

S E N S E S

restaurant

Tofu, tempura and smoked trout eggs
Allium dashi, star anis and ginger
North Sea tartelette

CHEF'S MENU

6 courses € 89

5 courses € 79

4 courses € 69

À LA CARTE

Signature Zeeuwse Oyster Creuse	€ 4
Bread from 'Bakkerij Wolf' whipped tofu a la 'Café de Paris'	€ 6
Imperial Caviar 6g 50g	€ 16 € 120
Sashimi	€ 15
Wild Seabass, umeboshi and plum vinaigrette	
Daikon	€ 12
Radishes, Autumn truffle and saké granita	
Confit leek	€ 14
Dutch razor clams, béarnaise and brioche	
Tempura	€ 15
Maitake, tosazu and pickled onions	
Sando	€ 11
Crispy eggplant, shredded cabbage, 'kewpie'	
Scallops	€ 18
Parsley root, fermented kohlrabi and Dutch shrimps	
Ramen noodles	€ 21
Mushroom dashi, onsen egg and Autumn truffle	
Roasted Jerusalem artichok	€ 19
Pickled kombu and hazelnut miso emulsion	
BBQ Monkfish	€ 23
Tail and cheeks, beetroot and beurre rouge	
Granny Smith and ginger	€ 11
Coffee-hazelnut crumble and miso	
Pumpkin	€ 11
Seed ice cream, pumpkin cracker and mirin caramel	
Selection of friandises with coffee or tea	€ 8,5
Stroopwafel with miso	€ 3
Madeleines	€ 6

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MENU

Experience a special and unique dining experience. Choose from a 4-, 5-, or 6-course chef's menu.

The chef draws inspiration from the five senses, carefully selecting the finest organic and sustainable ingredients. You will be amazed by all the new textures and flavors.

CHEF'S MENU

4 - course	€ 69,00
Get introduced to all parts of the kitchen.	
5 - course	€ 79,00
Embark on your own journey of discovery and indulge your senses.	
6 - course	€ 89,00
Get to know chef's creations and be WOWED.	

WINEARRANGEMENT

For a perfect accompaniment to your lunch or dinner

4 - course	€ 36,00
5 - course	€ 45,00
6 - course	€ 54,00
Non alcoholic	€ 24,00

MENU ALL-IN

This is the Ultimate Senses experience (Signature JRE menu);

We start with a selection of appetizers accompanied by a glass of champagne as an aperitif. Each course is paired with a matching glass of wine, unlimited water service and the dinner ends with coffee/tea, friandise and an exclusive digestif.

4 - course	€ 140,00
5 - course	€ 160,00
6 - course	€ 180,00

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WINES BY THE GLASS

SPARKLING

N.V - Michel Genet, Grand Cru Blanc de Blancs Brut Spirit France, Champagne, Chardonnay	€ 17
N.V - Gales, Cuvée Premiere, Rosé Brut Luxembourg, Pinot Noir	€ 10
Hochriegl, Alcohol free sprakling wine	€ 7,5

WHITE

2023 - Belondrade 'Quinta Apolonia' Spain, Castilla y Leon, Verdejo	€ 9
2022 - Domaine de la Piffaudiere France, Touraine, Sauvignon blanc	€ 9
2023 - Leiner 'Handwerk' Germany, Pfalz, Weissburgunder	€ 9
2023 - Elena Walch Italy, Alto Adige, Chardonnay	€ 9
2022 - Nicola Bergaglio, Gavi di Gavi 'Minaia' Italy, Piedmont, Cortese	€ 8,5
2022 - Mengoba 'Brezo' Blanco Spain, Castilla y Leon, Godello	€ 8,5
2021 - Domaine Daniel Pollier France, Macon Villages, Chardonnay	€ 8,5
2022 - Parlez Vous? France, Sauvignon blanc	€ 6,5

ROSÉ

2023 - Famille J.M Cazes L'Ostal Rosé France, Languedoc, Syrah, Grenache	€ 8
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RED

2023 - Hors Les Murs France, Lestignac, Cabernet Franc, Malbec	€ 9
2021 - Judith Beck 'Ink' Austria, Burgenland, Zweigelt, St Laurent	€ 9
2022 - Cantina di Scansano 'Scantianum' Italy, Toscana, Sangiovese	€ 9
2023 - Caillou France, Malbec	€ 7,5
2023 - Chateau des Tours France, Beaujolais, Gamay	€ 6,5

WINE PAIRING

6 courses € 54

5 courses € 45

4 courses € 36

Non alcoholic € 24