



Allergies?

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



WIFI Jozef Gasten
password:
magikeenbiertje

WELCOME TO JOZEF

Jozef wakes up early every day to prepare breakfast and lunch and after dinner he stays open 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 WINTER 2019

december 25, wednesday, Christmas Day:

Jozef stays at home with Maria, so Jozef is closed.

december 26, thursday, Boxing Day

Jozef opens at 12.00 for lunch, drinks and dinner.

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

Every last sunday evening of the month:

Jazzy Jozef!

Other artists every month, live everytime!



Tuesday, december 31, New Year's Eve

Jozef opens at 10:00 for lunch and drinks. Around 17:00 Jozef will close his doors.

You can't make a reservation for this day.

Wednesday, january 1, New Year's Day

Jozef opens at 12 to celebrate the new year! Jozef will close his doors around 17:00.

You can't make a reservation for this day.

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



BREAKFAST & LUNCH (10:00 – 16:00)

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

CHAMPIONS LUNCH **12.50**

• Tomato soup, beef croquette, tuna salad, rustic bread
(change your soup, go vegetarian, vegetable or shrimp croquette +2,00 euro)

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**
- **Jozef** (bacon, onion, mushrooms, paprika and cheese) **11.00**

CROQUETTES

- **Beef croquettes** Served on white or whole grain rustic bread **8.50**
- **Vegetable croquettes** Served on white or whole grain rustic bread **9.50**
- **Shrimp croquettes** Served on white or whole grain rustic bread **9.50**

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

- **Warm goat cheese** with marinated red cabbage, apple, walnuts and honey **9.50**
- Asian style **tuna salad** with bok choy, bean sprouts, wakame, Japanese mayonnaise and krupuk **9.50**
- **Carpaccio** with 'Oude Gracht' cheese, truffle mayonnaise, crispy capers and semi-dried tomatoes **10.50**
- **Pumpkin humus** with beetroot, feta cheese and hazelnuts **8.50**
- **Meat stew** with sauerkraut, cranberry mayonnaise and piccalilly **9.50**
- **Grilled vegetables** marinated in balsamic vinegar with basil olive oil, garlic, raita and quinoa **9.50**



SOUPS AND MEALS (10:00 – 22:00)

SOUP served with bread **6.50**

- Tomato soup** with pesto and herby croutons
- Mildly spiced **pumpkin soup** with cinnamon-pepper oil and pumpkin seeds
 - **Jozef's soup** of the day

SALADS

- **Sauerkraut salad** with confit duck leg, cranberry mayonnaise, dried plums, gingerbread croutons and purslane **17.50**
- **Red cabbage and quinoa salad** with roasted pumpkin, crispy goat cheese, hazelnuts and a yoghurt-mint dip **16.50**
- **Fennel and cucumber salad** with raw salmon, tuna, scallop, capers, Japanese mayonnaise and a crispy wonton **18.50**

MEALS

- **Lasagne** of stewed pears, red onion and gorgonzola with a red cabbage and rocket salad, pine nuts and port syrup **16.50**
- **Saté trio** of beef, pork and chicken with noodles, a spicy egg, spicy peanut sauce and krupuk **18.50**
- **Codfish** in a mustard crust with a carrot and haricot mash, Norwegian prawns and a lobster and cream sauce **18.50**

EXTRAS

fries, pumpkin mash, red cabbage salad, 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**

CHILDS MENU 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
- Chocolate surprise egg and 'raket' ice cream **dessert** **3.50**

DINER (17:00 - 22:00)

Share bread with aioli, tapenade and butter with basil

SOUPS geserveerd met brood

- **Tomato soup** with pesto and herby croutons
- Mildly spiced **pumpkin soup** with cinnamon-pepper oil and pumpkin seeds
- **Jozef's soup** soup of the day

STARTERS

- Braised **oxtail** with Le Puy lentils, a poached egg, parsnip crisps and balsamic glaze **9.50**
- **Carpaccio** with Oude Gracht cheese, truffle mayonnaise, crispy capers and semi-dried tomatoes **10.50**
- **Sashimi** from salmon, tuna and scallop, with wasabi, soy sauce and a sesame crisp **11.50**
- Risotto, chicory and gruyère **croquettes** with a tartare of sunchoke, savora mustard and hazelnut crumb **9.50**
- **Spanakopita**: filo pastry with a filling of pumpkin, ricotta and spinach served with raita and watercress **9.50**
- **Prawn tartare** with a salad of black quinoa and garden peas, sweet and sour cucumber and a lobster mayonnaise **9.50**

MAIN DISHES

- **Venison steak** with a red onion, pumpkin and yellow carrot mash, crispy smoked sausage and an anise gravy (served medium-rare) **22.50**
- **Duck leg confit** with potato and carrot gratin, cranberries, sauerkraut and a gravy of red wine and gingerbread **19.50**
- **Saté trio** of beef, pork and chicken with noodles, a spicy egg, spicy peanut sauce and krupuk **18.50**
- **Lasagne** of stewed pears, red onion and gorgonzola with a red cabbage and rocket salad, pine nuts and port syrup **16.50**
- **Ravioli** of mushrooms and truffle in a chestnut cream with roasted pumpkin, grilled king oyster mushroom, mizuna and nettle cheese **17.50**
- **Beetroot risotto** with crispy goat cheese, calvados apple and vegetable crisps **16.50**
- **Codfish** in a mustard crust with a parsnip and haricot mash, Norwegian prawns and a lobster and cream sauce **21.50**
- Pan-fried **sea bass** with braised fennel, la ratte potato, roasted cherry tomatoes and a lemongrass broth **19.50**

EXTRA'S

- fries, pumpkin mash, red cabbage salad, mixed salad **3.50**

6.50

6.50

9.50

10.50

11.50

9.50

9.50

9.50

22.50

19.50

18.50

16.50

17.50

16.50

21.50

19.50

3.50



DINER (17:00 - 22:00)

SALADS

- **Sauerkraut salad** with confit duck leg, cranberry mayonnaise, dried plums, gingerbread croutons and purslane **17.50**
- **Red cabbage and quinoa salad** with roasted pumpkin, crispy goat cheese, hazelnuts and a yoghurt-mint dip **16.50**
- **Fennel and cucumber salad** with raw salmon, tuna, scallop, capers, Japanese mayonnaise and a crispy **18.50**

DESSERTS

- **Eton mess** meringue, calvados apples, cinnamon cream and dried plums **8.50**
- **Chocolate moelleux** with cherry ice cream, hazelnut florentine crisp and a caramel sauce **8.50**
- **Bread and butter pudding** with blackberries, stroopwafel ice cream and a warm anglaise sauce **8.50**
- **Cheese platter**, with apple syrup, cashews and gingerbread **12.50**

- **Breirousse**: 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
Dutch waffle, cherries, vanilla, chocolate, lemon, blueberries or raspberry
1.75 per bulb



SNACKS

- **Olives** marinated 5.00
- **Mixed Nuts** from the 'Notenfabriek' 4.00
- **Bread** and dips 6.50
- **Cheese and sausage plate** 9.50

can also be ordered with only cheese or sausage

- **Fingerfood** mixed meat food, 14 pcs 9.00
- **Fingerfood Vega** mixed vega food, 14 pcs 9.00
- **Fingerfood XXL** mixed 96 pcs (vega & meat) 45,00
- **Beef bitterballs** 10 pcs 8.50
- **Beetroot bitterballs** 10 pcs 9.50
- **Cheese fingers** 10 pcs 8.50
- **Spicy 'flames'** 10 pcs 8.50
- **Mini 'frikandellen'** 10 pcs 7.50
- **Butterfly prawns** 10 pcs 9.50

NACHOS

- **Nachos** with cheddar cheese, crème fraîche, guacamole, tomato salsa and jalapeños
small 6.50 • **large** 9.00
- **Nachos Deluxe** spicy minced meat, cheddar cheese, crème fraîche, guacamole,
tomato salsa and jalapeños • **small** 8.00 • **large** 10.50
- **Nachos XXL** € 25,00 or **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**
Heineken 0,0% 25cl **2.80**

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

NATTE - 'T IJ' 6.5% • **Dubbel** • 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
LIEFMANS FRUITESSE 4% • Fruity beer • Fruity, sweet and fresh	4.00
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
ROCHFORT 8 9.1% • Dubbel • Trappist, figs, dates, raisins	5.50
WESTMALLE 9.5% • Tripel • Bitter, spicy, hoppy, dry	5.00
KARMELIET 8% • Tripel • Floral three-grain beer	5.00
CORONA 4.5% • Pale lager • Fresh and accessible	5.00
MAGNERS ORIGINAL 4.5% • Cider • Fresh apple cider	4.00
MONGOZO 5% • Glutenvrij pils • Full, hoppy, gluten-free	4.50

JUICES

Fresh orange juicie	medium 3.00 / large 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

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 3.00 / 15.-
Italy • Citrus, fresh, slightly sweet	
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
Caneel 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

GLAS / FLES
4.00/21.-

LE COLLEZIONE Pinot Grigio

Italy • Lime, spicy, pear, lush

4.00/21.-

FINCA LA LINDA Viognier

Argentina • Floral, smoky bouquet, stone fruit, greasy

4.50/24.-

BERINGER Chardonnay

America • Pear, tropical fruit, butter, toast

4.50/24.-

WILD ROCK Sauvignon Blanc

New Zealand • Flowers, apple, gooseberries

4.50/24.-

ALLRAM Grüner Veltliner

Austria • Mineral, white pepper, spicy

4.50/24.-

SANKT AMADEUS Liebfraumilch

Germany • Sweet, ripe tropical fruit

3.50/19.-

RED WINNE

LA ROCHE Grenache

France • Blueberries, blackberries, cherries, juicy

GLAS / FLES
4.00/21.-

COUVEYS Pinot Noir

France • Fruity, slightly peppery and smoky

4.00/21.-

FINCA LA LINDA Malbec

Argentina • Spicy, black fruit, coffee

4.50/24.-

TULIPE PREMIUM Merlot

France • Filtered, smooth, fruity

4.50/24.-

COTO VINTAGE CRIANZA Tempranillo

Spain • Fruity, cherries, wood

4.50/24.-

ROSE WINE

LA ROCHE Syrah

France • Strawberry, tropical fruit, light

GLAS / FLES
4.00/21.-

MONTERRE Grenache Noir

France • Blossoms, blackberries, blueberries

4.00/21.-

SPARKLING WINE

PROSECCO - FOLLADOR PICCOLO • Bottel 20cl

Italy • Soft mousse, apple, pear, lemon

6.00

CAVA - HOYA DE CADENAS • Bottel 75cl

Spanje • Full mousse, organic, nuts, powerful

27.-