



INDONESIAN CUISINE

English

SELAMAT DATANG

Welcome to **Restaurant Jun**.

We offer you a delicious Indonesian dinner, but also Indonesian hospitality and conviviality.

We use fresh ingredients and all our sauces, curries and sambals are home made. We cook medium spicy, but with our *sambal pedas* you can make the dishes as hot as you wish.

On our wine list you can find delicious wines that go very well with the exotic flavours of the dishes we serve.

We wish you a lovely dinner and a nice evening.

Edy Junaedy - chef

OUR FORMULAS

On our menu you can find three formulas:

1 - Indonesian Rice Tables

Rice tables are the ideal formula for parties. They offer a variety of Indonesian dishes, served in little bowls, each with its own aromas and flavours.

There's something for everyone.

From 2 persons per rice table.

For parties from 5 persons we exclusively serve rice tables.

2 - Choice Menus

Choice menus are a formula for single guests and small parties **up to 4 persons**.

Everyone can compose their own menu with a number of choice dishes.

Choice menus are served on a plate with white jasmine rice.

3 - A la Carte

In the à la carte menu you can choose per cover a main course.

In addition you can, if you wish, order a starter, side dish(es) or a dessert.

Do you have an allergy? We will be happy to advise you on your menu.

INDONESIAN RICE TABLES

From 2 persons per rice table. Everyone can choose from two starters. Prices per cover.

Rice table 1

p.p. 29.50 / children 13.50

Soto ayam (aromatic chicken soup with kaffir lime leaves, lemon grass and ginger) **or**

Lumpia goreng (fried spring roll with vegetables and chicken, served with chili-ginger sauce)

Rendang (beef tenderloin in a Sumatran curry with i.a. turmeric leaves, lemon grass & galangal)

Ayam opor kuning (chicken in a yellow curry from Lombok with kaffir lime and salam leaves)

Sate ayam (chicken satay with peanut sauce, one skewer p.p.)

Urapan (vegetables with grated coconut, shrimp paste, red pepper & kaffir lime leaves)

Acar campur (fresh pickled vegetables)

Nasi putih pandan (white jasmine rice)

Rice table 2

p.p. 37 / children 16.50

Rice table 1 plus

Gulai udang (spicy gambas in a coconut-ginger sauce with galangal, coriander seed and cinnamon)

Ikan sambal goreng peteh (sea bass fillet in a red sauce with coconut milk, salam leaves & peteh beans)

Sate kambing (lamb satay with sweet soy sauce and red onion, one skewer p.p.)

Vegetarian rice table

p.p. 27 / children 12.50

Soto vegetaris (aromatic soup with kaffir lime leaves, lemon grass and ginger) **or**

Lumpia goreng vegetaris (fried spring roll with vegetables, served with chili-ginger sauce)

Telur bersantan (egg in a light curry with curry leaves)

Tahu bumbu merah (tofu in a red sauce with salam and kaffir lime leaves & lemon grass)

Tempeh manis (tempeh with a sweet soy sauce, galangal and salam leaves)

Tumis buncis (stir-fried green beans with sambal, galangal and salam leaves)

Urapan vegetaris (vegetables with grated coconut, red pepper & kaffir lime leaves)

Acar campur (fresh pickled vegetables)

Nasi putih pandan (white jasmine rice)

Wij kunnen voor u ook een uitgebreide Rijsttafel 2 verzorgen op vegetarische basis plus vis en garnalen.

CHOICE MENUS

Up to 4 persons. Everyone can compose their menu with the choice dishes below. Prices per cover.

Menu nasi campur 1

One starter
Two small main dishes and one vegetable dish
One dessert

with starter or dessert 27
with starter and dessert 31.50

Menu nasi campur 2

Menu Nasi Campur 1 (3 courses) plus two skewers of **sate ayam** (chicken satay) with peanut sauce

37

Menu nasi campur 3

One starter
Two skewers of **sate kambing** (lamb satay) with sweet soy sauce and red onion
Two small main dishes and one vegetable dish
One dessert

41

CHOICE DISHES

Starters

- 1 **Soto ayam** (aromatic chicken soup with kaffir lime leaves, lemon grass and ginger)
- 2 **Soto vegetaris** (aromatic soup with kaffir lime leaves, lemon grass and ginger)
- 3 **Sup bayam** (Indonesian spinach soup with shrimp paste and sand ginger)
- 4 **Lumpia goreng** (fried spring roll with vegetables and chicken, served with chili-ginger sauce)
- 5 **Lumpia goreng vegetaris** (fried spring roll with vegetables, served with chili-ginger sauce)

Main dishes

- 1 **Ayam opor kuning** (chicken in a yellow curry from Lombok with kaffir lime and salam leaves)
- 2 **Ayam hijau** (chicken in a sauce with green tomatoes and peppers & sand ginger)
- 3 **Smoor daging** (beef tenderloin in a sweet soy sauce from East-Java with salam leaves and cloves)
- 4 **Rendang** (beef tenderloin in a Sumatran curry with i.a. turmeric leaves, lemon grass & galangal)
- 5 **Gulai udang** (spicy gambas in a coconut-ginger sauce with galangal, coriander seed and cinnamon)
- 6 **Ikan sambal goreng peteh** (sea bass fillet in a red sauce with coconut milk, salam leaves & peteh beans)

Vegetarian

- 7 **Telur bersantan** (egg in a light curry with curry leaves)
- 8 **Tahu bumbu merah** (tofu in a red sauce with salam and kaffir lime leaves & lemon grass)
- 9 **Tempeh manis** (tempeh with a sweet soy sauce, galangal and salam leaves)
- 10 **Perkedel jagung** (corn fritters with spring onion and cellery)

Vegetables

- 1 **Urapan** (vegetables with grated coconut, shrimp paste, red pepper & kaffir lime leaves)
- 2 **Urapan vegetaris** (vegetables with grated coconut, red pepper & kaffir lime leaves)
- 3 **Cap cai** (stir-fried vegetables with oyster sauce or vegetarian stir fry sauce)
- 4 **Tumis buncis** (stir-fried vegetables with vegetarian stir fry sauce)

Desserts

- 1 **Sorbet & ice cream** - 3 scoops of your choice: **mango, strawberry, watermelon, ginger, vanilla, coconut**
- Special!** 2 **Klepon à la Jun** (sticky rice dough balls with palm sugar & pandan extract in a coconut-vanilla sauce)
- 3 **Pisang goreng** (fried banana with palm sugar sirop)
- 4 **Kue dadar mangga** (rolled crepe with fresh mango, coconut sauce & a scoop of ice cream of your choice)

A LA CARTE

In the à la carte menu you can choose per cover a main course. In addition you can, if you wish, order a starter, side dish(es) or a dessert.

Starters

Soto ayam (aromatic chicken soup with kaffir lime leaves, lemon grass and ginger)	8.25
Soto vegetaris (aromatic soup with kaffir lime leaves, lemon grass and ginger)	7.75
Sup bayam (Indonesian spinach soup with shrimp paste and sand ginger)	7.75
Lumpia goreng (fried spring roll with vegetables and chicken, served with chili-ginger sauce)	8.25
Lumpia goreng vegetaris (fried spring roll with vegetables, served with chili-ginger sauce)	8

Main dishes

Ayam opor kuning (chicken in a yellow curry from Lombok with kaffir lime and salam leaves)	21.25
Ayam hijau (chicken in a sauce with green tomatoes and peppers & sand ginger)	21.25
Gulai udang (spicy gambas in a coconut-ginger sauce with galangal, coriander seed and cinnamon)	24.25
Ikan sambal goreng peteh (sea bass fillet in a red sauce with coconut milk, salam leaves & peteh beans)	24.25
Smoor daging (beef tenderloin in a sweet soy sauce from East-Java with salam leaves and cloves)	24.50
Rendang (beef tenderloin in a Sumatran curry with i.a. turmeric leaves, lemon grass & galangal)	24.50
Vegetarian	
Smoor tofu (tofu and quail eggs in sweet soy sauce with ginger)	19.50

All main dishes are served on a plate with white jasmine rice. Prices per cover.

Vegetables

Urapan (vegetables with grated coconut, shrimp paste, red pepper & kaffir lime leaves)	7.75
Urapan veg (vegetables with grated coconut, red pepper & kaffir lime leaves)	7.75
Cap cai ((stir-fried vegetables with oyster sauce or vegetarian stir fry sauce)	7.75
Tumis buncis (stir-fried vegetables with vegetarian stir fry sauce)	7.75

Side dishes

Sate ayam (chicken satay with peanut sauce, 3 skewers)	9.75
Sate kambing (lamb satay with soy sauce and red onion, 3 skewers)	10.25

Desserts

Sorbet and ice cream - 3 scoops of your choice: mango , strawberry , watermelon , ginger , vanilla and coconut	7.75
Special! Klepon à la Jun (sticky rice dough balls with palm sugar & pandan extract, served with a coconut-vanilla sauce)	7.75
Pisang goreng (fried banana with palm sugar sirop)	7.75
Kue dadar mangga (crepe with fresh mango, served with coconut sauce & a scoop of ice cream of your choice)	7.75