
- **Saté trio:** beef, pork and chicken with chili noodles, bean sprouts, omelet strips, soy syrup, saffron prawn cake and peanut sauce **18.50**
- **Squid**, with patatas bravas, piperade, grilled carrots, lemon and aioli **18.50**
- **Tarte tatin** of chicory, au gratin, served with walnuts, apple, sweet onion and balsamic syrup **16.50**

EXTRAS

fries, steamed rice, seasonal vegetables or mixed salad **3.50**

CHILDS MENU (10:00 - 22:00) t/m 14 year

- **Rustic Bread** White or whole grain **2.50**
with jam, chocolate sprinkles, peanut butter, ham or cheese
- **Yoghurt with fruit** **3.00**
- **Tomato Soup** **3.50**
- **Child-Toast** white bread with;
cheese or ham&cheese, with ketchup **4.50**

including a "raketijsje" and a surprise **10.50**

- **Pizza** margherita
- **Fries**, with apple sauce, mayonnaise and chicken nuggets, bitterballen or mini cheese souffles
- **Pancake**, with syrup and sugar *gluten and lactose free*

a "raketijsje" and a surprise **3.50**

DINER (17:00 - 22:00)



STARTER

Breakbread with tapenade, aioli, and butter with basil salt **5.50**

SOUP served with bread **6.50**

- **Yellow carrot soup**, with cumin cream and spring onion
- **Tomato Soup**, with vermicelli and meatballs
- **Soup van Jozef**, soup of the day

- **Carpaccio from Beetroot** from red, yellow and chiodgia beet. Served with apple, young lamb's lettuce, crispy feta, cress and truffle oil **8.50**
- **Cannelloni** of grilled vegetables with field mushroom, dried shiitake and arugula pesto **8.50**
- **Streaky bacon** with black quinoa, pea cream and smoky yogurt **9.50**
- **Roast beef** with crispy cauliflower, watercress, sherry mayonnaise, fresh pepper and a coddled-egg **9.50**
- **Bombe** of tuna, crayfish and avocado with lemongrass mayonnaise and crispy wonton **10.50**
- **Gravad lax**: thinly sliced marinated salmon with herring caviar, green mustard, crème fraîche, frisée and a crostini **10.50**

MAIN COURSES

- **Steak** with grilled brioche, chicken liver mousse, field mushroom, in butter candied meloes and madeira jus **22.50**
- Eastern sweet and sour **prawns** with steamed rice, pak choi, rettich, spring onion and prawn cracker **19.50**
- Stuffed **Coeur de Boeuf** tomato with spicy couscous, in sriracha marinated tofu and caponata **17.50**
- **Saté Trio**: beef, pork and chicken with chili noodles, bean sprouts, omelet strips, soy syrup, saffron prawn cake and peanut sauce **18.50**
- Lukewarm served **smoked salmon** with broccoli cream, potato rosti, tomato oil and herb salad **21.50**
- **Tarte tatin** of chicory, au gratin with brie, served with walnuts, apple, sweet onion and balsamic syrup **16.50**
- **Rack of Lamb** with lamb roulade, green asparagus, garden pea and mint stew and honey-thyme gravy **21.50**
- **Calamares** with patatas bravas, piperade, grilled carrots, lemon and aioli **18.50**

EXTRAS

fries, steamed rice, seasonal vegetables or mixed salad **3.50**

DINER (17:00 - 22:00)



MEALTIME SALAD

- **Zucchini spaghetti** with tuna, king prawn, crayfish, avocado, lamb's lettuce and lemongrass mayonnaise **18.50**
- **Panzanella**: Italian salad with bread, tomato, cucumber, basil, balsamic dressing and baked halloumi **16.50**
- **Vegetarian moussaka** with eggplant, Napolitana, bechamel sauce, and Greek salad, tzatziki and a pita bread **16.50**

DESSERTS

- **Eton mess**: merengue with red fruit, fresh whipped cream and strawberry sauce **17.50**
- **Jozefs dame blanche** from warm dark chocolate mousse, stracciatella ice cream, crispy chocolate and white chocolate kahlua sauce **17.50**
- **Tartar of watermelon** and mint, with grilled pineapple, sorbet of kumquat and gratin of raspberries **17.50**
- **cheese plate** from local cheese shop with;

- **Brebirousse**: Soft sheep cheese from Lyon with a creamy structure
- **Goat Truffel**: North Holland goat cheese, matured 365 days
- **Vintage cheddar**: English cheddar, intense taste with salt crystals, aged for 24 months
- **Kornblume**: Danish blue cheese with a creamy and full taste
- All cheeses are made from pasteurized milk

DESSERTWINE / PORT

El candado Pedro Ximenez **3.50**
Dow's Tawny **3.50**
Dow's Tawny 10 years **4.50**

COGNAC

Chateau Montifaud
VS 4.50 • VSOP 5.50 • X 6.50

WHISKEY

Jameson of Jack Daniel's **4.00**
Chivas Regal **6.00**
Talisker of Cragganmore **7.00**
Laphroaig of Oban **7.50**

ICE CREAM WITH WHIPPED CREAM

Walnuts, lemon, vanilla,
chocolate, strawberries or
red fruit **1.75 per bulb**



SNACKS

- **Olives** marinated **5.00**
- **Mixed Nuts** from the 'Notenfabriek' **4.00**
- **Bread** and dips **5.50**
- **Cheese and sausage plate** **8.50**

can also be ordered with only cheese or sausage

- **Fingerfood** mixed meat food, 14 pieces **9.00**
- **Fingerfood Vega** mixed vega food, 14 pieces **9.00**
- **Finderfood Fish** mixed fish food, 14 pieces **9.50**
- **Finderfood XXL** mixed 96 stuks (vega & meat) **45,00**

NACHOS

- **Nachos** with cheddar cheese, crème fraîche, guacamole, tomato salsa and jalapeños
klein 6.50 • groot 9.00
- **Nachos Deluxe** spicy minced meat, cheddar cheese, crème fraîche, guacamole, tomato salsa and jalapeños • **klein 8.00 • groot 10.50**
- **Nachos XXL** € 25,00 of **Deluxe XXL** € 28,50

PARTY?

Tap your own!

Jozef likes a party. So do you have something to celebrate? For only € 9.50 per liter you can tap your own lager at Jozef. Feel free to ask about the possibilities.



DRAUGHT BEER

HEINEKEN 5% • Pilsener

Small 22cl 2.50 Medium 25cl 2.80 Large 50cl 5.60

PAULANER 5.5 % • German Wheat Ale • 30cl 3.80 • 50cl 6.30

Brewed according to old Reinheitsgebot. An unfiltered wheat beer, fresh, fruity, full of flavor with aromas of bananas.

AFFLIGEM BLOND 6.8% • Belgian Blond Ale • 30cl 4.50

Belgian blonde; an above-fermented abbey beer, dry, slightly sweet, yellow fruit

VEDETT WHITE 4.5% • Belgian White Ale • 25cl 4.00

Refreshing witbier with citrus tones and a subtle spiciness and a coriander touch.

LA CHOUFFE 8% • Blond • 25cl 4.00

fruity, light hop flavor, seasoned with coriander and pepper

VEDETT IPA 5.5 % • IPA • 25cl • 4.00

Fruity, slightly sweet, drinkable

"THE PUMP" 25cl • 4.50

Local Craft • Jozef is proud of Utrecht

Different local craft beer and our own homebrew

JOZEFS CHANGE DRAFT 25cl • 4.50

Something else? Ask which specialty beer Joseph now has on tap.

CANNED BEERS

DEAD PONY Brewdog • 3.8% • **Pale Ale** • Citrus, bitter aftertaste **4.00**

ELVIS JUICE Brewdog • 6.5% • **IPA** • Grapefruit with a bitter edge **4.50**

HAZY SUNRISE Kees • 7.1% • **NEIPA** • Tropical fruit, soft, slightly bitter **5.00**

MOSAIC HOP Kees • 5.5% • **IPA** • Hoppy, fruity, light **4.50**

SPELTBIER Homeland • 4.3% • **Spelt** • Fresh, lime and a creamy taste **4.50**

DRAUGHT Guinness • 4.2% • **Stout** • Romig, vol, karamel, krachtig **4.50**

KIELZOG Homeland • 7.3% • **Tripel** • Fresh, citrus, slightly bitter, sweet **4.50**



BEERS ON BOTTLE

CHIMAY GOUD 4.8% • Blond • Smooth, slightly sweet, coriander	4.00
BRUGSE ZOT 6% • Blond • Dry and spicy. Ideal aperitif beer	4.50
JUDAS 8.5% • Blond • Strong, caramel, fine carbon, long finish	5.00
DUVEL 8.5% • Blond • Fresh, high in carbon dioxide	5.00
MORT SUBITE 4% • Kriek • Softly cherry with a light sour taste	3.50
KONINCK 5% • Amber • Malty, slightly bitter amber ale	4.00
FILOU 8.5% • Blond • Strong, bitter, full, sweet	4.50
NORTH SEA IPA 6.5% • IPA • Jopen , powerful, bitter, hoppy	5.50
DE MOLEN OP & TOP 4.5% • Amber • Hoppy, caramel, dry, fresh	4.00
DUPONT 6.5% • Saison • Dry, thirst-quenching seasonal beer	4.00
MAREDSOUS 10% Tripel • Bitter, fruity, full	5.00
ROCHEFORT 8 9.1% • Dubbel • Trapist, figs, dates, raisins	5.50
WESTMALLE 9.5% • Tripel • Bitter, spicy, hoppy, dry	5.00
KARMELIET 8% • Tripel • Floral three-grain beer	5.00
SOL 4.5% • Pale lager • Fresh and accessible due to low bitterness	5.00
APPLE BANDIT 4.5% • Cider • Fresh apple cider from the best apple	3.50
MONGOZO 5% • Glutenvrij pils • Full, hoppy, gluten-free	4.50

JUICES

Fresh orange juicie	normaal 3.00 / groot 6.00
Tomato juice	2.80
Schulp Bio Juice:	3.00
apple juice, pear juice, apple & raspberry juice or apple & cranberry juice	

SODA

Sisi, Pepsi cola of Pepsi MAX	2.60
Sourcy blue(flat), red(sparkling) of groen	2.60
Lipton ice tea lemon, peach or green	2.80
Royal Club ginger ale or tonic	2.80
Rivella, Cassis of Bitter lemon	2.80
Russell & Co tonic or ginger beer	4.50
Naturfrisk biologische ginger ale	4.50
Served with fresh mint and lemon	

Every friday & saturday night
DJ Jozef
plays you the coolest tracks

Joseph loves music. On Friday and Saturday nights, a DJ will provide your ultimate weekend feeling. Let go of the week and listen, relax and enjoy ...

Fr. & Sa. 21.00 - 02.00 u.



NON-ALCOHOL

BOTTLE BEERS

HEINEKEN 0.0% • Pils • Malty and hoppy	2.50
PALM 0.0% • Amber • Bitter, spicy, slightly sweet	2.50
AMSTEL RADLER 0%-2% • Alcoholvrij/-arm • Citrus, sweet, fruity	2.50
WIECKSE WITTE 0.0% • Wit • Fresh, orange and coriander	3.00
ERDINGER 0.4% • Weizen • Alcoholarme Duitse weizen, licht bitter	3.00
VAN DE STREEK PLAYGROUND 0.5% • IPA • Tropisch fruit, bitter	4.50
SPORT ZOT 0.4% • Blond • Zoet, fris, citrus	4.50

Jozef loves games!

Every month there is a cozy pub quiz at Jozef and the real fanatics can pick out a game from the game cabinet on other days.

LEMONADES

- from "de Roze Bunker", with or w/ or w/o soda
- Citrus-Basil** **3.50**
- A fresh syrup with the flowery of basil and lime leaf
- Ginger-Grapefruit** **3.50**
- Spicy ginger syrup with grapefruit and mandarin fruit
- Edelflower-Lemon** **3.50**
- Floral elderflower syrup with a fresh touch of lemon
- Raspberry Laos** **3.50**
- Exotische frambozensiroop met krachtige smaak van laos

WINES 0.1%

APPALINA Pinot Grigio	GLASS / BOTTLE
Italy • Citrus, fresh, slightly sweet	3.00 / 15.-
APPALINA Merlot	3.00 / 15.-
France • Fruity, black currants, cherries	

JOZEF IN DE MIX

GIN & TONIC • Duchess	6.00
Spicy in taste, served with orange	
MOCKTAIL	7.50
Canei Frizzante 0.0, elderflower syrup, sourcy red	
Served with mint and lemon	



JOZEF & TONIC

Served with Russell & Co botanical tonic

TANQUERAY Clear, fresh, served with lime **8.50**

OPIHR Soft, spicy, served with orange **9.50**

HENDRICKS Floral, served with cucumber **9.50**

GREENALL'S Hibiscus, served with orange and Royal Club Tonic **6.20**

ESPRESSO GIN&TONIC

Vascobello espresso, Damrak gin, Russell & Co botanical tonic, sinaasappel.

€9.50

During the "VRIJMIBO" the Greenall's tonic is available for only:

€5,-

Every friday van 12:00 tot 19:00 uur!

APEROL SPRITZ

Prosecco • club soda • Orange

€5.50

JOZEF IN DE MIX

MOSCOW MULE wodka • Russell & Co Ginger Beer • Lime **8.50**

TESSQUILA Tequila • Ginger Ale • Lime • Red pepper **7.50**

COINTOSS Cointreau • Apple cranberry juice • Club soda • Mint **7.50**

BITTERSWEET SYMPHONY Limoncello • Royal Club Tonic • Lime **7.50**

STRAALJAGER 2.0 Geneva • Royal Club Bitter Lemon • Lime **7.50**



WHITE WINE

LA ROCHE Terret

France • Almond, apple, citrus, camomile

LE COLLEZIONE Pinot Grigio **4.00/21.-**

Italy • Lime, spicy, pear, lush

FINCA LA LINDA Viognier **4.50/24.-**

Argentina • Floral, smoky bouquet, stone fruit, greasy

BERINGER Chardonnay **4.50/24.-**

America • Pear, tropical fruit, butter, toast

WILD ROCK Sauvignon Blanc **4.50/24.-**

New Zealand • Flowers, apple, gooseberries

ALLRAM Grüner Veltliner **4.50/24.-**

Austria • Mineral, white pepper, spicy

SANKT AMADEUS Liebfraumilch **3.50/19.-**

Germany • Sweet, ripe tropical fruit

RED WINNE

LA ROCHE Grenache

France • Blueberries, blackberries, cherries, juicy

COUVEYS Pinot Noir **4.00/21.-**

France • Fruity, slightly peppery and smoky

FINCA LA LINDA Malbec **4.50/24.-**

Argentina • Spicy, black fruit, coffee

TULIPE PREMIUM Merlot **4.50/24.-**

France • Filtered, smooth, fruity

COTO VINTAGE CRIANZA Tempranillo **4.50/24.-**

Spain • Fruity, cherries, wood

ROSE WINE

LA ROCHE Syrah

France • Strawberry, tropical fruit, light

MONTERRE Grenache Noir **4.00/21.-**

France • Blossoms, blackberries, blueberries

SPARKLING WINE

PROSECCO - FOLLADOR PICCOLO • Bottel 20cl **6.00**

Italy • Soft mousse, apple, pear, lemon

CAVA - HOYA DE CADENAS • Bottel 75cl **27.-**

Spanje • Full mousse, organic, nuts, powerful