

Jansen Restaurant

7402 Germantown Ave 19119-1649 · +12673355041 · Updated: Jan 14, 2026

[View online menu](#)



STARTERS 8

Seasonal Soup \$12.00

Burrata \$20.00

farmers greens / honey roasted walnuts / roasted squash / ginger mustard vinaigrette

Baby Red Leaf Caesar Salad \$18.00

brussel sprouts / crispy pancetta / garlic crouton / belper knolle / smoked caesar dressing

Jasper Hill Wedge Salad \$18.00

Bayley Hazen blue cheese dressing / maple bacon / poached apples / pepitas / chopped egg

Shrimp Cocktail \$18.00

served with house made cocktail sauce

Half Dozen Oysters AVAILABLE OPTIONS

selection of raw east coast and/or west coast oysters East: \$21.00

West: \$26.00

Oysters Rockefeller \$24.00

chorizo / potato / garlic-thyme cream / arugula

Hamachi Crudo \$20.00

avocado pea mash / wasabi / tempura crunch / garlic yuzu dressing

ENTREES 7

Steel Head Trout \$38.00

horseradish crust / creamed romaine / olive oil potato puree / garlic fumé

Sautéed Fluke \$42.00

lobster / roasted sunchoke / zucchini / black garlic cream

Grilled Prime Sirloin \$48.00

pomme aligot / broccoli rabe / parmesan crust / green peppercorn beef jus

Green Circle Chicken Breast \$36.00

mushroom and leek pot pie / potato mousseline / chicken jus / crispy parsnips

Braised Lamb Shank \$38.00

root vegetable ragout / lentils / sweet potato puree / sage lamb jus

Grilled Branzino	\$40.00
rock shrimp / fennel risotto / tomato coulis / saffron	
Roasted Maitake Mushroom Steak	\$32.00
aromatic rice / charred scallion / toasted sesame / ginger soy vinaigrette	

PRE ORDER (72 HOURS NOTICE) 2

1 oz Royal Osetra Caviar	\$150.00
served with traditional accompaniments of creme fraiche, blini, capers, red onion, and grated egg	
Beef Wellington	\$150.00
Chateaubriand wrapped in prosciutto, mushroom duxelle, and puff pastry. This will be carved tableside and served with seasonal accompaniments for you and your guests. Intended for 2.	

DESSERTS 4

Chocolate "Love" Cake	\$12.00
brownie / chocolate mousse / caramel bavarian / chocolate crumble	
Coconut Tres Leches	\$12.00
coconut anglaise / whipped cream / mango salad	
Sticky Toffee Pudding Cake	\$12.00
toffee crumble / toffee caramel / caramel ice cream	
Cannoli Cone	\$12.00
house made sweetened ricotta / pizzelle / chocolate sauce / chocolate nibs	

SPARKLING 7

001 Cremant d'Alsace, Brut Rose, Lucien Albrecht, NV, Alsace, France	\$70.00
002 Frizzante Tajad, Le Vigne di Alice, NV, Conegliano Valdobbiadene, Italy	\$70.00
004 Champagne Nicolas Feuillatte, Brut Rosé, NV, France	\$163.00
003 Laurent-Perrier "La Cuvée" Brut, NV, Champagne, France	\$140.00
005 Champagne Diebolt-Vallois, Blanc de Blancs Brut, NV, Cramant, France	\$183.00
007 Champagne Krug Grand Cuvée Brut, NV, Reims, France 375ml	\$190.00
008 Champagne Perrier Jouët, Belle Epoque, Blanc de Blancs, 2006, Cramant, France	\$425.00

WHITE: LIGHT, CRISP, CLEAN 10

019 Bordeaux Blanc "Entre-Deux Mers", Château Turcaud, 2022, France	\$60.00
027 Falanghina 'Vulcanico' Paternoster, 2020, Basilicata, Italy	\$64.00
Certified Organic	

021 'Lindi Carien' White Blend, Lourens Family Wines, 2020, Western Cape, South Africa	\$66.00
022 Viognier, Domaine de la Terre Rouge, 2018, Shenandoah Valley, California	\$86.00
020 Vistamare Bianco 'Ca'Marcanda' Gaja, 2022 Toscana, Italy	\$220.00
Vermentino, Viognier, and Fiano	
023 Frascati Superiore, Colle di Catone, 2020, Lazio, Italy	\$67.00
024 Roero Arneis, Giovanni Almondo, 2022, Piemonte, Italy	\$75.00
025 Sancerre "Le Clos de Chaudenay" Etienne Daulny, 2022, Loire, France	\$130.00
026 Vernaccia di San Gimignano, La Lastra, 2021, Tuscany, Italy	\$67.00
031 Xarel - lo, Can Sumio, 2020, Catalonia, Spain	\$75.00

WHITE: MELLOW, FRUIT FORWARD, REFRESHING 6

035 Grüner Veltliner, Strasser Weinberge, Martin & Anna Arndorfer, 2021, Kamptal, Austria	\$85.00
046 Falanghina, San Salvatore, 2021, Campania, Italy	\$72.00
037 Pouilly Fuisse Blanc "Les Raidillons" Sebastien Giroux, 2018, Burgundy, France	\$115.00
036 Vouvray Sec, Christophe Thorigny, 2021, Loire, France	\$67.00
039 Chardonnay, The Hilt, 2016, Santa Barbara, California	\$140.00
040 Chardonnay, Cristom Vineyards, 2019, Eola - Amity Hills, Oregon	\$130.00

WHITE: LUCIOUS, RICH, DELICIOUS 5

050 Chablis 1er Cru "Mont de Milieu" Charly Nicolle, 2020, Burgundy, France	\$163.00
052 Alsace Zind, Domaine Zind-Humbrecht, 2018, Alsace, France	\$147.00
053 Chardonnay "Wester Reach" DuMOL, 2021, Russian River Valley, California	\$160.00
054 Chardonnay 'Bodyguard', DAOU Vineyards, 2021, Paso Robles, CA	\$99.00
055 Chaleur Blanc, DeLille Cellars, 2021, Columbia Valley, Washington	\$72.00

ROSE 3

060 Rubentis Rosado, Ameztoi, 2021, Geratiako Txakolina, Spain	\$73.00
063 Cassis Rosé, Domaine du Bagnol, 2021, France	\$120.00
065 Rosé, DuMOL, 2021 Sonoma Coast, California	\$150.00

RED: BRIGHT, DELICATE, SMOOTH 4

100 Fleurie, Domaine de Robert, 2022, Beaujolais, France	\$87.00
110 Hautes-Côtes de Beaune, Domaine Cornu-Camus, 2022, Burgundy, France	\$94.00
120 Vorgeschmack Red, Martin & Anna Arndorfer, 2021, Kamptal, Austria	\$76.00
Zweigelt and Pinot Noir	
145 Etna Rosso, Tornatore, 2019, Sicilia, Italy	\$84.00

RED: SAVORY, ELEGANT, EXPRESSIVE 20

200 Pinot Noir, Banshee, 2021, Sonoma County, California	\$75.00
213 Pinot Noir, Willakia Vineyard, Erath, 2018, Willamette Valley, Oregon	\$120.00
217 Pinot Noir, Truchard, 2021, Carneros, Napa Valley, California	\$132.00
235 Pinot Noir 'The Cusp' El Pino Club, Russian River Valley, California	\$168.00
210 Pinot Noir Ryan, Dutton-Jentoft Vineyards, DuMOL, 2020, Russian River Valley, Sonoma County, California	\$275.00
220 Malbec, Mosquita Muerta, 2022, Luján de Cuyo - Mendoza, Argentina	\$60.00
245 Cabernet Franc 'Knapsekerel' Thistle and Weed, 2020, Stellenbosch, South Africa	\$70.00
bio-dynamic	
232 Cabernet Franc, Alexander Valley Vineyards, 2021, Sonoma County, California	\$96.00
225 Pétales, Descendientes de J. Palacios, 2019, Bierzo, Spain	\$67.00
253 Barbera D'Alba, Mauro Veglio, 2020, Piemonte, Italy	\$68.00
253 Copertino Riserva, Cantina Sociale Cooperativa del Copertino 2012, Puglia, Italy	\$62.00
Negroamaro	
275 Mavro Kalavrytino, Tetramythos, 2020, Peloponnese, Greece	\$66.00
280 Faugeres "Le Presbytere", Mas d'Alezon, 2021, Languedoc, France	\$65.00
bio-dynamic	
270 Crozes - Hermitage, Alain Graillot, 2020, Rhone, France	\$131.00
278 Montagne Saint-Emilion, Chateau Tour Bayard, 2019, Bordeaux, France	\$80.00
281 Les Cadrans de Lassègue, 2019, St. Emilion Bordeaux France	\$92.00
285 Château Béchereau, Lalande-de-Pomerol, 2020, Bordeaux, France	\$65.00
293 Château Deyrem Valentin, Cru Bourgeois, 2019, Margaux, France	\$144.00
302 Châteauneuf du Pape, Xavier, 2019, Rhône, France	\$183.00
305 Brunello di Montalcino, San Palo, 2017, Tuscany, Italy	\$232.00

RED: BOLD, VELVETY, EXPANSIVE 14

405 Syrah 'Sustinet' Cont di San Bonifacio, 2015, Tuscany, Italy	\$172.00
414 Syrah, Truchard, 2021, Carneros, Napa Valley, California	\$64.00
465 Syrah, DuMOL Estate Vineyards, 2017, Sonoma Coast, California	\$275.00
416 Shiraz, 'Mother's Milk', First Drop Wines, 2020, Barossa Valley, Australia	\$68.00
430 SummuS Toscana, Castello Banfi, 2018, Tuscany, Italy	\$265.00
475 Zinfandel, Ridge Pagani Ranch, 2021, Sanoma Valley, California	\$218.00
410 Rosso di Montalcino, San Polo, 2020, Toscana, Italy	\$99.00
417 Barolo, Daniele Conterno, 2019, Piemonte, Italy	\$138.00
300 Sito Moresco, Gaja, 2021 Piedmont, Italy	\$229.00
Nebbiolo and Barbera	
435 Cabernet Sauvignon, 75 Wine Company, 2020, California	\$66.00
445 Cabernet Sauvignon, Boschloof, 2020, Stellenbosch, South Africa	\$70.00
455 Cabernet Sauvignon, Powers Winery, 2018, Columbia Valley, Washington	\$65.00
460 Cabernet Sauvignon, Patent Wines, 2020, Napa Valley, California	\$235.00
490 Cabernet Sauvignon, DuMOL, 2015, Napa Valley, California	\$328.00

VALENTINE'S DAY 4 COURSE MENU \$125 PER PERSON 4

1st Course: Madai Snapper Carpaccio

red beets / crispy capers / fennel / red watercress / caracara vinaigrette

2nd Course: Lobster Arancini

saffron crema / preserved lemon / butter poached lobster / parsley vinaigrette

3rd Course: Beef Filet or Fluke Roulade

crab / creamed spinach / parsley potatoes

4th Course: The Love Cake

brownie / chocolate mousse / bavarian / chocolate crumble / mixed berry coulis