

JRE SEASON MENU

LET THE KITCHEN SURPRISE YOU

MENU 4 COURSES	75	 ALL-IN 140
MENU 5 COURSES	85	 ALL-IN 155
MENU 6 COURSES	95	 ALL-IN 170
MENU 7 COURSES	105	 ALL-IN 180

PRESTIGE MENU

MENU 4 COURSES 150 | ALL-IN 250

MENU 6 COURSES 200 | ALL-IN 350

ALL IN: APERITIF | GRAND CRU WINES | WATER | COFFEE SERVICE

Lobster - 50

watermelon | wasabi | 10 grams Perle Imperial caviar

or

Goose liver & sweetbreads - 30

pâté | curls | brioche | salad

Turbot - 40 | 55

Eel | pea | morels

Wagyu 'Kagoshima' A5 sirloin steak - 95

Pommes frites | aubergine | cashew nut

Baked foie gras - 25

Calvados | sugar loaf | Granny Smith

Or

Dessert

MATCHING

GRAND CRU WINE BY THE GLASS	25
WINE PACKAGE PER GLASS	12
ALCOHOL-FREE PACKAGE PER GLASS	10

Also available in half-glasses.

A LA CARTE

A LA CARTE PORTIONS ARE SLIGHTLY LARGER THAN MENU PORTIONS.
WE RECOMMEND ORDERING A MINIMUM OF 3 COURSES A LA CARTE.

SEASONAL DISHES

Cerviche sea bass - 22

gazpacho | avocado | watermelon

Steak Tartare - 22

quail egg | fresh vegetables
supplement caviar 5 grams - 15

Brill filet - 32 | 45

petit legumes | saffron | mussel

1/2 lobster 35

miso | razor shell | bottarga di tonno

Veal tenderloin - 32 | 45

Goose liver | butter bean | Madeira

tournedos - 45

eggplant | cashew nut | truffle fries

Lamb - 45

artichoke | asparagus | pommes Anna

VEGETARISCH

Red bell pepper - 20

Parmesan | gazpacho | seeds

Tomato - 20

basil | cucumber

Aubergine- 28

shallot | cashew nut | yuzu

Fried egg - 28

truffle | hazelnut | mushroom

Morels- 30

pea | miso | artichoke

Quiche - 35

green asparagus | sweet potato

DESSERT

Raspberry | mint | honey | white chocolate - 15

Strawberry souffle | Romanoff - 18

Cheeses from the 'Proefhuys' 6 pieces | compote - 18